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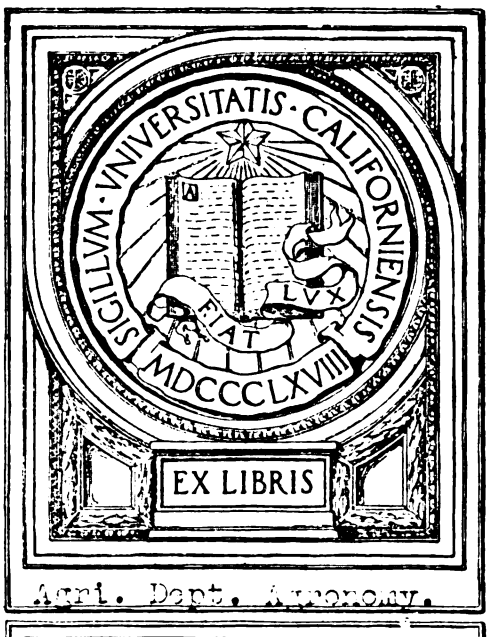

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Sir Archibald Grant of Monymusk Baronet 1751 — N° 112

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OR,

The Family Dictionary.

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THE whole illustrated throughout with very great Variety of FIGURES, for the readier understanding and practising of things to which they belong.

Done into English *from the Second Edition, lately printed at* Paris, *in two Volumes, Folio, written by* M. CHOMEL:
With considerable ALTERATIONS *and* IMPROVEMENTS.

Revised and Recommended by Mr. R. BRADLEY, Professor of Botany in the University of *Cambridge*, and F. R. S.

IN TWO VOLUMES.

VOL. II. From I——to——Z.

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JACEA, (*Indian*) of which there are three Sorts; that which grows in Meadows, called in *Latin Jacea Tricolor*, or *Herba Trinitatis*; and that which is called *Cheranthemum*, a Word compounded of Χήρος, *Siccus*, and Ἄνθος, *Flos*, being as much as to say, a dry Flower, becauſe it is naturally ſo dry, that it is long a fading: The Leaves ſpringing from the Root of this Plant are about a Foot and half long, ſtiff, form'd like a half Pike, pointed at Top, and ſupply'd with Thorns along the Edges; in the Middle of theſe Leaves ariſes the Stem, like that of the *Aſphodil*, between three and four Foot high, of a red Colour, parting itſelf into ſeveral Branches, on the Top of which grow the Flowers, ſeveral leſſer united in a large one, and ſeated upon an *Embrio*, in a ſcaly Cup not pointed at Top. This *Embrio* in Time becomes a Seed, garniſh'd with feather'd Tufts of a brown Colour.

This Plant will thrive very well, if raiſed in a ſtrong Kitchen-Garden Soil; it's not multiply'd ſo well by Seed as Suckers, which are ſunk four Inches deep, and when the Root is cover'd they water it, which makes it retake Root more effectually: The propereſt Time for this Work is always in *March*; for then the Suckers are in a Diſpoſition to thrive and anſwer Expectation. They uſually ſet them in the *Parterres*, or any other Part of the Garden, but they do beſt in Pots, becauſe they can be placed in that Expoſition which agrees beſt with them, which is always the warmeſt.

The *Jacea* has a vulnerary and aſtringent Quality: It is uſed in Gargariſms for Ulcers in the Mouth and Throat.

JANUARY, the firſt Month in the Year, according to the Computation in Uſe in moſt Parts of *Europe*; the Sun about the 9th begins to enter into the Sign *Aquarius*.

This Month being the Time when the greateſt and moſt ſevere Froſts may be expected, ſuch as make the greateſt *Havock* amongſt the tendereſt Plants, and ſet Nature, as it were, at Reſt and Quiet: There is little elſe to be done in a *Fruit-Garden*, but when Health and Weather will permit, to continue the pruning of the Vines which have been neglected in *November* and *December*; to which the Reader is referred for particular Directions.

Now the Time alſo is, before the Hurry of the Spring comes on, to continue and compleat the pruning of Pears, both thoſe againſt a Wall, as well as Dwarfs; in which Work there is no ſmall Care and Skill required; for a Wall-Pear is very apt to be ungovernable, and to run into Wood, eſpecially in the Middle, and therefore the Branches muſt be extended Side-ways, or horizontally, as much as poſſible, and none but ſmall Branches ſuffer'd to grow there; none muſt be ſuffer'd to go directly upwards, or perpendicularly, becauſe ſuch Branches will be quickly great Wood. It is uſual to let the Branches of a Pear eſpecially the beſt Winter Pears, to project too far, ſo that the Advantage of the Wall is in a great Meaſure loſt; Fruit-bearing Branches ought not to come forward above four Inches, and thoſe that extend further, which ſoever they be, ought to be cut to half an Inch of the great Wood, and too many Knots muſt not be lopt neither, to prevent Confuſion.

As to Dwarf-Pears, to bring them to too ſmall a Compaſs, is, in the Opinion of the moſt Judicious, to make them over confin'd and unnatural; by which is to be underſtood that Form reſembling a Cart-Wheel laid horizontally, with its Cavity upwards; for it has ever been obſerved, that that labour'd Poſture will not anſwer in producing any great Quantity of Fruit, eſpecially of the beſt and moſt difficult Sorts; and therefore the moſt experienced in that Way, prefer what is properly call'd the Half-Dwarfs, whoſe Figure and larger Extent of Branches give Leave and Room to Nature to exert it ſelf, and become prolifick; theſe Dwarfs then, being ſuffered to grow to ſeven or eight Foot high, ought to be carefully trimm'd of all unneceſſary and fruitleſs Branches, and kept free and open in the Middle.

What is ſaid here about Pears, alſo reſpects the Plum and Cherry, which ſhould be prun'd either in this, or at fartheſt the next Month, though the Cherry-Tree does not ſo much delight in the Knife; the more vigorous and luxuriant a Pear or Plum-Tree is, the later it is prun'd the better, and it is not too late to do it in ſuch a Caſe, even after it has begun to ſhoot; but becauſe the Gardiner's Work increaſes upon his Hands in *March*, let him chuſe rather to take away ſome of the Roots, ſuch as can moſt eaſily be come at in this Month, or elſe correct the great Branches by Inciſion, in *March* or *April*: Continue to prune large Orchard-Trees, taking away the luxuriant Branches cloſe to the Stem, and ſuch as grow diſorderly.

If you have any Trees that are weak and languiſhing, now is the Time to take away the Earth, and to give 'em new, in caſe there is no Froſt to hinder you, that your Trees may recover new Vigour in the Spring.

If you have any thing to do to the old Trees, as to cut off the Root, that they may bear Fruit the better, now is the Seaſon for doing it; though you may alſo do it in *November* and *December* with more Hopes of Succeſs.

Uncover the Roots of Trees that are too luxuriant, cutting off ſome of their large Roots, as well to curb their too great Vigour, as to prevent their too early bloſſoming.

It is now the beſt Time to remove large Trees, if the Weather be froſty, for then the Clods of Earth about the Roots will remain entire without falling from them: Towards the End of the Month, if the Weather be open, tranſplant all Sorts of Timber-Trees, having firſt prepared the Places for them, digging and looſening the Earth, as is neceſſary, by mixing it with different Soil, and fill up the Vacancies.

In wet and heavy Ground, raiſe Banks of Earth of a convenient Height to plant your Trees upon; but that Labour may be omitted in dry ſandy Ground. In planting of Trees, have due Regard to the Manner of the Roots, that thoſe which naturally ſpread near the Surface be not planted too deep, but as near as may be, imitate Nature in this and all other Garden Work.

In planting Trees for Timber, always preſerve the leading or upright Shoots, pruning off only the collateral Branches cloſe to the Stem: Chuſe rather to plant ſmall Trees than thoſe of a larger Size, a few Years will reward your Judgment in

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to doing; for where Trees have ſtood long enough in one Soil to become large and ſtately, they are hardly to be reconciled to any other; though they could be tranſplanted without any loſs of their Roots. Conſider well the Soil and Expoſure proper to each Tree you deſign to plant; and be not over haſty in cultivating any particular Tree you moſt admire, without your Place be agreeable to its Nature; the want of ſuch due Precaution has confounded many chargeable Plantations.

Decay'd and Dead Branches are now to be cut out, and too much Confuſion of others to be avoided, eſpecially in the middle of Trees: Pears, Apples and Plumbs, on Eſpaliers, are this Month, if poſſible, to be pruned as Dwarfs, and their due Height adjuſted in Proportion to their Diſtance from the Fruit-Wall, where they are ſuppoſed to be planted, by Way of Defence or Shelter.

Now is the Time after a Shower, if you have not done it before, to cleanſe your Fruit Trees of Moſs; which may be done with the Back of a Kniſe, or with an Hair-Cloth.

Gather Cyons from Pear and Plum Trees, for Grafting in the next Month; for if they are kept ſome Time from the Tree, they will take the better.

You may towards the latter End of the Month gather Cyons for the ſame uſe from other good bearing Trees, and lay them half Way in the Earth 'till Grafting Seaſon; or if they are to be ſent to a remote Place, ſtick their End in Clay, and bind them together with dry Strawbands.

It's alſo now a good Time to compoſe Earth, by mixing ſeveral Soils together of different Qualities, as Sand with Clay, *&c.* for ſuch Soils are to be coveted before Dung, for Trees, or other durable Plants; and when the Weather will not admit the Gardiner to work in the *Fruit-Garden*, he ſhould employ himſelf in Fitting up his old Caſes or in making new Ones, for Fig-Trees, or any other Uſes; in which they are neceſſary.

Fruits in Prime, and yet Laſting, according to Mr. *Evelyn*, of the Apple Kind, are the Rennets, Pippin, Ruſſet Pippin, Golden Pippin, French Pippin, Kirton Pippin, Holland Pippin, John Apple, Winter Queening, Marigold Harvey Apple, Pomewater, Pome-roy, Goldendoucet Apple, Reinetings, Lones, Pearmains, Winter-Pearmains, *&c.*

Amongſt the Pears he nominates the Winter Muſk and Winter Norwich, both good when bak'd; Vergoules, the great Jurien, Winter Berganiot, Winter Boncretien, *&c.* But, ſome obſerve, that notwithſtanding the Coldneſs and Severity of the Seaſon, that we are now rewarded with ſome of the late good Sorts of Pears, from the South Walls, ſuch as the La Chaſſeree, Ambret, St. Germain, and the Colmar; which laſt, is moſt excellent, if it can be perſwaded to keep ſo long. And as to the abovenamed Winter-Bon-cretien, he adds, it is worth little any other Way but to Bake 'em in *England*, except in an extraordinary Year, and extraordinary Soil; and it is unadviſeable to beſtow a South-Wall on a Baking-Pear, when a Cadillac, a Black Pear of *Worceſter*, a Warden, and a Pound Pear will anſwer the Purpoſe altogether as well on a North Eaſt or North Weſt Wall.

Now is the Proper Time to lay in a good Stock of untry'd Earth, from ſome rich Waſte, and Meadows, to ſerve for that Purpoſe either in the *Melon Ground*, or *Fruit-Garden*, for making the Borders good, where Dung ſhould not be ſuffer'd; or to plant Strawberries in the next Month. You ſhould alſo carry Dung upon the Squares, to dung the Ground where you deſign to ſow in your *Kitchin-Garden*, ſome Potherbs in their Seaſon.

You are carefully to roll Gravel-Walks after Froſt and after Rain, which will effectually kill the Moſs.

Whatever is nice and curious in the *Kitchin-Garden* muſt now be diligently look'd after, eſpecially thoſe Plants which are in hot Beds, by taking proper Means to defend them from the Cold Air, and cover the Glaſſes a little before Sun Set, with Litter and Mats; and when the Gardiner cannot for the Weather Work abroad, he ſhould ſet himſelf about making Straw Mats in the Houſe, for ſuch Uſes, and particularly, let ſome of them be laid over his Peaſe, if they were ſown in the Months of *November* and *December*.

If the Gardiner has any Cucumber or Melon Plants in his hot Bed; he muſt be careful to give them Sun through the Glaſſes at every Opportunity, the better to keep them from the Injuries they will be apt to receive from the Steam of the Bed; for the Steam of the Dung riſing in great Quantities at this Seaſon, condenſes upon the Glaſſes; and then, dropping upon the tender Plants rots them.

This injurious Steam may be prevented two Ways; *1ſt*, by allowing at leaſt ſix Inches thick of Earth to cover the Dung. And, *2dly*, by contriving Frames of Woollen Cloth to ſlide in under the Glaſſes; which will receive the Steam in the Night Time; and which may be drawn out and dry'd every Morning without any Injury to the Plants. Now the Damps being corrected in this Manner, the Heat of the Beds may be recruited or preſerv'd, by laying hot Dung to their Sides every Fifteen or Twenty Days.

Sow Cucumber and Melon Seeds in the Hot Beds every Week, leſt by ſome Accident the firſt Plants ſhould be loſt.

Sow ſmall Sallets upon declining Hot Beds, *viz.* Muſtard Radiſh, Creſſes, and Lettice; allowing them what Air the Seaſon will permit, when they are come up; for it is Air that gives them their right Taſte.

You muſt now make your Muſhroom-Beds, and plant Strawberries upon a moderate Hot Bed, to make them bear Fruit betimes; but keep them not too tender.

If you have not yet planted any Mint upon Hot Beds, 'tis now a proper Time to do it, that it may not be wanting in the Sallets of this Seaſon.

Make a Hot Bed for Aſparagus, to ſucceed that made in *December*.

Continue, in open Weather, to trench Ground, laying it in Ridges, 'till you uſe it.

Give freſh Earth to your Sage, Thyme, and other ſweet Herbs; taking Care that their Roots are not diſturbed.

Sow ſome Hotſpur Peaſe to ſucceed thoſe ſown in *November*. Alſo, ſet Spaniſh Beans in the open Field.

Set Traps for Mice and other Vermine, which are now very buſy about your Young Peaſe, and thoſe you have newly put into the Ground.

Plant Cabbage, Turnips, Parſnips, and Carrots for Seed.

The Products of the *Kitchin-Garden* in this Month are Chardones; yet in much Perfection.

Roots preſerv'd in Sand, which are now in uſe, are Carrots, Parſnips, Beets both red and white, and Potatoes, with ſome Skirrets.

Roots

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Roots yet remaining in the Ground, are Scorzonera, Turnips, Horse-Radish, and some young Carrots which were sown in *July*.

The Roots kept dry in the House, are Onions, Garlick, Shallots, and Rocambole.

We have yet some Artichokes in the House, which were preserved by setting their Stalks in Sand.

Herbs for boyling, are Boor-Cole, *Savoy* Cabbages, Sprouts of *Dutch* and *Battersea* Cabbage, red, and the *Russian* Cabbage, and Spinage.

Herbs for Soop, and other culinary Uses, are Parsley, Sorrel, Chervil, Leaves of the white Beet, Leeks, Thyme, Marjoram, Clary, Sallery, and some use the Tops of green Pease and Asparagus.

Dry'd Herbs for Houshold Use, are Marigold Flowers, Sweet Marjoram, and dry'd Mint.

Sallets for this Month are composed of the Tops of Mint, young Cresses, Mustard, Radish, young Lettice, young Onions, Sallery, and Endive, the Tops of Burnet and Chervil; to which Mixture may be added a Cabbage Lettice preserved under Glasses, or some of the *Dutch* brown Lettice which was sown abroad at the End of *August*, and is now a little curled, and very agreeable among Sallet Herbs.

We have Plenty of Asparagus upon the hot Bed made for that Purpose in *December*.

Another Work this Month relates to those who raise *Hops*, when they are to make up and enrich their *Hop-Hills*, allowing the Space of six Foot between the Center of the Hill, and raising each Bank a Foot higher than the Paths, if the Ground lies wet, or about ½ as much if it be dry; making 'em flat on the Tops, and about two Foot over, working the Earth very fine to prepare it for planting the next Month; but if the *Hop-Garden* is already made, it is now the Season to lay Manure about the Edges of the Hills, and to lay upon them a thin covering of fresh Earth.

Those who keep *Bees*, should now turn their *Bee-Hives*, and sprinkle them with a little warm and sweet Wort; It must be done with Dexterity. *See Florist Year.*

JARDON, a Distemper incident to *Horses*; being a hard callous Tumour a little below the bending of the Ham, on the out-side. It is at first scarcely discernable, but in Time causes the Horse to halt, and grows so painful, as to make him pine away, and become light-bellied; but it happens most frequently to manag'd Horses, especially those who have been kept too much upon their Haunches: The Cure may be first attempted by applying the Mercurial Powder, which is thus prepared. Take three Frogs, Earth-worms four Ounces, Hog's-Lard one Pound, White-wine one Pint; boil 'em till the watry Parts are evaporated, strain the Lard, and put to it half a Pound of Litharge, boyling it again with fresh Wine till the whole be incorporated: Then put in Wax, and Oyl of Bays, of each two Ounces, Adder's Fat an Ounce and an half, Frankinsence one Ounce, Euphorbium in fine Powder, half an Ounce, with Quicksilver half a Pound, first incorporated in a Mortar with two Ounces of Turpentine, two Ounces of Oyl of Spike, and half an Ounce of Liquid Storax, made into a Plaister and apply'd; but if it proves obstinate, the Distemper must be treated as a *Bone-Spavin*. Which see under that Article.

JAUNDICE, Choler dispers'd over the whole Body, and a Distemper, of which there are three Sorts, viz. that which is properly call'd the *Jaundice*, which is caused by a yellow Colour, which is too much raised and over-abundant in the Mass of Blood; or when the *Cholidoque* Passages are stopt. The second is blackish, and proceeds from the said yellow Choler mixt with some Acids. The third inclines to Green, proceeding also from a Mixture of Choler with some Acids, and this is generally incident to Maidens: In the *Jaundice*, the Whites of the Eyes, and all the Skin is yellow, and troubled with Itching: In that called the *Black Jaundice*, the natural Colour is lost, by Reason of the atrabiliary Humour which is spread over the Skin: It appears brown at first, and afterwards becomes of a leaden and tawny Colour. The *Jaundice* is usually the Forerunner of the *Dropsey*.

The *Jaundice* which they call *Ictery*, is Choler that generally spreads it self over the whole Body, which deprives it of its natural Colour, and introduces another, which by its Resemblance to Gold, is, says M. *Chomel*, called the *Royal Malady*; it arises partly from a yellow, partly from a darkish or greenish Choler.

As for the Symptoms of the *Jaundice*, the *Yellow* proceeds from the Liver, the *Black* from the Spleen, and the *Green* from a Mixture of both: The Disease always changes the natural Colour.

The *Yellow Jaundice* is of a Saffrony, or Lemon Colour, even to the very Whites of the Eyes, attended with a Heaviness, and, as it were, a Numbness in all the Members: It likewise stupifies and introduces a thousand confus'd Thoughts: It does not provoke Sweating, but makes the Party sensible of Prickings on all Sides, and Itchings: It very often happens from the stopping of the Gall-Bladder; for there is nothing more, than that when the Choler cannot find a Passage, it falls upon the Veins, and mixing itself with the Blood, causes that general Yellowness: It proceeds also from the Crisis of the bilious Humours, and it may besides arise from Poison, or some purging Physick, which has not wrought well with the Party.

The Face, in the other two *Jaundices*, appears of a leaden and tawny Hue, but not so troubled and heavy; but on the contrary, the Spirits are more pensive and more sunk; for as much as the one and the other proceed from melancholly Humours dispersed with the Blood through the whole Frame of the Body, having been not able to contain itself in the Vessels of the Spleen.

The Water and the Stools of the Patient will be of a dark tawny Colour, his Body will be always costive, and he feels, as it were, a Hardness in the Left Side.

If in the first his Excrements are of a dark white Colour, the Veins thick and very yellow, and that he feels a Pain in his Right Side, without having either a Repugnance therein, or a Fever, he need not doubt but the *Jaundice* proceeds from an Obstruction in the Gall-Bladder.

If he has a small Fever upon him, and that his Water is muddy, thick, and yellow, like Saffron, this denotes the Indisposition of the Liver, which is hot; but if with a violent Fever, he feels a Pain or Heaviness in the Right Side, and that his Water is very bilious, it proceeds from an Inflammation.

If the *Crisis* should be the Cause of it, it would spread itself at once; and though the Fever should leave the Party, yet the *Jaundice* would appear a long time upon the Skin, and his Stools and Urine be the same as when he was in Health.

If it should be occasioned by Poison, or some other the like Accident, the Colour would change

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as it were at once, but he would have no Fever upon him.

As the Cauſes of the *Jaundice* are different, the Cure muſt alſo be neceſſarily ſo. As to that which proceeds from the Gall-Bladder, they bleed in the beginning, or the very firſt Day. And next, give a Vomit, either with two Ounces of Emetick Wine, the Saffron of Metals, four Grains of Emetick Tartar, or ſix Grains of Vitriol calcin'd, for thoſe who are of a robuſt Conſtitution, giving 'em in the Intervals of Vomits, ſome light Broths, ſeaſon'd with Sorrel, Verjuice or Orange Juice; after which they are to uſe the following Tiſſane.

Take four Pints of River Water, boil therein an Handful of the Roots of Smallage, Sorrel, Polipoly, and wild Succory, with as much Hartſtongue or Spleenwort; reduce the whole to one Half and ſtrain it. Let him take two Glaſſes thereof Morning and Evening; two Days after let the Patient be purged with an ounce of double Catholicon; or elſe with an Ounce and an Half of purify'd Caſſia, in two Glaſſes of Whey.

He may afterwards bathe, and he may take as he goes in, ſome Broth, wherein you have diſſolved a Dram of the Cream of Tartar, or ten Grains of its Salt, or half a Dram of the Salt of Tamarinds.

2. As for thoſe whoſe whole Body is generally ſeiz'd with Blood and Choler; and who feel a Heavineſs and Pain about the Liver or Spleen. You muſt often give 'em Glyſters made of all Sorts of good Herbs; to each of which you muſt add a Quartern of Honey, and a Dram of mineral Cryſtal; then let the Patient be let Blood by Intervals, and at a little Diſtance of Time, that he may not be made weak all at once.

Put into his Broths, two or three Spoonfuls of the Juice of Chervil, or Purſlain, Sorrel, Savory, Capers, Orange, or Alleluja. In this Drink let there be Dogs-Tooth, Strawberry Roots, Bears-Ears, or Mouſe-Ears. Three or four Days after let him be purged with two Ounces of Tamarinds, boiled in as much Water as ſhall be judged Neceſſary for two Doſes; in each of which you ſhall diſſolve ſix Drams of mundify'd Caſſia, with a Dram of Cream of Tartar; after which, you may for eighteen Days together, uſe the following or the like Potion.

Take two Ounces of the Leaves of Horehound, an Ounce of Lupins, half an Ounce of Bugloſs Roots, two Drams of the Roots of Elicampane, and the ſame of Agrimony. Boil the whole in three Choppins of White Wine, 'till one third thereof is conſumed; and when you have ſtrained this Liquour empty it into a Bottle, and every Morning let him take two Ounces thereof, with two Drams of Sugar reduced to Powder: But if the Patient has a Fever upon him, you muſt uſe Water inſtead of Wine; or elſe let him for a Month together, drink four Ounces of the Water of a Young Child that's hail, in the Morning faſting; and mix therewith half an Ounce of the Syrup of ſingle Succory, or common Sugar: This Recipe may ſerve for the Dropſy.

Another Preſcription: Put into a New laid Egg, half a Dram of Euphorbium, reduced into Powder, and take it faſting, or a Dram of Brimſtone in Broth, or in the Water of Marigold or Mugwort; or after you have dry'd ſome Earth-worms, weigh two Ounces of 'em with a Dram of Rhubarb and half an Ounce of Dogſturd, the whiteſt and drieſt you can get, reduce 'em into Powder, and give him a Dram and an half in an Egg, or ſome Broth, faſting. It is certain, ſays my Author, that if you continue to take this Powder for fifteen Days together ſucceſſively, it will perfectly cure the Patient. He may alſo ſnuff in at his Noſe the Leaves of Horehound, after they have been a little dry'd in the Sun.

Another: Take a freſh Egg, which you muſt harden in the Patient's Urine, after which you may bruiſe it a little at the ſmall End; and then, throw it into an Ant-Hill, and as theſe little Animals feed upon it, ſo will the *Jaundice* in Proportion be cur'd.

3. If the *Jaundice* proceeds from the Criſis of a Fever; you need do no more for preſent Relief than to obſerve a good Regimen, to purge gently with Double Catholicon, or with Caſſia, or the Syrup of Peach-Flowers diſſolved in Whey. Then you may take ſome Treacle an Hour before Breakfaſt.

4. If the *Jaundice* proceeds from Choler, you muſt uſe the ſame Remedies for it as you do for Melancholy.

5. But that which comes from Poiſon, or ſome Accident of that Nature, or from ſome violent Phyſick, take ſome Broths, into which you are to put ſome Bugloſs, or Borage Juice, mixing therewith a little Coral, Bole-Armoniack, Bezoar, or prepar'd Pearl. The Confection either of Hyacinth, Alkermes, Treacle, or Orvietan may alſo ſerve. Here follow a few *Obſervations* proper to be inſerted.

Obſervation 1. If you ſuffer the *Jaundice* to continue long, there is Reaſon to fear it may cauſe a Dropſy, and that if the Liver becomes hard, a Scirrhus may be formed there, or a Tumour, both which would be very dangerous.

What Fever ſoever a Perſon is ſeiz'd with, if the *Jaundice* comes on without any Hardneſs in the Liver, on the ſeventh, ninth, eleventh, or fourteenth Days, it will be a good Preſage; but if at other Times, quite the Contrary.

2. That *Jaundice* which ſeizes on Old Age will accompany it to the Grave.

3. Thoſe who are ſubject to the *Jaundice*, have but little Windineſs in them.

4. The *Jaundice* that comes after a Fever is not much to be fear'd; but if before, its very dangerous.

As ſoon as Corpuſcles like Lentils appear in the Urine of a Perſon who has a Fever and *Jaundice* upon him, that his Voice declines, and that his Hands Tremble, he'll die in fifteen Days Time.

5. If in the *Jaundice*, the Perſons Colour is very Yellow like Saffron, finds no Relief by Flux of Urine, cannot Sleep, but has a Loathing to his Victuals, *&c.* and is weak, the worſt is to be fear'd. If the Piles come to run, it will cure the *Jaundice*.

JAUNDICE; a Diſtemper to which *Trees* are liable, and proceeds from two principal Cauſes, *viz.* From worn out Earth, or from ſome Inſects which damnify the Roots, or the Tree itſelf; if the Earth is worn out, a Circle muſt be made round the Tree, to take away the Earth, and to fill up the Trench with that which is new and mixed with Dung: As for Inſects, and other Animals who gnaw the Trees, they muſt be deſtroyed in the ſame Manner as is ſet down under the Articles of their reſpective Names. Theſe Inſects are *Moles, Field Mice, Vine-Fretters, Earwigs, Ants, Snails, Caterpillars,* &c.

JAUN-

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JAUNDICE; a Diſtemper incident to *Sheep*, and is known by the Yellowneſs of their Skins. It may be cured by giving them inwardly ſome old and ſtale Urine of Men.

JAY; a ſubtil Bird, that is a great Devourer of Beans, Cherries, and other Garden Fruit; a good Way to take them, is to drive a Stake into the Ground about four Foot high, above the Surface of the Earth, but ſo piked at Top, that the *Jay* may not ſettle upon it, within a Foot of which a Hole muſt be bored through three Quarters of an Inch Diameter, to which muſt be fitted a Pin or Stick ſix or eight Inches long; then make a Loop of Horſe-hair, faſtened to a Stick or Wand of Hazel, that may be entred into the Stake at a Hole near the Ground, and by the bending of the Stick, put the Loop of Horſe-hair through the upper Holes, and put the ſhort Stick ſo that the *Jay* when ſhe comes, finding his Reſting-place to ſtand conveniently amongſt his Food, perches on the ſhort Stick, which by her Weight immediately falls, and gives the Spring the Advantage of holding the *Jay* by the Legs.

ICING, a Term uſed by *Confectioners*, and conſidered here in reſpect to the *Icing* all Sorts of Waters and Liquors; for which Purpoſe, a Kind of Ciſtern in the Form of a Box is to be provided, which may be of any convenient Size, but ſet out on the Inſide with Tin Moulds, into which the Liquors are to be put: Theſe Moulds or other Veſſels being fixed in Order on this Ciſtern, and cover'd with their reſpective Lids, the remaining void Spaces are to be filled up with broken Pieces of Ice, as alſo with ſeveral Handfuls of Salt, ſtrew'd up and down every where, and laid over the Moulds, by which Means the Liquors will effectually congeal: A Hole ought alſo to be made in the Ciſtern about the middle of its Height, to give Paſſage to the Water, into which the Ice diſſolves by Degrees, leſt it ſhould overflow the Mould; then Care muſt be taken from time to time to break the Ice that is firſt made on the Surface, and to put Salt again quite round the *Moulds, to cauſe the reſt to freeze. Laſtly*, when the Liquors are *ready to be ſerved up to* the Table, the *China* Diſhes and other Cups are to be filled with theſe little Pieces of Ice. *See Glazing.*

JELLY; a *Confectionary* Term, being the Juice of Fruit which receive a thick Conſiſtency by the Means of Fire: They make *Jellies* of ſeveral ſorts of Fruits, as of Apples, Cherries, Goosberries, Rasberries, *&c.* Which See under their reſpective Heads of *Apple-Jelly*, *Cherry-Jelly*, *&c.* which will be found in their Places.

JERUSALEM-ARTICHOKE, a Plant increaſed by ſmall Off-ſets, and by quartering of the Roots, by which Means they will make a very great Increaſe in a ſmall Spot of Ground. See *Potatoes.*

JERUSALEM-CROSS, called by ſome the *Knight*, or *Scarlet Croſs*; a Plant, that amongſt all the Sorts of *Lychnis's* is that which the *Botaniſts* call *Flos Conſtantinopolitanus*, it being originally brought from *Conſtantinople*. It ſhoots out into ſeveral Stems, about two Foot high, divided into many Branches: The Leaves are long and pointed, of a Colour green and brown; the Flowers grow on the Top of the Stems, conſiſting of five Leaves, falling down like the Tops of Fennel, and repreſenting ſo many Croſſes of a Scarlet Colour, ſometimes white, and of a very agreeable Smell: When theſe Flowers fall, they leave behind them a ſmall Fruit, containing the Seed, which is almoſt round, and of a red Colour.

This Flower flouriſhes in any Soil, provided it be ſomething ſubſtantial; but it thrives better in the Sun than in any Shade: It proves a very good Ornament in a *Parterre*, let it be placed amongſt any Flowers; only Care muſt be had to water it, eſpecially in a hot Seaſon.

As to its Culture; it being one of thoſe ſmall *Pinks* called *Lychnis*, the Reader is referred to that Article, both the one and the other being to be raiſed by the ſame Method.

JESSAMIN, in *Latin Jaſminum*, a Plant, tho' growing in a very irregular Form, which the Gardiner is not allowed to rectify by pruning, yet is certainly a very fine Ornament to a Garden; there are commonly eight Sorts of them reckoned, *viz.* the common *Jeſſamin*, the double *Spaniſh Jeſſamin*, the ſingle *Spaniſh Jeſſamin*, the *Catalonian Jeſſamin*, the *Indian Jeſſamin*, the *Arabian Jeſſamin*, and the common yellow *Jeſſamin*.

The *Common Jeſſamin* is a Shrub that ſhoots forth ſeveral ſmall Branches from its Root, that have little Strength to ſupport themſelves, being very long; they are adorned with Leaves, oblong, ſharp at the End, placed as it were by Pairs along one Side, and terminating in a ſingle Leaf; the Bloſſoms grow at the End of theſe Branches in the Form of an Umbrello, ſmall, white, and of a very agreeable Smell: This ſort of *Jeſſamin* does not require a very extraordinary Culture, for provided it be planted in a good Kitchen-Garden Soil, and that People are careful to dreſs it from time to time, it will grow very tall, and ſhoot out a great many Branches.

The uſual Place of ſetting *Common Jeſſamin*, is at the Foot of the Walls, or by the Sides of Arbours made with Lath Props, and deſigned to be covered with the Shrub; but whether it be planted either in the one or the other Place, Care muſt be taken to ſpread the Branches in good Order, that thoſe Walls or Arbour-ſides that form the *Paliſades* being well filled, may make an agreeable Proſpect.

The Way of multiplying *Common Jeſſamin* is two-fold, either by Layers or Cuttings; in multiplying them by the firſt, the ſhorteſt Branches muſt be choſen; little Trenches are to be formed near the Place from whence they come out, and they are to be laid in it: The Layers, inſtead of pure Garden Earth, in which the *Jeſſamin* is planted, muſt be covered with Mould, and then water'd, and ſo left for ſix Months, by which Time they will have taken Root. *March* is a proper Month for this Work, and *September* the Seaſon for taking up the Layers to plant them; It muſt be always in an *Eaſtern Expoſition*, for when they are ſet in the Shade, they are very fruitful in Branches, but very bare of Flowers. When this Shrub is to be multiply'd by Branches cut off, the neweſt, the greeneſt, and the ſmootheſt that can be found muſt be taken, and cut off half a Foot in Length; the Pots or Baskets muſt be ready full of Earth, compoſed of half Mould, and half Kitchen-Garden Earth ſifted; the Cuttings muſt be put into it four Inches deep, the Earth that contains them beaten down a little, that by ſticking to the young Plants they may the ſooner be diſpoſed to take Root; they muſt be water'd, put eight Days in the Shade, and ſet for 15 more in a midling ſolar Heat, then they muſt be expoſed to the *South* Sun till *October*, when they muſt be put into a Green-Houſe

for

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for all the Winter, which if it is very hard, will kill them.

The Gardiner muſt ſee in the following *March*, which is alſo the Seaſon for planting theſe Cuttings, if they have taken Root; if they have, he muſt take 'em up to tranſplant in ſuch Places as before-mention'd: The *Common Jeſſamins* are not very ſuſceptible of Cold, yet there are ſome that are deſtroy'd by the too great Sharpneſs of the froſty Weather, and the Way to ſave them, is to clap Dung to the Foot of the Plant; but the Branches of *Common Jeſſamin*, notwithſtanding all the Care taken, will ſometimes die away: However, the Trunk which was preſerved by the Dung will quickly repair the Loſs, and therefore as ſoon as the Cold is gone, the dead Boughs muſt be cut off to the Quick, and even to the Trunk, if they are ſo far periſhed; and if you immediately fall to digging the *Jeſſamin* that has thus ſuffer'd, it will be found when the Sap ſtirs, that being ſtript of its old Branches it will ſhoot out new, which in two or three Years will grow tall enough to ſhade the Arbour, and line the Walks where it is planted.

When it is found that the *Common Jeſſamin* ſhoots out too confuſedly, the Branches that are leaſt fed muſt be taken off, or Layers made of them; thoſe that grow rumpled muſt be entirely cut off, for they only conſume the nouriſhing Sap, which would be more uſefully beſtowed on the other Branches that contribute well to the Figure deſired to be repreſented.

They raiſe this ſort of *Jeſſamin* in Pots, as well as in open Ground, each of them muſt be ſuffered to produce a Stem above a Foot high; that at the End it may form a Head, which adorning itſelf with Branches, makes a very pleaſant Sight, wherever they are placed; which is only done for the Ornaments of Windows or Court-yards, placing the Pots alternately with other Shrubs.

There is not indeed ſo much Ceremony uſed in propagating this Common *White Jeſſamin* in our own Country, but it is planted in all Sorts of Soils and Scituations; its raiſed from Cuttings planted in Soils on a North Border, or Bed for half Sun; and when it has ſtruck Root, its planted on any of the four aſpected Walls: Standards are made of them, either of round or piramidical Heads, as they are planted out in the open Beds or Borders, in moſt Places of our Plantations. Its true, that they will not hold in ſome Soils and Scituations, with all the Care that can be uſed; tho' they will in others, without any Care at all.

The Properties of *Common Jeſſemin*, according to M. *Chomel*, are, That the Flower is of an opening, digeſting and emollient Nature; that it is good to ripen Rheums, to diſſolve Schirrus's; and in Order to help Women in Labour, and to facilitate Reſpiration. There is an Oyl made of its Flowers, which muſt be infuſed for a great while in the Oyl of Sweet Almonds; and which they afterwards put into a Bag to ſqueeze it out, as you would do in a Preſs: This Oyl is good for the cold Diſorders of the Womb, to ſtrengthen enfeebled Nerves, and other Parts of the Body afflicted with Cold Gouts, and eaſe Children of the Gripes: If this Oyl be expoſed to the Sun for ſome Time, it will acquire the ſame Vertues, as that of the *Lilly*'s.

Spaniſh Jeſſamin, does not differ from the *Common One*; but that its Leaves are broader, and not ſo ſharp at the Ends; that the Stem and Branches are thicker and ſhorter; the Flowers much larger, fairer, and of a more fragrant Smell; whitiſh on the Inſide, and reddiſh on the Outſide: that its Leaves are placed in the form of a Star: In the midſt of which ariſe four other Leaves, which cloſe themſelves up together like a little Ball: The Flower of this *Jeſſemin*, being ſometimes double and ſometimes ſingle; makes the two Sorts of *Spaniſh Jeſſamin* abovenam'd. The Method of managing theſe, is a little different from that of the *Common*, the former being much afraid of the Froſts and intemperate Climates, does not thrive in the Places commonly allotted to it.

Having begun with the *Common Jeſſemin*, becauſe its Stock is made uſe of to multiply the *Spaniſh*, which is uſually grafted Slit-wiſe: To ſucceed in this Operation, Care muſt be taken ſix Months before grafting, to plant thoſe of the firſt Sort, which is done by Layers, that have been laid, or from Cuttings rooted well in Pots: They are planted in *October*, and the fitteſt for this Purpoſe, are thoſe which are ſmootheſt, freeſt from Knots, whoſe Rind is Shining, that are well rooted, and about the Bigneſs of ones Little-finger.

Some there are who plant theſe Stocks a Year before they intend to graft *Spaniſh Jeſſamins* upon them, and this is adjudged to be the beſt Way; becauſe the *Common Jeſſemin* has acquired Strength in a Year's Time, and is in a better State to receive the Grafts, and to forward the Growths of the *Spaniſh*, more than it can do in ſix Months. Theſe Things being obſerved, let the *Common Jeſſamin* be cut near the laſt Knot at the Bottom; for then your Graft will the more eaſily joyn; for the nouriſhing Sap, that mounts there remaining the longer Time congeal'd about the Fibres, which lie croſs here very much, will the more amply gather it ſelf together, and being not diſſipated elſewhere, paſs intirely into the Graft, and cauſe it the ſooner, and the better to bring forth its Productions.

The *Common Jeſſamin* muſt be prepared as above, to know how to put the Slit-Graft in Practiſe, with Reſpect to the *Spaniſh Jeſſamins*; and taking Care that it be cut horizontally, let the pruning Knife be put upon it, and let it be ſlit two Inches deep into the Heart of the Stem; then taking a Bough of *Spaniſh Jeſſamin*, the beſt fed that can be got; it muſt be cut about an Inch long, ſlop'd at the Bottom in the form of a Wedge, and putting it into the Middle of the *Common Jeſſamin* Stem, it muſt be bound about with a little Flax or Hemp, that it may ſtick the better; let it be covered with a little bit of Wax; which is prepared in this Manner.

Take ſome yellow Wax, the neweſt always that can be got, let as much of it as may be thought there is Occaſion for, be put into an Earthen Pot, mingled with Oyl of Olives, about two Thirds as much in weight as the Wax; melt it together, ſtir it well about; then taking it off the Fire, pour it all out, while it is hot into another Pot or Pan full of Water; and as ſoon as this Mixture is come to a hard Conſiſtence, let it be taken out, and laid by for uſe.

The *Jeſſamin* thus grafted, muſt be left to grow as Nature pleaſes, you muſt not forget to Water it; the Soil proper for it in our Climate, ought to conſiſt of two Thirds, *Kitchen-Garden* Earth well ſifted, and one Third Hot Bed Mould; whereas, in hot Countries, the Conſtitution of the Soil muſt be Moiſter. *Spaniſh Jeſſamins* are well raiſed in Pots, or Caſes; eſpecially in thoſe Countries where cold

Weather

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Weather lasts a long Time, and is sharper than ordinary: This Shrub is then well preserv'd from its Injuries in a *Green-House*, whither it is easily transported in a Case or Pot. It's not easy indeed, to keep *Spanish Jessamin* without Doors with us, even though they are placed against a South-aspected Wall, and cover'd with a slight Covering during the Frosts. We plant *Spanish Jessamin* likewise in Palisades where the heat of the Sun is but moderate; but there is so much Care and Experience required to keep 'em in such Places out of Danger, that it is not fit for middling People to undertake it.

The *Spanish Jessamin* should be prun'd as well as other Trees, and the Month of *March* is the proper Time for it. It is done by cutting all the Branches of the Shrub to one Eye near the Place from whence they sprout; so that when the Head is thus trimmed, it resembles that of an Osier: And being by this Means fruitful in Branches, it will be also fruitful in Flowers. The surest Method to have fine *Spanish Jessamin*, is to new Case them every five Years, and not leave them as some do, five or six in the same Cases; for the Earth wherein they are, being quite worn out, cannot supply 'em with sufficient Nourishment to bring forth beautiful Productions.

As to Exposition, a South or East one agrees best with the *Spanish Jessamin*; and the Cases or Pots that contain 'em must be always placed accordingly, not forgetting to give 'em frequent and plentiful Watering. Those that are planted against a Wall, must upon the Approach of Cold Weather be defended from it as well as may be. The Method is, to unty the Boughs that are tyed to the Palisade, and to pull them gently down towards the Ground, then having some Litter ready, they must be cover'd with as much as shall be thought necessary to secure them from the Frosts: However, it's remark'd that this Expedient seldom succeeds in our Country; it being often found that when the Branches of the *Spanish Jessamin* are cover'd as Directed, they are apt to moulder and rot away down to the Grafting-place; nay, sometimes into the very Place that was grafted.

It's necessary to give these Branches a little Air, when the Sun shines out bright; for the Air a little quickning the subtil Matter, it disposes the other Parts to act the sooner, it causes them to bring forth very plentiful Branches, and broad Flowers in Abundance. Besides the Way of multiplying *Spanish Jessamin* by Slit-grafting, it may be done by Scutcheon-grafting, which is perform'd commonly in *June* or *July*; but the last Method being not so sure; those who have most Skill and Experience this Way, do not recommend it.

The *Spanish Jessamin* has the same Properties as the *Common* One. Perfumers receive the smell of *Jessamin* into the Oyl of Ben, or Hogs-grease, without the use of any Fire.

The *Catalonian Jessamin*, is a Shrub which like the two former *Jessamins*, shoots forth little, long, knotty Boughs; its Leaves are like those of the double *Spanish Jessamin*, and its Flowers the same, consisting of as many Leaves, the same in form, excepting the three or four Leaves rising in the middle; which the *Catalonian Jessamin* has not. Since therefore this and the last *Jessamin* are much of the same Nature, Experience has shewn that there is no Difference in the Way of Raising 'em.

The *Arabian*, or *Alexandrian Jessamin*; so called because first brought over to us from thence; shoots forth several Boughs adorn'd with Leaves, like those of a *Lilach*, only they are not indented; the Flowers grow at the End of these Boughs, on a Stalk sloped like a little Pipe, opening wide at Top; they are of a pale white, growing yellow towards the Bottom, and consisting of nine or ten Leaves: They have an admirable Smell.

This *Jessamin* thrives well in the Earth that is proper for the *Spanish*, and requires as well as the other to be frequently water'd: It's very susceptible of Cold, and therefore care must be taken to defend it from it. Too great a Heat is also apt to injure it; for which Reason, it must always have an Eastern Exposition. As to its Culture; this Sort should never be raised but in Pots or Cases filled with the same Earth as already prescribed for the *Spanish Jessamins*; because they must sometimes be remov'd, and that is not to be done unless they are thus planted; and therefore upon the approach of Cold, they should be put into some Place of Shelter; which yet ought not to be quite close, but a kind of Shed, such as Coaches or Carts stand in, exposed to the Winter Sun, and the South Wind; it having been often experienc'd, that this Shrub, shut up in a *Green-House*, will drop its Leaves; which is a great Misfortune to it: This advice is indeed quite contrary to our Practise in *England*, for it is very seldom that we can keep 'em with our Orange Trees; and what foreign Authors say of its loosing its Leaves is natural; it being one of those Plants that are said to be *foliis deciduis*, or a Kind that throw off their Leaves; but that it perishes in its Sprigs and Branches down to the Grafting-place, proceeds from other Causes than Colds; though frosty Weather and a cold Winter will kill them; but that which destroys them the sooneſt of any Thing, are cold moisty Damps in the Conservatory, and the best Way to protect 'em, says Mr. *Carpenter*, is to cultivate them in Glass Cases. There is a double *Jessamin* of this Kind, which is more tender than it; and yet for some Years last past, several Plants have been brought to great Perfection at *Hampton-Court*, by having been kept in that Manner, and from these Plants a great Quantity of Blossoms used to be gathered every Season.

The *Italians* call this Plant *Gommella* and the *Indians*, *Mulipulii*: 'Tis much esteem'd all over *Europe* for the in-offensive Sweetnels of the Flowers, and the *Indians* themselves are so fond of it, that the Ladies of the greatest Quality string the Flowers of it like Beads, and wear 'em about their Necks and Wrists.

It must upon the Approach of mild Weather be brought out into the open Air, later than our *Jessamins*, and when 'tis perceiv'd to be dry, it must be water'd without wetting its Leaves: For if it falls then upon them, it will be as pernicious to them as Winter hoar Frosts, and certainly make them shed, whereas during the hot Weather, Nothing refreshes them more than a little wetting, from Time to Time, when they want it.

This Sort of *Jessamin* may in like Manner be grafted on the *Common Jessamin*, though it is difficult to incorporate with it; because of the Difference there is between the Wood, the Leaves and the Blossoms of those Plants.

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The *Arabian Jeſſamin* ſhould be pruned, as ſoon as the Spring approaches, ſome cut them off four Inches, others cut off the Ends of the Branches, others only ſuch as are intangled or grow out confuſedly, without meddling with any Thing elſe; and others bring down the young Wood over with the old; but it has been found by Experience, that the beſt Way for the firſt two Years after the *Arabian Jeſſamin* has been grafted, is to prune it to the laſt Eye, and to keep it in a narrow Compaſs: This pruning will make it grow the thicker, and ſhoot the finer Branches; which when they are about Four Inches long, ſhould be prun'd after the ſame Manner as the *Spaniſh Jeſſamin*; that at the third Year they may form a Kind of Shrub. Proceeding thus in your Management; your *Jeſſamin* will grow a foot and a half High, and as much Broad: By this pruning, yearly perform'd, it will preſerve the Shape that ſuits beſt with it.

That none of the Branches of this *Jeſſamin* may offend the Sight; all the rumpled Boughs, and all thoſe that are ill plac'd, crooked or dry, ſhould be cut off; and they will be found to ſhoot out others that are better fed, of a very bright Wood, and that will grow taller: But beſides the pruning, you muſt take away from the Root certain Fibres that grow there and are good for Nothing, but to conſume the Subſtance to no Purpoſe. In *France* they prune this ſort of *Jeſſamin* the ſecond Year, leaving the Branches a little longiſh, and continuing to do the ſame the third and the fourth, and leaving the Branches ſtill, they will then appear thick enough; ſo that Nothing remains to be taken off, but the dry and naughty Wood.

The *American Jeſſamin*, a yearly Plant, called by Botaniſts, *Quamoelit* or *Jaſminum Americanum*, but its true Name is *Convolvulus Pennatus flore Phœniceo*, the feather'd Bindwood with Scarlet Flowers. It is only a Plant of Curioſity, and dies yearly. It is a foreign Plant, which ſhoots forth abundance of long little Boughs creeping along the Ground, and twining about other neighbouring Plants. It is of a dark red Colour, inclining to black; at the End of each Branch grow a Flower, ſometimes two; which, according to M. *Tournefort*, repreſents a Pipe, widning like the Funnel of a Tent, indented into five Parts; falling into the ſhape of a Star: It is of a beautiful red Colour, mix'd with ſome Streaks of other Colours After the Flowers are fallen off, there grows an oblong Fruit, containing four oblong hard Seeds.

This plant is ſown every Year, and to make it come up ſoon and well, the Seed muſt be ſteep'd in Water 'till it begins to ſwell. It's commonly raiſed in Pots fill'd with compound Earth, half Mould, half *Kitchen-Garden* Soil well ſifted. One Seed or two only muſt be put into each Pot, and they muſt be bury'd about three Inches deep. This *Jeſſamin* delights in the hotteſt Sun, and frequent Waterings: High Winds are troubleſom to it.

The Seaſon of ſowing the *American Jeſſamin* is in *May* or *June*. The Seed being put into the Ground as directed, care muſt be taken to Water it every Day at Noon; and if there be no Failure in any Part of the Directions, it will come up in eight Days Time.

As ſoon as this Plant is four Inches high, one of the two Roots that are in the Pot muſt be diſplanted, with the Earth about it; then it muſt be replanted in another Pot, where it requires to be manag'd with as much Care, as that left ſtanding where it was firſt ſet. This *Jeſſamin* ſhooting out every Week high Stems, to ſupport them you muſt thruſt ſome Sticks three Foot long into the Ground, and tie the Boughs to them all round, with as much Art as you can. The Pots to be made uſe of for this Purpoſe muſt be very large; and ſome there are who let Caſes ſerve inſtead of them. When the Branches of this Plant exceed the Support given them to bear them up; all that is exceſſive ſhould be cut off, and they will bring forth the more Flowers.

Thoſe who have a mind to ſave the Seed, muſt pick it early, or elſe it will ſhed; and falling to the Ground it will be three or four Years before it come up, unleſs it rains abundantly.

Indian Jeſſamin, otherwiſe called *Jeſſamin of Canada*; is a Shrub that from its Root ſhoots out ſeveral Boughs hanging down low, adorn'd with very broad Leaves, indented and ſharp at the End; a great Number of Buds ſprout out at the Bottom of them, which Buds being cloſe, form a ſort of a Bunch, and when they are about half an Inch long, öpen themſelves to make Way for a kind of Sheath of the ſame Length, of a yellowiſh Colour a little at the Bottom, bigger in the Middle and cloſer at the Neck, ſupported each by a Cup, indented, and producing five indented Leaves in the form of Lillies; in the Midſt of which riſe ſix Stamina, five yellow and one white; the white one being longer than the others. This Plant bears its Flowers all the Summer, and is very pleaſing to the Eye.

The Method of Cultivating this Plant does not differ from that of the *American Jeſſamin*, but that the *American* delights to be rais'd in a Pot, and the *Canadan* löves to be plac'd againſt a Wall in a ſouthern Expoſition, and to have Nothing to hinder the Extenſion of its Roots.

When thus planted againſt a Wall, a Trellis muſt be raiſed to faſten its Boughs too; and when that is artfully managed, it will form a Paliſade that will be pleaſant to behold. This Shrub does not much fear the Cold, and requires to be water'd from the Beginning of the Spring to the End of the Summer.

'Tis multiply'd by Seed; but the ſhorteſt Way is by Cuttings: To this End, before the Buds of the Shrub begin to ſwell, they cut off a Sprig that has Three Buds, ſlit it a little, ſet it in the Ground up to the ſecond Bud, leaving only the third quite out of the Earth. It muſt be often water'd, and if it is well expoſed to the Sun Beams, there is Hopes it will grow in the Manner deſired.

The *Yellow Jeſſamin*, call'd by Gardiners *Jonquil Jeſſamin*; becauſe its Flower is like that of a Jonquil; is a Shrub that from its Stem ſhoots forth abundance of little firm Branches, adorn'd with oblong Leaves, ſharp at the End; at the Top of which grow the Flowers, conſiſting of five yellow Leaves each, in the Form of a Star. Indeed, the Culture of it is the ſame with that of the Common Jonquils; theſe two being of the ſame Natute, and therefore See *Jonquil*. We may add, that this Plant came originally from *Mexico*, and that we have formerly had ſome of them from thence; that it is call'd in that Language *Tecomaxochiel*; the ſame being deſcrib'd in the Hiſtory of the *Mexican* Plants; that ſome of them likewiſe have been brought over from *Virginia*, by the Name of *Trumpet Flower* or *Red Jeſſamin* of *Virginia*; to diſtinguiſh it from an Herbiferous Flower, call'd likewiſe the Trumpet Flower of *Virginia*, when it blows it makes a fine ſhow, but its Flowers have

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not a ſweet Flavour. It's a very hardy Plant, but we ſhall add no more under this Head.

JESSANT, a Term in Heraldry, when in a Coat of Arms, a Lyon or other Beaſt is born *over* ſome Ordinary, as over a *Chief*, *Bend*, *Feſſe*, &c. that Lyon or Beaſt is blazoned *Jeſſant* or *Jacent*, that is, Lying over all.

JESUITS POWDER. See *Quinquina*.

ILEX, or the Ever-green Oak, is a Plant which produces admirable Timber, but is more particularly valuable for its Knee Timber, which is much tougher than that of our *Engliſh* Oak, and is in ſuch Requeſt among our Ship-Carpenters, that many Ships Lading of it has been brought to *England*. The Tree is of a quick Growth, and will attain to a very conſiderable Height, even to equal the talleſt of our *Engliſh* Oak, to which Perfections may be alſo added the Beauty of its Leaves, which are green all Winter. A large Parcel of theſe Trees have been propagated by a curious Gentleman in *England*, ſome of which have, in about the Space of Thirty Years grown to a conſiderable Stature, and 'twere to be wiſh'd others would follow the Example, in the Culture of it: He has raiſed ſome Thouſands of them from Acorns, and tranſplanted them ſucceſsfully, and with great Judgment: And according to his Method, the Acrons ſhould be ſet in Loam well ſifted, in Garden Pots, in *February*, and they muſt be turned out with the Earth about their Roots when they are of two Years Growth, to tranſplant 'em afterwards at proper Diſtances, where they are to remain: Theſe, like our *Engliſh* Oak, are tap-rooted, and therefore delight in deep Soil; they proſper in moiſt Land, rather on a Plain, than hilly Ground: Great Care ought to be taken not to injure their Tap-Roots, which are always anſwerable to the leading Shoot on the Top of the Tree; it's therefore reaſonable to believe, that a Plant by loſing the downright Root, is alſo in Danger of loſing the Top-Shoot, which is fed from it: And tho' a Tree may ſtrike a freſh Root after Amputation of this leading Root, yet Experience ſhews, that the Sap will then puſh forth Branches in the Sides of the Stem, and diſcontinue its upright Growth. This Tree may be fell'd like other Oak, for the Sake of its Bark; the Acrons are good Food for Deer and Fowl, which greatly delight in the Shelter of theſe Trees.

This Tree is not only valuable for Timber, but great Uſe might alſo be made of it in Gardens; ſome have made Pyramid Plants of it near 30 Foot high; there are Hedges growing of it in *England* of above that Height, which have been ſown but a few Years ago: Such Shelter would be much more preferable than the *Dutch* Elm, or Horn-Beam for the preſerving of Orange-Trees from the Sun and Blaſts, and might be made uſe of to defend our Fruit-trees from the Blights which too frequently attend the *North-Eaſt* Winds of the Spring: The Cork-tree muſt be propagated after the ſame Manner, and is much like it.

IMPALED; a Term in *Heraldry*, ſignifying when the Coats of a Man and his Wife, who is not an Heireſs, are born in the ſame Eſcutcheon; they muſt be marſhalled in *Pale*, the Husband's on the Right Side, and the Wife's on the Left; and this the Heralds call *Baron* and *Femme*, *two Coats impaled*.

If a Man has had two Wives, he may impale his Coat in the Middle between theirs; and if he has had more than two, they are to be marſhalled on each ſide of his, in their proper Order.

IMPOSTUME, a Swelling full of corrupt Matter in ſome part or other of a Man's Body: To make an *Impoſtume* ſuppurate, apply to it the Dung of Goſlins which have been kept faſting for three Days together, and then fed with Pieces of Eel freſh killed. It alſo is good to apply thereto raw Wheat which has been long chewed, a Cataplaſm made of the Leaves and Roots of Mallows, or Marſh-Mallows, Bulbs of a Lilly, and Crumbs of white Bread, let the whole be boiled together, then ſtrain'd, adding thereto the Yolk of an Egg, and a very little Saffron; but if the *Impoſtume* be very cold, you may add to the Decoction of the Cataplaſm, the Roots of Elecampane, Wallwort, Lilly, and Briony, the Flowers of Camomile, Mellilot, Onion, and ſome Leaven. Now to ſuppurate that ſort of hard Bump call'd a Fellon, take ſome raw Wheat that has been long chewed, or Wheat Flower, the Yolk of an Egg, Honey, and Hog's Greaſe; heat the whole together, and make a Plaiſter of it to be applied to the Place: They do likewiſe apply to it ſome Ships Dung ſteeped in Vinegar, in Caſe you have a Mind to mollifie and diſſolve it.

The *Unguentum Aureum* for Impoſtumes is, to take Mutton Suet, new Wax, Roſin, Oyl of Olive, Honey, and Turpentine, the ſame Quantity of the one as the other; firſt melt the Suet, then the Wax in ſmall Pieces, and when both are melted, put the Oyl, Honey, and Turpentine to the ſame; ſtrain the whole through a Linnen Cloth, and keep continually ſtirring it till it be cold. This Ointment draws, cleanſes, and brings on the Fleſh: See *Abſceſs*, *Tumours*, &c.

INCH, a long Meaſure; three Barley Corns make one Inch, and twelve Inches a Foot.

INCLOSURES; a Term in Husbandry relating to Lands that are fenced in, in Oppoſition to Champion Grounds that are open: They are of great Advantage to the Land, for a good tall Hedge-row keeps it warm, and defends and ſhelters it from the violent and nipping Winds that generally deſtroy and nip much of the Corn, Pulſe, or whatever grows in the open Field, or Champion Grounds, and preſerves it alſo from theſe drying and ſcorching Winds more frequent in hot and dry Springs: It very much preſerves that Fertility and Richneſs the Land is either naturally ſubject to, or that is added by the diligent Care and Expence of the Husbandman; it's a Means to furniſh the Owners thereof with a greater Burden of Corn, Pulſe, and whatever is ſown therein.

Again, when it is laid down for Paſture, it yields much more Graſs than the open Field Land, and the Hedges being well planted with Trees, afford Shadow and Shelter for the Cattle, both in Summer and Winter, which elſe would deſtroy more with their Feet, than they would eat with their Mouths; and affords the induſtrious Husbandman Plenty of Proviſion for the Maintenance of Fire-boot, Plough-boot, and Cart-boot; yea, and if carefully planted and preſerv'd, ſupply him with Timber, Maſt for Swine, and Fruit for Cyder.

Incloſures are certainly a good Remedy againſt Beggery, the poor being employ'd by the continual Labour beſtowed upon them, which is doubly repaid by the fruitful Crop they annually yield; and they generally maintain treble the Number of Inhabitants, or more, than the Champion Ground.

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Neither are *Inclosures* subject to several grand Inconveniencies that attend the Common-field or Open Land; for such being sow'd with Corn, are subject to be spoil'd by Cattle that stray out of the Commons and High-ways that are adjacent to them, and the Tenants or Owners of several Parts or Portions therein, are bound to keep Time as well in Sowing as Reaping, or to let their Part lye Waste, lest the Corn be spoil'd.

Moreover, the Differences and the Profits thereof are plainly to be discern'd by the several inclos'd Parcels of Lands that have formerly been taken out of the Field-Land or Common, and how much they do excel the other in every Respect, though of the same Soil, and only an Hedge between, and what a yearly Value they bear above them: As also, by the great Quantities of Lands, which in our own Times, have lain open and in Common, and of little Value; yet when inclos'd, till'd and well order'd, have prov'd excellent good, and suddenly repaid the present great Expence incident to *Inclosures*; which neither the Popular, but very insufficient Argument, of its contributing to the Ruin of the Poor, nor the several Interests of Proprietors, nor yet High-ways that frequently go over open Lands, should be any Impediment to; no, nor the Unthrivingness of Trees upon this Occasion, but rather great Diligence should be used to plant such Trees, and in such a Manner for the Purpose, as might be proper to succeed well. For which, See *Quickfence*.

It's further observable of most Sorts of Lands, that by how much the smaller the *Inclosures* or *Crofts* are, the greater yearly Value they bear, and the better Burden of Corn and Grass, and more Flourishing Trees they yield; and the larger the Fields or *Inclosures* are, the more they resemble the Common Fields or Plains, and are most subject to the like Inconveniencies; and generally speaking, it is found, that a Farm divided into many Severals or *Inclosures*, yields a greater Rent than if the same were but in few. However, it must be observ'd, that too many Hedges and Banks in rich water'd Meadows waste much Land, and by their Shaddow injure the Grass, and also by Dripping; for that needs no Shelter, Grass abiding any Weather; And in Case the cold Spring keeps it back, it fears no Drought, but has Water and Heat sufficient to bring it forward; unless such improving aquatick Plants be planted, whose Shrouds shall in Value exceed the Grass they spoil; which may well be done in Rows, and on the Edges of the Banks, &c. and will amount to a considerable Improvement, if the right Kinds are chosen. See *Fence*.

INCORDING: See *Rupture*.

INCUBUS, *Nightmare*, or *Hag*; a light Obstruction of the *Organs* of the Animal Faculty, caus'd by a thick, cold and crude Vapour; which happens in your Sleep in the Night, and oppresses you in such a Manner, that you can neither stir nor speak: The Judgment is not lost, but only stupify'd, and as it were numbed and quite astonish'd, as well as the Understanding and Imagination: Most People fancy that it is some Person or some Spirit that Torments them.

This Distemper generally befals those who apply themselves much to Study, or to Labour that clogs the Spirits, or that sleep upon their Backs, or that eat too much and more than they have natural Heat to digest. Those likewise are liable to be troubled with it who drink to Excess, and use little Exercise, who feed upon gross Food, who have their *Piles* or *Menses* stopt; so are Children who have eaten too much, whose Stomachs being fill'd with many Crudities, sends forth Fumes which oppress the Midriff and Lungs, from whence they are convey'd to the Throat, and so on to the Head.

Now, to hinder these cold and gross Vapours from stopping the Conveyances of the Spirits, and so cause cruel and fatal Distempers; you must begin to moderate your Passions, to Walk, or use some Exercise after Dinner, to use either *Rosa Solis*, claret Water, which is a sort of Cherry Brandy, sugred Anise, Conserve of Marigold Flowers, of Fennel or Cinnamon; the party may also chew some Rubarb Fasting, and now and then after Dinner, half a Dram of it.

Besides these little Remedies, you must take away some Blood, and that in Proportion as the Party has more or less of it; Glisters may be taken by Intervals, and purge either with double Catholicon, Syrup of Roses, Rhubarb, or Cassia; a Vomit may be given, if you perceive these Vapours proceed from the Stomach. You must keep to a Diet, and especially eat light Suppers, and drink moderately.

As to Children, you must regulate 'em in their Eating, and once or twice a Week you may give 'em ten or a Dozen Grains of Rhubarb in Powder, with a very little Anise in their Pap, or else in an Egg a Spoonful of White-wine, or with some small Quantity of Sweetmeats; you must hinder them to sleep presently after Dinner or Supper: If this Distemper proceeds from Worms, you may let 'em eat some Orange-peel, preserved, or the Conserve of wild Mint.

Those who are subject to the *Incubus*, may hang to their Necks the Root of an Ash-Tree, a fire Stone or Coral.

If after a Fit of this Distemper is over, the Party is seized with a Palpitation of the Heart, with Fear and dismayed Spirit of Mind, and that the whole Body trembles, and this accompanied with cold Sweats at the Stomach and Head, they are as so many mortal Sypmtoms to the Patient.

INDENTED; a Term in *Heraldry*, when the Out-Line of a Bordure, Ordinary, &c. is in the Form of the Teeth of a Saw: Thus,

INDIAN-CHESNUT. See *Chesnut* and *Horse-Chesnut*.

INDIGESTION; a Difficulty of Digesting ones Victuals; they call it also the Crudity of the Stomach; Coction is a Perfection of the natural Heat and opposite to *Indigestion*.

Indigestion proceeds either from an internal or external Cause; the internal proceeds either from an Intemperature that is too Hot, or too Cold and Moisture, or too much Dryness. It may also arise from a *Phlegmun*, *Eresypelas*, *Edema*, a *Schirrus* and an *Absceſs*, or from the Weakness of the Stomach itself.

The External proceeds from all sorts of Accidents, whether from eating or drinking irregularly, Incontinence and a hundred Things more that might be suggested if there were Occasion.

There are Symptoms of several sorts of *Indigestion*: If *Indigestion* proceeds from Heat, you will feel an Heaviness in your Stomach, and your Mouth

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Mouth will be bitter and ſalt, your Appetite loſt, and you will be more intent upon Drinking than Eating, you will have Belchings without ceaſing, and they will ſmell of Burnings or Smoak.

If it proceeds from a cold and moiſt *Intemperature*, the Symptoms are quite oppoſite.

If from Dryneſs, it will ſucceed Fatigues, Watching, Faſting, Vexation, Sorrow, immoderate Exerciſes and Old Age.

If from the whole Region of the Belly, the ſame will be ſtretch'd, lean, rough and lank.

If from an Impoſtume or an Abſceſs; you will have Pricking Pains, a Fever and Nauſeatings.

The *Indigeſtion* which proceeds from a cold Cauſe, is worſe than that which comes from a hot One.

All Crudities of the Stomach, threaten either the Itch, Dropſy, or Epilepſies and an hundred Diſtempers more.

After you have recover'd of ſome Sickneſs, if your Belchings be ſower, you will generally relapſe: When thoſe Belchings are frequent and bitter, they often bring a Fever.

When the *Digeſtion* is retarded by the Weakneſs of the parts themſelves; you muſt help it both inwardly and outwardly, by applying ſomething that is endued with a temperate Heat, as a Swan Skin, Lamb Skin or the like; the Patient ſhould likewiſe hold ſome little Dog in his Hand; but never Cats, for they will make him Conſumptive: He muſt inwardly be fed with Light Victuals, let him in the Day Time take a little Conſerve of Roſes; after Meals drink half a Glaſs of the Decoction of Galanga, Cummin, and Ammeos, walk before Dinner and Supper, and ſleep a little after; or let him drink ſome old Wine with Moderation, and always riſe from Table with an Appetite.

When a Looſeneſs accompanies this *Indigeſtion*, he muſt uſe Rubarb half dry'd in a Pan, or a little of the Powder of Male Frankinſenſe in the Yolk of an Egg, and let him put a red Hod Iron into his Drink. If his Diſtemper be attended with Thirſt and ſtinking Belchings, which are Signs of a great and unuſual Heat, let him drink Lemonade, the Syrup of Cherries, Verjuice, Gooſeberries and Pomegranates; and uſe a little Coral Powder in Broths.

Let him be entirely kept from the uſe of Wine, and drink Nothing but the common Tiſſanes, with which he ſhall mix ſome of the Syrups above-named: And, thoſe who can uſe Bathing, may do it before Meals.

If an *Indigeſtion* proceeds from an hot Impoſtume, the Party muſt be bled according to his Strength; he may often uſe the ſimple Syrup of Succory beaten in the Emulſions of the four cold Seeds, and let him be purged with the Pith of *Caſſia*, ſteep'd in Barley-water; apply to his Stomach Fomentations of Mallows, Lettuce, Smallage and Succory, wherein two Ounces of Barley Flower has been boiled together, with an ounce of Provence Roſes, half an ounce of Maſtick, and three ounces of Gooſe or Hens-greaſe.

If it proceeds from an Impoſtume ariſing from a cold Cauſe, the following Syrup will be of uſe.

Take Wormwood, Fennel Leaves, Maiden-hair and Hyſſop, of each two ounces; of Maſtick, Male-frankinſence, Spikenard and *Provence* Roſes, of each an ounce; boil the whole together in three Choppings of Water 'till half of it is waſted; add thereto half a pound of Roſe Sugar, and as much Sugar, and ſuffer it afterwards to diſſolve in the Syrup, of which give him two Spoonfuls in the Day-time.

Apply to his Stomach a Plaiſter of Melilot; or Fomentations of Wormwood, Cammomile, Roſes, Mallows, Fenugreek, Maſtick, Fennel and Frankinſence; and in Caſe the Impoſtume be Schirrous, make uſe of a Diachilon Plaiſter with the Gums.

INESCUTCHEON, a Term in *Heraldry*; ſignifying *Eſcutcheons*, containing One fifth of the Field; and is born with it as an Ordinary, thus:

He bears *Ermine*, an *Ineſcutcheon*.

This is alſo call'd an *Eſcutcheon of Pretence*; which is born when a Man marries an Heireſs: For then he bears her Coat of Arms on an *Ineſcutcheon*, or *Eſcutcheon of Pretence*, in the Middle of his own Coat.

INFIRMITIES *of Trees*; Caſualties and Diſeaſes that ſpoil Trees, and affect the ſeveral parts of them, and what ought to be carefully look'd after by thoſe who have them, and have a Mind to preſerve them.

1. *Weeds*, of which ſuch as can be eradicated, muſt be diligently pluck'd up by the Hands, after Rain; eſpecially while the Trees are young, and not able to over-drop them; but for the ſtronger *Weeds*, they muſt be extirpated with the Howe, Spade, or other Inſtrument, by ſo much as they are very prejudicial to the Trees in robbing them of their Nutriment, and choaking thoſe that are young.

2. *Suckers*; they ſhould be cut off cloſe to the place they put out from, and the Earth opened, that you may come well at them; and if you find they are rooted, you may ſet them again. But they ſay Trees grafted upon them are more apt to produce *Suckers*, than other Trees.

3. *Over-much-wet*; a frequent Prejudice to Trees, eſpecially ſuch as require drier Ground; this is to be help'd by *Drains*, and if a Drip frets the Body of the Tree by the Head, which will certainly decay it, the place muſt firſt be cut ſmooth, and to cover the Wound, apply to it ſome Loam or Clay, mix'd with Horſe-dung; which muſt be kept to it, 'till a new Bark ſucceeds.

4. *Bark-Bound*; in which Caſe, ſlit from the Top to the Bottom through the *Bark*, in *February* or *March*; which indeed, will do Good to moſt Trees, but Hurt to none; and if the Gaping be much, you may fill the Rift with Cow-dung: The cutting off ſome Branches is alſo profitable, eſpecially ſuch as are any ways Blaſted or Lightning-Struck; and ſo is Digging about the Tree, the Diſtemper being many times occaſion'd from the Baking of the Earth about the Stem.

5. *The Teredo and Coſſi*; theſe and other Worms lying between the Body and the Bark, Poiſon the Paſſage of the Sap, to the great Prejudice of the Trees; but the Holes where theſe Vermin lye being found out, you are to open them, and make a ſmall Slit from the Bottom of them, to let any Moiſture, that may fall in, run out, and the place muſt be done over with Loam.

6. *Meaſles*; a Diſtemper that often infects Trees, eſpecially Fruit-bearers, by burning and ſcorching them with the Sun in great Droughts: This is commonly ſucceeded by *Louſineſs*, which is cur'd by boring a Hole into the principal Root, pouring in a Quantity of Brandy and ſtopping up the Orifice with a Pin of the ſame Wood.

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7. *Excortication* and *Bark-Baring*; in which Caſe, the Trees may be preſerv'd by nouriſhing up a Shoot from the Foot or below the ſtripp'd place and cutting the Body of the Tree ſloping off, a little above the Shoot; which will quickly heal and make it become cover'd with Bark like a Tree new grafted; and if you cover the Top with Clay and Horſe-dung, in the ſame manner as you do a Graft, it will help to heal the ſooner.

8. *Deer*, *Coneys*, and *Hares*; Animals, which by barking of Trees often do them much Miſchief; and many Times quite deſtroy them. If you would preſerve them from *Deer*, fence them with Pales; but in order to ſave them from *Coneys* and *Hares*, Mr. *Evelyn* propoſes to anoint them with human Ordure, temper'd with a little Water or Urine, and lightly bruſh'd over, and this to be renew'd after every Rain, or the ſprinkling of Tanners Liquor on them, which they uſe for dreſſing their Hides: You may alſo tye Thumb-bands of Hay or Straw round them, as far as they can reach. Some there are who uſe Tar and Lime for this End, but that will bind the Bark, and make it ſo hard that the Tree will not thrive.

9. *Moſs*; an Inconvenience that may be ſcrap'd off with ſome convenient wooden Inſtrument, that may not hurt the Bark, or with a Hair Cloth after ſoaking Rain; you may conſult the Article *Moſs*: But the beſt and ſureſt Way is to take away the Cauſe; that is, the well draining the Land from all ſuperfluous Water, and by preventing it, in the firſt Planting of your Trees, by not ſetting them too deep.

Moſs growing on Trees is of ſeveral Sorts: Cold and moiſt Ground produces a long ſhaggy *Moſs*: And dry Ground a ſhort thick *Moſs*. If the *Moſs* is much and long, even ſo as to ſmother the Branches; it may in ſuch Caſes, do well to prune off the greateſt part of the Branches, and to moſs the the reſt, or to take off all the Head, and the Tree will ſhoot, and as it were become young again: And if your Plantation be thick planted, which in cold Ground will Occaſion *Moſs*, you are to mend that Fault, by taking away ſome of the Trees; ſo that the Sun and Air may have an Opportunity to warm and comfort your Trees; but if it proceeds from dry Ground, you may open it and lay Mud upon it, which will both cool it, and ſometimes prevent the falling of Fruit and its being Worm-eaten, which is what is incident to dry Grounds. See *Moſs*.

10. Ivy, Briony, Honey-Suckles, and other Climbers, muſt be dug up, leſt they ſhould ſpoil your Trees by pinching and making them crooked.

11. *Wind-Shock*; a Bruiſe and Shiver, throughout the Tree, but not always Viſſible; twiſting the Warp from Smooth-Renting, being occaſion'd by High-winds, and perhaps by Subtil Lightnings: Thoſe Trees being moſt in danger of it, whoſe Boughs grow more out on the one ſide than the other. The beſt Prevention is Shelter, choice of place for the Plantation, and frequent ſhredding up, while Young.

Proſtration, another Miſchief often occaſion'd by Winds as well as Twiſting; which *Proſtration*, though it cannot properly be call'd an Infirmity of the Tree; yet the Winds are many times a principal Cauſe of rendring them imfirm; for which, there is no better Remedy than what is already propoſed. But in Caſe any Trees ſhould chance to be *blown down*, which you deſire to *preſerve* or *redreſs*, be not over haſty to remove them, but cut off their Heads, and let them lye, and the weight of the Roots many time will bring them up; but if not, take ſome of the looſe Earth, out of the Hole that the Tree has made, and cutting off ſome of the ſtraggling Roots that hinder it from falling back, you may eaſily relieve them.

12. *Cankers*; Evils cauſed by ſome Stroak or Galling, or by hot burning ſtony Land: They muſt be cut out to the Quick, and the Scars emplaſtred with Tar mingled with Oil, and a Loam thin ſpread over that, or elſe with Clay and Horſe-dung: But the beſt Cure is Hogs-dung alone, bound to it with a Rag: Or lay Aſhes, Nettles, or ſome Fern to the Roots: But if the Canker be in a Bough, cut it off, if a large Bough at ſome Diſtance from the Body of the Tree; but if a ſmall one cut it cloſe to it: But for over-haſty ſtony Land, you muſt cool the Mould about the Roots, with Pond-mud and Cow-dung. And for *Fruit-trees*, the beſt way to raiſe them on ſuch Lands, is to graft them on *Crab-trees*, in the ſame Mould.

13. *Hollowneſs*; a Diſtemper contracted by the ignorant and careleſs Lopping of Trees; ſo that the *Wet* is ſuffer'd to fall perpendicularly upon any part of them, eſpecially the Heads. In this Caſe, if there is ſufficient ſound Wood, cut it to the Quick, cloſe to the Body, ſo as to make it as ſloping as you can, that the *Wet* may fall from it; and cap the hollow part with a Tarpaulin, or fill it with good ſtiff Loam, Horſe-dung and fine Hay, mix'd together. This is one of the worſt Evils belonging to Trees; and what all ſoft Woods are very liable to, if lopped, eſpecially Elm; which is much better to be ſhred up, the ſide Boughs whereof will yield a conſtant Lop, and the Bodies afterwards be good Timber; whereas when Lopped they ſoon decay and periſh: Though many times a Spire Elm will begin to grow Hollow at the Bottom, when any of its Roots happen to periſh: But the Unthriftineſs of its Branches will quickly diſcover it.

14. *Hornets* and *Waſps*; Animals that do much Miſchief to Trees, by breeding in them; they may be deſtroy'd by fuming their Cells in the Night, with Brimſtone; or by ſtopping up their Holes with Tar and Gooſe-dung. See *Waſps*, &c.

15. *Earwigs* and *Snails*: They ſeldom indeed infect Timber-trees, but are very prejudicial to Fruits, and ſo likewiſe are *Piſmires*, *Caterpillars*, *Moles*, *Mice*, &c. which See under their reſpective Heads. Nay, *Moles*, *Mice* and *Piſmires* cauſe the *Jaundice* in Trees, which is known by the diſcolour of their Leaves and Buds; for which, See *Jaundice* in *Trees*.

16. *Blaſted Parts*, in Trees are to be cut away to the Quick; and to prevent it in the Bloſſoms, ſmoak 'em in ſuſpicious Weather by burning moiſt Straw, or the ſuperfluous Cuttings of Aromatick Herbs, as Roſemary, Lavender, Juniper, &c.

17. *Rooks*; they do great Prejudices to Trees, by cropping off the Tops of old ones, and by lighting on young ones, whoſe weight breaks the Tender Branches, and often ſpoils their Tops: They alſo deſtroy Seedlings where they breed, and their Dung breeds Nettles and Weeds.

We ſhall add but one Thing more under this Head, and that is concerning *Wounds* of any Sorts, that the beſt Thing to heal them in a Tree, is to take refin'd Tallow, which you are to mix with a little Loam and Horſe-dung newly made, and apply the Stuff. You muſt alſo conſider, that it is very hard to cure any Wound in a Tree made in the Winter. See *Diſeaſes of Trees and Fruit*.

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INK, a ſort of Liquid prepar'd to write with; for which take ſmall Galls, bruiſe them but not ſmall, and then put them into a Linnen Cloth looſely tyed, which infuſe for four and twenty Hours in twelve ounces of Water, then boil the Infuſion 'till a third Part of it be conſum'd; after which, put into it four ounces of *Roman* Vitriol well pulveriz'd, and half an Ounce of Gum Arabick; which you have diſſolved in Vinegar.

INOCULATION, a Kind of Grafting, by the Inſertion of the Bud of one Kind of Fruit-tree into the Bark of another, ſo as to make different Kinds of Fruits grow on the ſame Tree, and the ſame common Sap ſupply them all. Some prefer the Way of *Inoculating* before any of thoſe of Grafting, and it differs from the other Ways, in that it is perform'd when the Sap is at the fulleſt in the Summer, whereas the other ſorts of Grafting are before the Sap aſcends, or at leaſt in any great Quantity. Again, by this way of *inoculating*, ſeveral Sorts of Fruits and Trees may be propagated and meliorated; which by grafting cannot be done, as the *Apricock*, *Peach* and *Nectarine*, which rarely thrive any other Way, becauſe few Stocks can feed the Graft with Sap ſo early in the Spring as the Graft requires; which makes it fruſtrate your Expectation, but being rightly *inoculated* in the Fulneſs of the Sap, rarely fails.

The Stocks on which you are to *inoculate*, are uſually of the ſame Kind with thoſe of *Grafting*.

The Time generally imployed for this Work, is from *Midſummer* to the Middle of *July*, and when the Sap is moſt in the Stock you may *inoculate* ſome Trees, in ſome Places, and in ſome Years, from *Mid-May* to *Mid-Auguſt*; and as to the Time of the Day, the Evening of a fair Day in a dry Seaſon is the beſt; for if Rain falls on the Buds before they have Taken, it will deſtroy moſt of them.

The Buds you intend to *inoculate*, ſhould be neither too young nor too tender, nor yet too old; but young ones are beſt. The *Apricock Buds* are ready ſooneſt, and muſt be taken from ſtrong and well grown Shoots of the ſame Year, and from the ſtrongeſt and biggeſt Ends of the ſame Shoot. If Buds be not at Hand, the Stalks containing them may be carry'd many Miles, and kept two or three Days, if wrapt in freſh and moiſt Leaves and Graſs, to keep them cool; and if you think they are a little wither'd, lay the Stalks for two or three Hours in cold Water, and that if any Thing, will revive them and make them come clean off the Branches, you may in *Inoculating* bind two or three Buds on a Stock. As for the Operations of *Inoculating* as well as Grafting. See the Article *Grafting*.

INSATIABLE APPETITE. See *Appetite*.

INSECT; a Name given to certain ſmall Animals thought till now to be very imperfect; there are indeed an infinite Number of Inſects, which feed upon other Animals, or upon Trees; the Country in ſome Years is made entirely deſolate by thoſe Devourers, and we have not hitherto been able to find out any natural Remedy againſt this general Deſolation; careful pruning as ſoon as you perceive them invade the young Shoots will indeed help; others, to prevent the Inſults of theſe Inſects, bore a Hole with a ſmall Gimblet, ſloping downwards through the Bark, ſo as to reach the Wood of the Tree, and pouring into it about half an Ounce, or more, of Quickſilver, according to the Bigneſs of the Tree, and ſtopping it up, the Inſects then harbouring upon it will infallibly be deſtroy'd; but if the *Mercury* reaches the Pith, the Tree will be endangered.

INTERCOMMONING. See *Common*.

INTERFERING; a Diſeaſe to which Horſes are ſubject, and comes ſeveral Ways; it's ſometimes hereditary, and at other times happens by ſome Stiffneſs in the Pace, or by evil and over-broad ſhoeing, which makes him go ſo narrow behind with his hinder Feet, that he frets one Foot againſt another, ſo that there grows hard mattery Scabs, which are ſo ſore that they make him go lame; the Signs being his ill Going, and the viſible Appearance of the Scabs.

The Cure preſcribed amongſt us, is, to take three Part of Sheeps-Dung newly made, and one Part of Rye or Wheat Flower, which muſt be dried, and mixed well with the Sheeps-Dung, kneading it to a Paſte, and make it into a Cake, and bake it, which you muſt apply warm to the Place, and it will heal it very well; or elſe anoint it with Turpentine and Verdigreaſe mixed together and finely powder'd; both being alſo good for a gall'd Back.

INTERMESSES, Courſes ſet on the Table between other Diſhes.

INTERMITTING FEVER, See *Ague*.

INTERSOILING; a Term in *Agriculture*, ſignifying the laying of one Kind of Soil or Earth upon another; as Clay and Sand, Sand and Earth, *&c.*

INVECTED; a Term in *Heraldry*, ſignifying directly contrary to *Engrailed*, which See.

JOCKEY, otherwiſe call'd a *Horſe-Courſer*; one that brings Horſes into Caſe, and covers their Faults. *Jockeys* are generally a ſort of Men, wickedly dexterous in their Way to impoſe upon others; and therefore all Noblemen, Gentlemen, and others, cannot be too Cautious, and too much upon the Guard againſt them.

JONQUIL; a Sort of *Narciſſus*, of which there are ſeveral Kinds, and to diſtinguiſh this Plant from other Flowers of the ſame Species, it's call'd *Narciſſus Juncifolius*, or ſimply, *Juncifolius*. That which is call'd the *Great Jonquil*, is a Flower from whoſe Bulb ariſe two or three Leaves about a Foot high; they are very narrow, pointed, hollow, and of a green Herb Colour; one Stem ſhoots up from the Midſt of theſe Leaves or more, if the Root has any Suckers; which uſually are ſmall, hollow, ſtrait, and about a Foot high; along which, from a third Part upwards grow ſeveral Flowers, rang'd one over another, conſiſting of five or ſix Leaves, all of them curling and of a yellow Colour.

Another is known by the Name of the *Spaniſh Jonquil*, which has a narrower Leaf than the former, but hollow like that. It flouriſhes in the Spring, but bears no Flowers.

The little *Single Jonquil* has the moſt Leaves, and ſhoots out its Stalks in Number proportionable to that of its Bulbs, along which grow ſeveral round Flowers, either pointed, joined, or ſeparated one from the other, flouriſhing alternately, and of a very agreeable Smell, like to that of a *Jeſſamin*.

Amongſt the Variety of *Jonquils*, there are three ſorts which differ from theſe, both in Colour and Smell, *viz.*

The *Little Jonquil*, bearing a very narrow Leaf that creeps upon the Ground; the Bulb is long, and ſhoots forth ſeveral Stems; having ſeveral ſmall irregular white Flowers of no ſmell at all growing on the Tops of them.

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The *Autumn Jonquil* ſhoots out its Stem, before it bears any Leaves, and uſually produces two or three white Flowers, that ſmell a little; it flouriſhes in the *Autumn*, and yet it is not ſo much eſteem'd.

The *Great Jonquil* is known likewiſe from the *Spaniſh*, by its Smell and Colour, which is White, the yellow *Calice Jonquil*, is likewiſe diſtinguiſh'd by the Colour, which is white.

The Pale *Jonquil* has a curl'd Leaf, and a Colour between yellow and white, ſomething like Brimſtone, its Bulb is white and round, having a browniſh Coat; from whence in the Month of *April* ſprings a Stem, bearing three or four Flowers of the Colour before-mention'd.

Jonquils may be multiply'd by Seed, but more properly by their Bulbs; a pretty ſubſtantial Soil is what they require, however it muſt not be too Fat; but ſuch an one as is requiſite in a *Kitchen-Garden*. This Plant is of a very delicate Conſtitution; for which Reaſon, it cannot thrive in too hot a Soil.

They uſually plant them in the Borders of Walks or other Parts of the Garden, in the ſame Manner as the *Narciſſus*; that is, they muſt be carefully ſet in the Ground four Inches deep, and in Drills drawn by a Line, and at the ſame Diſtance from one another. However, it muſt be obſerv'd that the *Little-Ruſh Jonquil*, the *yellow*, the *white* and *pale Flower*, with the *little curl'd Leaf*, are better in Pots; becauſe they are eaſier remov'd out of the Sun, when it grows too hot; which would otherwiſe prove prejudicial to them.

The *Autumn Jonquil* thrives very well in the open Ground, but it muſt be ſet above three Inches deep and two aſunder. Great Care ought to be taken of it during the exceſſive Heat of the Summer; and whenever the Ground in which the *Jonquils* grow, is obſerved to be dry, you muſt be ſure to water it.

Jonquils are never taken out of the Ground, but in Order to retrench their little Roots, which when done, they are immediately to be put in again; for the Suckers are ſo apt to be ſpoil'd, that the leaſt Air will prove prejudicial to them; though they may be kept for a ſhort Time, in Boxes fill'd with wet Moſs; and this Care muſt be taken of them, when they are to be ſent afar off.

This being rather a fuller Deſcription of the ſeveral Sorts of *Jonquils* and the Culture of them, than what M. *Chomel* gives; there remains Nothing to be added, but that he ſays, the *Jonquil* is of no uſe in Phyſick; tho' *Dioſcorides* will have it, that its Roots eaten or taken in a Decoction will give a Man a Vomit, and that they are good for the Diſeaſes of the Bladder.

IRIS; ſo call'd from ἴρις, derived from ἴρω, *prædico*, becauſe when the *Iris* or *Rainbow* appears, it is commonly a Preſage of Rain, is a Plant, I mean, of the bulbous Sort, deſcribed to ſhoot forth from its Bulb, at firſt long broad Leaves, ſoft and of a pale Green; in the Middle of which grows a Stalk, which at the End of it bears a ſingle leav'd Flower divided into ſix Parts, three above and as many below; and in the Middle of this Flower there grows a Chive of three Leaves arch'd; its Cup turns to an oblong Fruit, opening at Top on three Sides, and divided into as many Cells, containing Seed, ſome flat and ſome round.

There are ſeveral Sorts of *Iris*'s, thoſe that are bulbous and thoſe that are not; the one has broad Leaves and the other narrow; the one has an Odour, and the other none; ſome are great and others little; their Flowers are either white or yellow, or red, or of an aſh-colour. The Number of *Iris*'s is ſo great that one can ſcarce tell them: We therefore confine ourſelves to the Bulbous ones chiefly, of which there are two Sorts, the one has great Leaves and the other little: Under the Denomination of the great leav'd bulbous *Iris*'s, come the ſhort Stem'd *Iris*'s, of a red Colour; there are alſo ſome of a Blue and ſome of a White Colour of this Sort.

The *Iris*, whoſe Stem bears almoſt from Top to Bottom, brings forth a blue Flower; there is another Sort of them that bears a red Flower, and another a whitiſh, this laſt is of an *Engliſh* Growth.

Amongſt the little leav'd bulbous *Iris*'s, there is one of ſeveral Colours, which may be call'd the favourite of Nature, ſo much Pleaſure ſhe takes in forming it; another there is of the ſame Kind and of ſeveral Colours alſo, which differs from the firſt, in that it is more Branchy; this *Iris* bears two or three Flowers, and ſometimes more.

There is the great yellow *Iris* that has no Smell, no more than another of the ſame Colour, which is leſs; there are alſo *Iris*'s of a blue Colour, others of a red, and others of a red and violet, all of this Sort.

There is ſtill another Kind, call'd the *Tuberoſe Iris*, it blows earlier than the other, and is of a deep Green Colour; beſides there are other *Iris*'s, which take their Name from the Places of their Origin. As,

Of the great leav'd bulbous *Iris*.

The *Portugueſe Iris*, 'tis Double and ſmells ſweet.

The *Florence Iris*, Double and white.

The *Foreign Iris*, and that of *Calcedon*, bears broad White Flowers, a little upon the brown.

The *Conſtantinople Iris* is double.

The *Perſian Iris*, whoſe Colour is a little upon the blue.

The great *Damaſcus Iris* is blue.

The *Red Iris*.

The *German Iris*, white.

M. *Chomel*, mentions the *Suſa Iris*, but ſays it is rare, that it loves Warmth, and a pretty good Soil, but that moiſt Places will kill it; that it is replanted a little after it has bore its Flower, that it muſt be taken up with cutting or breaking it, and that they of this Sort muſt be planted half a Foot aſunder, and that in very cold Weather they will appear like a Serpent's Skin; he adds, that the *Perſian Iris* abovemention'd is very agreeable, that it has a ſhort and tender Stem, that its Leaves turn backwards and ſtreaked croſs the Middle with a Line of Orange and another of Violet Colour; that it flouriſhes in the Winter, and produces no more than ſix or ſeven Flowers; that the *Andaluſia Iris*, blooms likewiſe in the Middle of the Winter, and has a dozen or fifteen Flowers with ſmall Pedicles on the top of the Stem, ſometimes blue, and ſometimes white.

Having ſpoke of the different ſorts of *Iris*, but not of all; for it would be endleſs: It's proper to ſpeak now of the Culture of them, without which it is impoſſible to raiſe theſe Plants. The *Iris*'s are multiply'd by Seed, and by their Bulbs; it's neceſſary the Seed ſhould be got in *July*; when the *Gardiner* thinks it's ripe enough, he muſt gather it carefully, keep it 'till *September* and then ſow it; for that is the proper Time.

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He must prepare any Plat in his Garden that he pleases, spread Mould upon it an Inch thick, mixing with it about a third part of Garden Earth, to render the Salts the more fix'd and the less volatil; when that is done and the Plat be well smoothed, let him sow the *Iris* Seed in it as thin as possible, that the Bulbs may grow the finer, and the Roots of these *Iris*'s that are not bulbous may have the more Room to stretch themselves out: This Seed should be sown Scatteringly or in Drills drawn Cross-ways by a Line; after which it must be cover'd with his Hand or with a Rake drawn gently over it.

When the *Gardiner* sows the finest Sort, either the bulbous or the others, he must spare no Pains necessary to make them thrive; and in four Years Time he may expect Flowers from his bulbous Roots, and in two or three Years from those that are not so. This Flower has something particular in it, that it grows of the same Colour the Seed was of; the *Iris* must be weeded well and often, 'till they bear, and water'd in the Droughts.

The bulbous *Iris* requires a very light Earth, and to be planted three Inches in the Ground; those that have Roots should be planted in a lean Soil, and only two Inches deep; the former must be set four Inches distant from one another, and the latter at a Span's. The Sun does not agree with the bulbous *Iris*, whereas those that are not bulbous delight very much in it.

The *Iris*'s are always displanted at the latter End of *July*, and never 'till three Years after they were planted; replant them in *September*.

There are some *Iris*'s which yield no Seed, and those are multiply'd by the Roots, which must be slit in several Pieces and immediately replanted in the Month of *March*. All *Iris*'s look well in a *Parterre* or any other Garden.

When you plant bulbous *Iris*'s, be sure to take Care that the great Roots be well spread, and not break them in displanting, as beforehinted.

There being certain Terms used in speaking of bulbous *Iris*'s: It must be understood in the first Place that these *Iris*'s, bear nine Leaves in each Flower, and that the Extremities of those that hang down are call'd, *Mentons* Chins, being something for Roundness like Chins; those that are higher are call'd *Langues*, *Tongues*, and the other three, which are strait upright above the rest, are term'd *Etendardos*, *Standards* or *Veils*.

Under this Article, it may not be amiss to add what M. *Chomel* says of that Plant, which he calls by the Name of *Iris nostras*; that its Leaves proceed from its Roots, are round, channel'd and pointed, like a Sword; that they are two Fingers broad, and about a Foot and a Half long, that the Stem is almost wrapt up with Leaves, which proceed from the Knots or Joints, and is divided into several Branches, that the Flower grows at the Extremities of these Branches, consisting of a single Leaf open at Top and divided into five Quarters; the Out-side of 'em is ash-colour'd and green, but the In-side violet and purplish, and variegated with white Veins; that the Seeds are almost round, and inclosed in an oblong Fruit that is triangular and divided into three Cells; the Root is long, thick and beset with Filaments or Fibres, of a sweet Smell, full of Juice, and of a sharp Taste.

The same Author says, it will grow every where, but more especially in moist Places; and he ascribes great Vertues to its Root; and in the first Place it will sweeten the Breath of those who chew it, removes the Toothach, promotes Spitting, and drys away the Humidities of the Head. The same Root being boiled and drank in Vinegar, is excellent against all Sorts of Poisons; if you boyl and press it, the Juice which comes out of it, being drank, purges away melancholy Flegm, and the watery Humours of the Dropsy; and if it be applied to the Piles, it will give the Patient ease. If you put some of this Root dry'd into your Chests, wherein you have Cloaths or Linnen, it will, besides the good Smell which it imparts to 'em, preserve them from Moths and other Vermin; when it is fresh and yet green, it may be taken inwardly for all sorts of Disorders, for it does always good.

There is a very good sort of Oyl made of the Flowers of *Iris*, which for several Days together they expose in the Sun; that will make it admirably good; for it dissolves, softens, ripens and asswages cold Pains; it subtillizes gross Humours; and is most excellent in the Diseases of the Liver and Spleen; it is a Sovereign Remedy for those that are subject to the Gout; for it removes the Pain, and supples the Nerves, Joints and all the other Parts of the Body. It's a very good Thing for the Distempers which affect the Womb, proceeding from cold Humours; it relieves those that are subject to be paralitical, and brings those that swoun'd away to themselves; and finally cures the Distempers incident to the Ears: When you rub the afflicted Part with this Oyl, you must remember always to heat it, before you use it, because then it will have more Vertue in it; and consequently, have a better and readier Effect.

IRON; a very hard Metal, melted with Difficulty, and composed of a Vitriolick Salt, thick Sulphur, and Earth, illy enough united together: It is dug out of Mines in several Parts of *Europe*; and we have Iron-Ore and divers Iron Works in *England*, and particularly in the Forest of *Dean* in *Glocestershire*, where the Ore is found in great Abundance, differing both in Colour, Weight, and Goodness. The best, which they call their *Brush Ore*, is of a blueish Colour, very ponderous, and full of little shining Specks like Grains of Silver: This affords the greatest Quantity of Iron, but being melted alone, produces a Metal very short and brittle, and therefore not fit for common Use.

To remedy this Inconvenience, they make use of another Material, which is called *Cynder*, and is nothing else but the Refuse of the Ore after the Metal has been extracted, which being mixed with the other in a due Quantity, gives it the excellent Temper of Toughness, that makes this Iron to be preferred before any that is brought from Foreign Parts.

After they have proved their Ore, their first Work is to calcine it, which is done in Kilns, much after the Fashion of our ordinary Lime-Kilns; these they fill up to the Top with Coal and Ore, *stratum super stratum*, until it be full, and so putting Fire to the Bottom, they let it burn till the Coal be wasted, and then renew the Kilns with fresh Ore and Coals, in the same manner as before: This is done without Fusion of the Metal, and serves to consume the more drossy Parts of the Ore, and to make it feriable, supplying the beating and washing, which are used to other Metals.

This done, they carry it from hence to their Furnaces, which are built of Brick and Stone, about twenty four Foot square on the Out-side, and near

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near thirty Foot in Height, within not above eight or ten Foot over where it is wideſt, which is about the Middle, the Top and Bottom having a narrow Compaſs, much like the Shape of an Egg; behind the Furnace two huge Pair of Bellows are placed, whoſe Noſes meet at a little Hole near the Bottom; theſe are compreſſed together by certain Buttons placed on the Axis of a very large Wheel, which is turn'd about by Water in the Manner of an overſhot Mill: As ſoon as theſe Buttons are ſlid off, the Bellows are raiſed again by a Counterpoiſe of Weights, whereby they are made to play alternatively, the one giving its Blaſt all the Time the other is riſing.

They fill theſe Furnaces at firſt with Ore and Cynder, intermixed with Fuel, which in theſe Works is always of Charcoal, laying them hollow at the Bottom that they may the more eaſily take Fire; but after they are once kindled, the Materials run together into a hard Cake or Lump, which is ſuſtained by the Faſhion of the Furnace, and thro' this the Metal as it melts trickles down into the Receivers, which are placed at the Bottom, where there is a Paſſage open, by which they take away the Scum and Droſs, and let out the Metal as they ſee Occaſion.

A great Bed of Sand lies before the Mouth of the Furnace, wherein they make Furrows of the Faſhion into which they deſire to caſt their Iron; into theſe, when their Receivers are full, they let in their Metal, which is made ſo very fluid by the Violence of the Fire, that it not only runs to a conſiderable Diſtance, but ſtands afterwards boyling for a good while.

When the Furnaces are once at Work, they keep them conſtantly employed for many Months together, never ſuffering the Fire to ſlacken neither Night nor Day, but ſtill ſupply the waſting of the Fuel and other Materials with freſh, pour'd in at the Top, which muſt be Charcoal altogether, as aforeſaid, for Sea-Coal will not do; from theſe Furnaces they bring their Sows or Pigs of Iron, as they call them, to their Forges, of which there are two Sorts, tho' ſtanding together under the ſame Roof, the one being called the *Finery*, and the other *Chafery*. Which See under *Finery*. See alſo *Steel*, *Steel-making*, and *Droſs of Iron*.

Iron being one of the moſt porous Metals, is very ſubject to the Impreſſions of the Air, and conſequently to contract Ruſt; it would be uſeful for Artiſts to have ſomething that would hinder this Metal from taking Ruſt; the following is a Receipt of an Oyntment proper for this End, and what M. *Hemberg* has recommended.

Take eight Pounds of Hog's Lard, and four Ounces of Camphire, melt them together, and add to it a good Quantity of Ruſt of Iron in Powder, in order to give the whole an Iron Colour; this Iron muſt be heated, and well rubbed with this Ointment, to the end it may be penetrated therewith, ſo as to ſtop the Paſſage of Air into its Pores.

ISING-GLASS, a white Glue made of the Skin, Tail, Fins, Stomach, and Guts of the Fiſh *Huſe*, a Fiſh without Bones or Scales, except one in the Head, of a great Magnitude, being about four and twenty Foot long, and weighing about four hundred Weight: Now theſe Parts of the Fiſh are taken and boiled in Water, till all of them be diſſolved that will diſſolve; then the gluey Liquor is ſtrained and ſuffered to cool, and when it is cold, all the Fat is carefully to be taken off, and then the Liquor itſelf is boiled to a juſt Conſiſtency, which is cut into Pieces, and formed into Collars, then hung up on a String, and carefully dried: They make uſe of it to fine Wine, &c. See *Glue*.

ISSUANT, a Term in *Heraldry*, when a Lyon or other Beaſt is drawn in a Coat of Arms, iſſuing out of the Bottom Line of any *Chief*, *Feſſe*, &c. but if it comes out of the Middle of any Ordinary, they call it *Naiſſant*; that is, *Naſcent*, juſt coming out, as it were, from the Womb.

ITCH, *Scab* and *Scurf*; an Infection in *People's* Skin, cauſed by Choler chang'd into Melancholy, or mix'd with ſalt Flegm; from the firſt, that which is commonly call'd the *Mange* is deriv'd, which cauſes an extream Itching; from the other proceed thoſe big Pimples or Bladders that are full of corrupt Matter: Both the one and the other are incident to young irregular Perſons who drink Wine and other ſpirituous Liquors much, do not keep themſelves clean, and who keep Company or Lye with thoſe who are troubled with the *Itch*. Sometimes change of Air and Diet brings it; it alſo ſeizes upon old People that are full of ſalt Flegm, and whoſe Skin is weak and ſoft: They are rarely cur'd.

1. To cure the *Itch*, take a little Flower of Brimſtone, and a ſufficient Quantity of Freſh Butter, or Oyl of Olive, with which make an Ointment, and rub your Body with it Morning and Evening.

2. Take as much as you think proper of Ground-Ivy; boil it in order to have a Decoction and waſh therewith: This Remedy is likewiſe good for Horſes troubled with the *Farcy*.

3. Take the Root of Sorrel, or of wild Patience, which is marked with red Spots, or the great Coleworts to be met with in the Field; pound one of theſe Roots in a Mortar, with Butter or old Hogs-greaſe, in order to make an Ointment of it; you muſt rub the Parts therewith every Evening as you go to Bed: That which is made with the Colewort Root is the beſt; you may make uſe of it to Children, be they never ſo young.

4. Take the Yolk of an hard Egg, and as much freſh Butter as the Yolk weighs; beat 'em together, and apply the ſame twice, thrice, or more to the Itchy Parts; it will dry the Scabs in ſuch a Manner, that they will fall off. This Medicine has the ſame Effect in the Small Pox, and will hinder it to pit.

5. Buy a Penny-worth of *Powder for the Itch* at the *Grocers* or where it is elſewhere to be ſold; put about the Bigneſs of a ſmall Pea of it upon the Palm of your Hand; take a drop of Oyl of Olive, with which moiſten this Powder; and then at Night rub both Hands together ſo much and ſo long, that no more of the Powder is to be ſeen: Do the ſame next Night as you go to Bed, and do ſo for a Day or two more, till all the Powder is uſed: All the Itchy Humour will come out, and be dry'd up entirely, and in five or ſix Days the Party will be quite rid of it. It's an infallible Remedy for any ſort of *Itch*.

6. Take a pound of Quick-Lime-Water, and an Ounce and an Half of Brimſtone reduced into Powder; ſuffer them to infuſe for ſome Time, and then lightly boil the Infuſion, and rub the Parts infeſted with the *Itch* therewith.

If the *Itch* is malignant and very ſharp, inſtead of the Brimſtone, you muſt put into the Quick-Lime-Water, two or three Drams of *Mercurius dulcis*.

Thoſe

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Thoſe that are troubled with the *Itch* ought not to drink ſpirituous Liquors, and avoid eating of ſalt or ſpiced Things; they muſt bleed, purge and bathe, if the Seaſon allows it.

To cure Old People of the *Itch*, Bleeding is Neceſſary, and afterwards purging with Sena and Polipoly, Syrop of pale Roſes or Peach-flowers, or elſe with Tablets of *Diacarthama* or *Citro purgative*; let 'em be bath'd, or elſe rubb'd with the Root of wild Patience, Smallage and Leeks, made tender in boiling Water, and beaten with as much freſh Butter or Hogſlard; or elſe let 'em take Inwardly for nine Days together Faſting, a Dram of the Flower of Brimſtone, but Half a Dram for Children, in an Egg, or roaſted Apple, or Gooſeberry Jelly, or elſe let their Legs and Thighs be rubbed with the Flower of Brimſtone, mix'd with Hogs-greaſe or Oil of Olive: We do not adviſe the uſe of Mercury, becauſe of the Accidents which may happen, no more than the Infuſion of Tobacco, which would Occaſion vomitting in ſuch a Manner, as to be capable of breaking a Veſſel.

ITCH; a Diſtemper in *Cattle*, that comes either for want of good Dreſſing, or is catch'd from others; or elſe may proceed from ill Water and Choler in the Veins; for the Cure whereof, waſh and chafe him well with his own Urine made warm and mix'd with old ſalt Butter; or anoint him with Oil, Roſin and White-Wine melted together; ſome do it with Piſs, Salt and the Juice of Marigolds, all mix'd together.

Horſes have this Diſtemper ſometimes in their Legs, either when they are old, or elſe when they are young, after they have been much wrought, and have had a little Reſt: this may be perceiv'd when they rub their Legs, 'till the Hair comes off.

The Cure is, to make a Mixture of two Ounces of Inſorbes in Powder, which muſt be infus'd into a pint of good Vinegar, for ſix Hours, and put on the Fire; with which, when you have but twice only rubb'd the affected Place, it will cure it

As this Diſtemper proceeds mainly from overheated and corrupted Blood, it will not be improper after the Application of the aboveſaid Remedy, to bleed him in the Bows.

ITCH; a Diſtemper that ſometimes ſeizes on *Cocks* and *Hens*; you will diſcover it by the Feathers of that part which it ſeizes, for they fall off; to cure which, you muſt preſently give 'em ſomething to cool 'em. Take ſome Beets and Cabbage, chop them very ſmall, and mixing the ſame with a little Bran, ſteep the whole in a little Water: This muſt be their Food, then take ſome Wine in your Mouth and moiſten your Stuff, and take care to dry it preſently either in the Sun or by a Fire; continue to do ſo 'till they are cured.

ITCHING; a Diſtemper incident to *Hawks*, which beſides this ſalt Itching Humour, are alſo ſometimes troubled with ſuch Rankneſs in their Feathers, that it makes 'em put them out all bloody, and then they pull them off with their Beaks. It is not enough in this Caſe, to anoint ſuch Places with ſome kind of bitter noiſom Oils, or the like, to keep the *Hawks* from pulling them out; but you muſt dry up and repel the Humour, which to effect, take a pint of ſtrong Vinegar, boil in it 2 or 3 Raſes of beaten Ginger, and two or three Branches of Rue; when it is half waſted, put therein the Quantity of a Wall-nut of Allum and a Spoonful of Honey; let it all boil a little, and put it up for your uſe: With this Water lukewarm, anoint with a Feather the afflicted Parts, and it will ſtrengthen any Feather, though never ſo much bruiſed.

JUBARB; a Plant of which there are three Sorts; the firſt is call'd *Jubarb of the Vineyards*, and in *Latin*, *Anacampſeros*; the ſecond, retains the Name of *Jubarb*, and in *Latin* is call'd *Sedum*; the third is nam'd *Little Jubarb*, and in *Latin*, *Vermicularis*.

The *Great Jubarb* is a Plant that has great Pulpy and thick Leaves, about an Inch broad, and ſharp at the Ends like a Tongue; the Stem riſes between the Leaves a Foot high and more, being beſet round with Leaves like thoſe at the Top; it produces two Branches garniſh'd with Flowers of a yellow Colour.

This Plant grows on old Walls and in Ruins, and Bloſſoms in *Auguſt*.

The Decoction or Juice of the *Great Jubarb* being drank, is good againſt the *Bloody Flux*, *Looſeneſs*, *Worms* and the *Biting of a venomous Spider*, call'd the *Phalange*; the ſame Juice being mixed with the Flower of a roaſted Nettle and ſome Oil of Roſes, is very good to be apply'd for the *Head-Ach*; the Juice being put with a little Cotton or Wool into the *Matrix*, will ſtop the Superfluity of the *Menſes*; the Plant alone, or mix'd with Nettle-flowers, as before, is very good to be apply'd againſt St. *Anthony's-fire*, or to *Burns*, and hot and burning *Ulcers*.

Jubarb is in *Greek* call'd *Aizoon*, and in *Latin*, *Sempervivum*, becauſe its Leaves are always green; they are indented like thoſe of *Tithimale*, nam'd *Characias*; they are thick, an Inch long, and thoſe which are uppermoſt reſemble *Tongues*; whereas thoſe that are towards the Roots, have their Points turn'd downwards. This Plant ſhoots forth a Number of Branches, with Flowers at the Root, form'd Catkinwiſe, and of a dark white green Hue.

It grows in all Countries, and is found on Walls and the Tops of Houſes in Plenty. It Bloſſoms in *July*, and *Auguſt*.

This *Jubarb* is of a cooling and aſtringent Nature; a Water diſtill'd from it and its Juice, are good for Inflamations, and more particularly for *Madneſs*, if apply'd outwardly with a Linnen Cloth; ſo they are in like Manner for *Pains of the Eyes*, and *Burns*.

The *Little Jubarb* from one Root, ſhoots forth ſeveral Stems that are as hard as Wood; they are cover'd with ſmall Leaves, that are longiſh, narrow and reſembling the *Mites* that breed in rotten Cheeſe; from whence the Plant has had the Name of *Vermicularis*; the Flowers grow Catkinwiſe, having five white Leaves within, with a Number of Strings of a dark Purple Colour, the Root is thin and bearded.

This Plant is generally found in old Walls, Ruins and Covert Places.

This Plant has the ſame Properties as the preceding one, and is good for all Diſtempers, wherein there is Heat, Redneſs and Itchings, if you apply the Juice with a Piece of Linnen to them; eſpecially if you add the Ointment of Poplar, for then it takes away the Pain and Itching all together.

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IVE; in *Latin*, *Chamæpythis* or *Iva*, a Plant of which there are two Sorts; one of which they call *Ive Muſcad*, and the other *Arthritick Ive*, by ſome named *Field Cypres*, both which will bear the ſame Deſcription.

Ive is a Plant that creeps upon the Ground; the Leaves are like the *Small Sempervivum*, though hairy, thin, and thicker near the Branches; they ſmell ſomething like the *Pine*; the Flower is ſmall, yellow or white; the Roots are like thoſe of *Succory*. It grows naturally in barren, rocky and mountainous Places; and Bloſſoms in *July* and *Auguſt*.

The Leaves of the *Muſcad Ive*. being drank in ſome Liquor for the ſpace of ſeven Days, cure the *Jaundice*. If you uſe it alſo for forty Days with *Hydromel*, it is an excellent Remedy againſt the *Sciatica*; they are particularly very good for a *touch'd Liver*, *Retention of Urine* and *Diſorders of the Kidneys*, as alſo for the *Gripes*. They uſe it at *Heraclea* againſt the poiſonous Herb call'd *Wolfs-bane*: And for the good Effects above-nam'd, you may drink a Liquor incorporated with dry *Agriots*, ſteep'd in the Decoction of this Herb.

The *Arthritick Ive*, being boiled whole with ſome *Hydromel*, cures the *Jaundice*, provokes Womens *Menſes* and *Urine*, and is Sovereign for the *Sciatica*, as taken inwardly, as well apply'd to the Hip by way of *Cataplaſm*; the whole with the Flowers and Roots, being taken inwardly when reduc'd to Powder, for the ſpace of forty Days with half an Ounce of *Turpentine*, perfectly cures the *Sciatica*; a Conſerve of its Flowers is good for thoſe who are afflicted with the *Palſey*.

JUICE; a Liquor in Reſpect to Plants, is the ſame as Blood is to Animals: It's a Liquid Subſtance, which makes a Part of the Compoſition of Plants, communicated to other Parts, and what is neceſſary for their Growth. The *Juices* of Plants afford the richeſt Funds for *Phyſick*; for Animals and Minerals, do not furniſh us with ſo many Reliefs and Remedies againſt the ſeveral Sorts of Diſeaſes to which Mankind are ſubject. Theſe *Juices*, the Blood, as it were of Plants, are drawn from the *Juices* of the Earth, from which they have their Nutriment and the Qualities they are endued with.

The *Juices* ſometimes come out of themſelves and coagulate into *Gum*; as do *Myrrh*, *Bdellium*, the Gum *Takamahaxa*, *Storax*, *Benjamin*, &c. Sometimes the *Juices* are drawn out by an Inciſion of their Barks, that they may afterwards be dry'd in the Sun; as thoſe of *Scamony*, *Aloes*, *Poppy*, &c. *Juices* are drawn out by Contuſion, and by Expreſſion or Squeezing, as they do by Leaves, Flowers, Fruits or Grains. *Juices* alſo are extracted by the Means of Fire, when the parts of the Plants are dry, which in ſuch a Caſe is done by the Addition of ſome Liquor. Another Way of getting theſe *Juices* is by Terebration, that is by piercing the Body of the Tree with an Augar; when the Sap towards the Beginning of the Spring does riſe. The Invention of extracting the *Juice* of Trees by piercing 'em, was unknown to the *Ancients*, and the *French* have had 'em from the *Engliſh*.

Several Advantages do ariſe from this Way of piercing the Body of Trees; they are freed from an Exceſs or Superabundance of *Juices*, which is injurious to them, in Reſpect to their Fruitfulneſs. Beſides this Operation by which we find the *Juices*, to be unprofitable and ill digeſted, ought to be look'd upon as a favourable Sweat, which may very much contribute to render the Fruits better taſted. It's not the abundance of Blood that makes Animals healthy and in a good Condition: Too much Nouriſhment overcharges the Body, and cauſes mortal Obſtructions. The Terebration of Trees is a wholeſom Bleeding; Nothing comes but by this kind of Evacuation, but unprofitable and ſuperfluous *Juices*. It's by the Tears which the *Vine* ſheds, that it is purged and freed from a Quantity of Humours, which are hurtful to it; it diſcharges them in order to reſerve only well digeſted, ſublimated, and exalted *Juices*, ſuch as you taſte in the *Grapes*.

The Manner of Terebration or piercing of Trees is perform'd thus: You are not to content yourſelf with cutting the Tree ſlightly with your Knife, but you muſt pierce the Body of it on the South Side, and come within an Inch of the Bark on the North Side; your Augar muſt be conducted in ſuch a Manner that the Hole always mounts, that ſo Room may be given for the *Juice* or *Sap* to run out.

It's neceſſary to obſerve, that the Hole ſhould be made near the Ground, that the Body of the Tree may not be ſpoiled, and that there may alſo be no Occaſion for a long Pipe to convey the *Juice* into the Veſſel that is to receive it. A Root cut at the End yields more *Juice* than a Branch, becauſe it flows more into a Root, than it does in a Branch; and ſo muſt more plentifully run out. The nearer Trees are to their Perfection, the more *Juice* they will yield.

The proper Time of boring Trees is from the End of *January* to the Middle of *May*. The Wallnut-tree muſt not be pierced before the End of *March*, the Poplar and the Aſh abound with *Sap* about the fifteenth of *March*. The *Sicamore* yields *Sap* even in a hard Froſt; in ſo much that the Drops, as they are diſtill'd, freeze.

Trees give no *Sap* in *Autumn*, and not for above a Month in the *Spring*; when the *Spring* is too dry, they yield very little *Juice*; but if it be very rainy, they diſtill more plentifully and always in Proportion as the *Sap* mounts through the Pores of the Stock.

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The Terebration or boring of Trees is perform'd moſt ſucceſsfully at Noon in the heat of the Day; becauſe the *Juices* are then uſually moſt in Motion, and the heat cauſes the *Sap* to mount. It's an Alembick form'd by the Hand of Nature, of which artificial Alembicks are but Copies.

The Trees which abound moſt with *Sap*, are the Poplar, the Aſh, Plane, Sicamore, Wallnut, Willow, Birch, Beach Elm, Maple, *&c.* It's alſo ſaid, that one may in the *Spring* extract from the Birch-tree, in a Month's Time as much *Sap*, as will equal the weight of the Tree, Branches, Leaves, Roots and all.

By this Means the Secret has been found out of drawing the pureſt *Opium* from the Heads of Poppy. The entire Plants muſt for ſome Hours be expoſed to the Sun; then let their Heads be pricked, and you will in a little Time have a Bowlful of the *Juice of Poppy*, which is the true *Opium*, and cannot be ſufficiently valued. It's certain, that the *Opium* which is made in *Egypt*, and Foreign Countries does not reach us; and that they keep for themſelves, what they draw from the Heads of Poppies; They ſend to us only the *Meconium*, which is Nothing but a *Juice* ſqueez'd or preſt out on't, and which they thicken to facilitate the Exportation of it. The *Meconium* is much inferior in Strength to *Opium*; beſides it's very much mixed with Heterogeneous and impure Parts. Hence the *Chymiſts* make an Extract of it call'd *Laudanum*. Which See.

We may gather from hence, how much the boring of Trees, the pricking of Plants, and the cuttings of the Vine may be of uſe, and how by this Means admirable *Juices* are drawn, which without doubt are very advantageous in *Phyſick* and perhaps in other Affairs of Life. What has been ſaid under *Opium* is a convincing Proof of it; and what has been offer'd concerning Poppy, may alſo be practiſed in Reſpect to male Peony, and ſeveral other ſingular Plants, whoſe Vertues are celebrated by Authors. By that Means you will have what is moſt eſſential and moſt active in *Plants*. Gums, Roſin, Tinctures, Salts, Odours, *&c.* are extracted from them; and by them as many Diſeaſes are encountred which deſtroy Mankind.

The *Juice* or *Sap* of the Elm is a Specifick againſt *Fevers*, that of the Oak is a Sovereign Remedy to ſtop Bloody Urine, from what Cauſe ſoever it does proceed. The *Juice* of Elder is excellent beyond Expreſſion for curing the *Dropſy*: By this Method that is accompliſh'd, which all the Alembicks and the troubleſom Art of diſtilling, has not been able to do; the *Juices* being drawn from the Plants while they are full of Life and Vigour. The *Juice* of the Wallnut-tree being drank, gives great Relief to People under Infirmities. The *Juice* or *Sap* of the Maple drawn out in the *Spring* by Inciſion, is very good to drink, and ſomewhat of a ſugar Taſte: Good Sugar may alſo be made of this *Juice*. It's thickned by Way of Evaporation, in the ſame Manner as they thicken *Juices* drawn from Sugar Canes, to make Powder Sugar of. This *Juice* of Maple is of excellent uſe in Diſeaſes of the *Breaſt* and *Liver*; the leſs to do it has among other Remedies, the more efficatious it is.

It's ſaid, that the *Juice* of Birch-tree is an univerſal Remedy againſt all Sorts of *Maladies*. The Birch-tree in this Country is what the Nephretick Wood has been theſe three Thouſand Years in the *Indies*; that is a ſovereign Remedy againſt the *Stone*, *Stone-Cholick*, *&c.* It's a common Cuſtom amongſt the Princes of *Germany*, to drink a Glaſs of the *Sap* of Birch off every Day, as a Specifick for the *Stone*. They preſerve it in Bottles, and pour upon it ſome Oil of Olive, about two Fingers thick, to keep off the Air from ſpoiling this excellent Liquor, which is an *Ineſtimable Balm*: This *Juice* refreſhes the *Intrails*, cures the heat of the *Liver*, and is a ſovereign Remedy for the *Gravel*, pain in the *Kidneys* and *Cholick*: It gives preſent Eaſe and afterwards cures.

The *Juice* or *Tears* of the Vine, which run out after it has been cut or prun'd, are of great uſe in *Phyſick*.

I. When it is taken inwardly, it's a grand Remedy againſt the *Stone* in the *Kidneys* and *Bladder*.

II. the thick *Juice*, found in the form of Gum about the Vine, being diſſolved in Wine and drank faſting, carry off ſmall Stones and Gravel.

III. A Glaſs of theſe *Tears* recovers the Senſes and Reaſon of a Perſon overcome with ſtrong Liquor; for ſo it is, that a rational Creature may drown his Reaſon, by Exceſs of Wine.

IV. If you waſh the affected Parts with this Liquor, it will cure the *Itch*, *Leproſy* and all cutaneous Diſtempers.

V. Some Drops of it put into the Ears cure *Deafneſs*.

VI. It does mightily clear and ſtrengthens the *Eye-ſight*, if you put ſome Drops of it Morning and Evening into your Eyes.

VII. They make an excellent Balm, by expoſing this *Juice* to the Sun for a Year; they bring it into a Conſiſtence with Honey and Aloes: And it is a precious Balm for curing all Sorts of *Wounds* and *Ulcers*.

VIII. The *Tears* of Vines are, as it were, a ſort of Gum; they cure the Heats of the *Liver*, provided you waſh the ſame before in Water, wherein Nitre has been diſſolved. The ſame *Juice* mixed with Oyl is a certain Depilatory, and it will cauſe the Hair to fall off, if it be often rubb'd therewith.

IX. Mr. *Chomel* is of Opinion, that this *Juice* being well fermented and prepar'd with Clove, Cinnamon, *&c.* would prove an *Ambroſia*, that would not be eſteem'd indifferent, by thoſe who do not care to drink Water.

The *Juice* of Sicamore is not only ſweet and pleaſant to drink; but is very good for our Health. Incomparable Beer may be made of this *Juice*, by putting a ſmall Quantity of it into a Buſhel of Barley, which will make the Liquour ſo ſtrong as if you uſed four Buſhels of Malt, and in common Water; and this Sort of Beer will prove better than *March* Beer, which is ſo much in Eſteem. In Order to preſerve this *Juice*, which they procure in the Space of one Month, to make Beer of it; it muſt be expoſed in the Sun in Glaſs-Bottles, and muſt not be removed from them, 'till you have ſuch a Quantity of *Juice* as you deſire; when you have got *Juice* enough, you muſt put into it a Loaf of fine Wheat Bread, cut very ſmall and well bak'd, yet without being burnt; and when you find your *Juice* ferment and ſwell, take out the Bread, and put this Liquor into Glaſs-Bottles, which muſt be ſtop'd with Cork well ſealed; if you put ſome Cloves into the Bottle, the *Juice* will keep a whole Year, and you will have charming and very wholſom Drink of it. Thoſe who live

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in the Country may very agreeably, and even with Advantage, imploy themſelves this Way. See *Sap.*

JUJUBE-TREE, in *Latin*, *Jujuba major*, or *Cizyphus*; a Tree, that like the Vine, has a rough, rugged and creviſſed Bark; and is very near as big as the Plum-tree: The Branches are hard, arm'd with ſtrong and ſharp Prickles; the Leaves are oblong, and lightly indented in the Edges; the Flowers are pale and herbous, conſiſting of five Leaves, ſtanding Roſewiſe; the Flowers are ſucceeded by the Fruits call'd *Jujubes*; they are in ſhape like an Olive, green at firſt; but as they ripen become white, and laſt of all turn red. The Roots are ſtrong and deep in the Earth.

This Tree grows every where in Countries that are pretty warm, as in *Languedoc*, *Provence* and the Iſles of the *Hieres*; and the ſame is alſo cultivated.

It's believed, that the *Jujube-tree* came originally, from *Syria*, and was brought into *Italy* by *Sextus-Papinus*; from whence it was carry'd into other Countries. It produces a Fruit like that of the *Cornil-berry*, as well in Reſpect to its Shape as Colour; but they differ in Taſte, the firſt being ſweet, whereas the other is ſower. This Tree does not require much Pains of the *Gardiner*, nor of any Body elſe that would cultivate it. The Fruit like the *Olive*, has a Stone that ſerves for Seed; for it is by this Way, that you can moſt readily multiply its Species. It may be further obſerved, that *Jujube-trees* may be rais'd in Nurſeries: Good and proper Earth, and a right Expoſition, are Things that are neceſſary for 'em. As for the firſt, this Plant being originally brought out of a hot Country, it ſhould be dry and not moiſt, Nothing being more Contrary to its Temperament than this laſt Sort; and the Seed of this Tree will thrive the better when you take care to ſow it in a warm Place, and no way annoy'd with Cold and Moiſture; the Ground ſhould alſo be well manur'd, and well dung-ed; and the beſt Manure you can give it, is very good Marle, and for want of that ſome Mould, of which one Half ſhould be Horſe-dung, and the other Sheeps-dung well rotted; by the Help of which it will not fail to thrive,

It would be Labour quite loſt to ſow *Jujube* in Winter-time, becauſe it is, as has been already obſerved, naturally hot, and therefore you muſt tarry 'till the Month of *March* comes on; and three Days before you ſow it, you muſt not forget to ſteep your Stones in Water, that they may be the better diſpoſed to germinate: You muſt have a Bed whoſe Earth muſt be well ſofined and dung'd, wherein you are to make two little Furrows only at the two Ends longways, and at the breadth of four Fingers only from each Border. Theſe Furrows muſt be drawn by a Cord and in Depth about the breadth of three Fingers; after which, take your Seeds and put them into the Holes made with your Dibble an Inch deep only, then cover 'em with Earth, and let the Bed be made very ſmooth and even with your Rake.

Watering is a Relief *Jujubes* ſtand in need of, as well to forward their Jermination, as to make 'em grow when they are ſhot forth; and you muſt always chooſe Noon-tide to uſe your Watering Pot to them. This Water muſt not be uſed when newly drawn from a Pool or Spring, but let it lye in the Sun or the like, that it may have none of that Crudity, which is injurious to them.

Watering of it at ſuch a Time is agreeable to the Nature of the Plant: It will have an admirable Effect upon them, but you muſt not do the ſame when the Plants are come up, for you will endanger the bruiſing of them. Thus inſtead of doing it at Noon, let it be in the Evening, and let the Water be warm.

As to the planting of *Jujubes*, though theſe Shrubs are afraid of the Cold, yet the true Seaſon of planting them is in the Month of *November*; to the end that the Heat, which in Winter-time is encloſed in the Centre of the Earth, may diſpoſe the Roots, as in other Trees, to produce new ones. Moreover, when the *Jujube-tree* comes up to be fit for planting, which is when it is about an Inch thick, it's thought to be paſt any danger of Froſt. They plant it like the *Cornil-tree* in any place that is not ſhady, but on the Contrary much expoſed to the Sun.

Jujubes are gather'd about the end of *September*, that being the Seaſon when they are thoroughly ripe. This Fruit is eaten for ſome Time; and if you would keep it, put it in a dry Place; for Moiſture is contrary to the Nature of it.

Jujubes are good for *Electuaries*, and to be taken in ſome Liquor by thoſe who are troubled with Coughs. They qualify the Sharpneſs of the Blood, create good Juices, and expel Seroſities: Their Decoction is good for the Kidneys and Bladder: As for the reſt, they yield but little Nouriſhment, and are contrary to the Stomach, becauſe they are hard of Digeſtion.

JULIAN, in *Latin*, *Heſperis* or *Viola matronalis*, a Plant whoſe Stems grow about two Foot high; they are round, and as it were, cover'd over with Hair, and full of Pith. The Leaves grow alternatively upon the Branches, and are very like thoſe of the *Rocket*, though leſs indented, of a dark green Colour, and ſharp Taſte; the Flowers have four Leaves ſtanding, and very like thoſe of a *Gilliflower*; ſometimes white, ſometimes purpled, and at other Times diverſify'd with white and Purple. The Seeds are round, of a dark Red Colour, and incloſed in long and ſlender Cods, which ſucceed the Flower.

This Plant grows wild in Hedges, and is cultivated alſo in Gardens. It is multiply'd by Seed, Slips and rooted Plants.

They ſow the Seed in *September* or *October*, either in Beds, in Pots, or in Earth, and cover it with Mould a Finger thick: When the Plant comes up you muſt take care to weed it, and alſo to water it in *March*, as you ſee convenient. There are thoſe who ſow *Julians* in the *Spring* in Beds, and tranſplant 'em towards the End of *April*.

If you would have *Julians* from Slips, cut the Branches near the Foot, when the Flowers are gone, fix them in the Ground and water them preſently; afterwards put them in the Shade for ſeven or eight Days, and the Year following you may replant them as you ſee Occaſion.

To multiply *Julians* from a rooted Plant, you muſt take a Stock of two Years Growth, that is tufted, ſlit the Stems in ſuch a Manner that each Sprig may have Roots, replant and preſently water them.

Julians are aperative; they uſe them with Succeſs, in the *Scurvy*, *Aſthma*, for inveterate *Coughs* and in *Convulſions*; they are good to provoke Sweating.

JULIAN, a *culinary* Term, being a Sort of Potage, ſo call'd.

JULY;

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JULY; the Seventh Month of the Year; about the eleventh of which the Sun enters into *Leo*. Now is the Time in your *Fruit-Gardens*, when Vines are in their full Strength and Activity, and push with their utmost Vigour; in so much, that the greatest Confusion imaginable will ensue, if they be neglected and left unprun'd this Month. For besides the danger of having the Branches torn from the Wall, by the Winds, by Reason of the Length and Multitude of their Shoots, as well as the Disadvantage of having the Fruit robb'd of some Part of its Nourishment; the Confusion of Leaves and Branches will be so great, that the Fruit will have little Benefit of the Sun Beams.

It ought therefore, to be carefully taken Notice of, that from a vigorous shoot of a Vine, already once prun'd; there will push again, several *Mid-summer* Shoots, weaker than the former, from the first, second, and third Bud towards the Extremity: Which secondary Shoots, are to be taken off; only it must be remembred, that it is proper so far to spare the last of such secondary Shoots, as to leave one Bud upon it, from whence Nature may exert it self a third Time in *Autumn*, and the Reason given for this Practise is; that if those secondary Shoots were all entirely remov'd, the Vine would push at those bearing Buds, which lye at the Bottom of the aforesaid Shoots; the Effect whereof would be, either the want of Fruit at those Places next Year, or a Necessity of pruning the Branches shorter than was intended, or is convenient in the *Winter*.

There is no Danger in exposing the Grapes this Month to the Sun; so that, though the Vines appear thin of Leaves and Wood; that Fault will soon be recover'd, and seasonably amended by the *Autumn* Shoots.

Vines indeed that run high, and bear chiefly out of the Knots of the old Wood, are not apt to make so much Confusion, and therefore will be satisfy'd with a single winter and one summer Pruning; but then, that very great want of *Sap* and Vigour to feed so many and such extended Branches, is the Reason why neither early, large, nor very good Grapes can generally be expected: Extraordinary good Soils and Climates, or artificial Heats may do Wonders; but the safest Way, is to trust altogether to the strongest Young Wood, cutting out every Year, some of the Old, in Order to procure the best and largest Grapes.

It were now fit, says Mr. *Evelyn*, and especially when the Fruit is either forming, or requires filling, and before, if the Season be very dry, to give plentiful Refreshments to your mural Fruit-trees, pouring it leisurely into Holes made with a wooden pointed Stake, at a competent Distance from the Stem, and so as not to touch or wound any of the Roots. You may leave the short Stakes in the Holes for a while, or fill them with Mould again; thus you may feed your Vines with Blood, &c. mingled with Water. But this and all other Refreshings; is only to be done early in the Mornings, or late in the Evenings.

The *Vineyard* now also must be minded, carefully tying the Fruit Branches to the Props or Espaliers, and diligently removing, either by Pinching or the Knife, all weak and fruitless Shoots.

You graft Plum-trees Scutcheonwise in the Beginning of this Month, and Quince-trees about the Middle; but this only, says the *Retir'd Gardiner*, ever since the Seasons have been irregular; they were not formerly grafted before the Middle of *August*.

Apricocks now being disposed to swell and ripen, ought in the very Beginning of the Month, to be laid open to the Sun, by removing some of the Leaves, that the Fruit may take its proper Beauty and Colour. *Peaches* about the latter End of it expect the same Care and Kindness. And, if any strong Wood or Water Shoots, push from the *Apricock* or *Peach-tree* this Month, except a void Place wants to be fill'd, they ought to be entirely taken away: But their young short Branches ought to be carefully preserv'd, nailing them to the Wall, but not shortning them.

Inoculation may now very safely be continued, after Rain, to choose; *Pears*, *Plums*, and *Hollies* especially.

Fruit near the Ground, having a double Advantage, may be expected to be large, and first Ripe; but not if too near, so as to be subject to the damp and beating Rains.

The *Pear-tree* is now to be minded and disciplin'd too, if Over-vigorous; cutting off all Branches still, that push forward to Half an Inch.

Watering plentifully a *Peach-Tree* full of Fruit, has been found by Experience to be a great Advantage to the swelling and ripening of the Fruit. Fruit-trees in Plats are now to be water'd daily, otherwise the Fruit will drop off; but with this Care they will perform Wonders: In so much, that it is ordinary for a *Nonpareil* on a *Paradice-stock*, to bear Fruit that shall weigh more than the whole Tree, and Earth also contained in the Pot.

Now begin to streighten the Entrance of your *Bees* a little; and help them to kill their *Drones*, if you observe too many of them.

Snails, *Wasps*, *Flies*, *Earwigs*, and *Ants*, are the greatest Enemies this Month to *Apricocks* and *Peaches*; but especially *Nectarines*: Set the *Cucurbite-Glasses* of Beer, &c. to entice them; hang also Bottles of the same Mixture, near your Red *Roman Nectarines*, and other tempting Fruits and Flowers, for their Destruction; else they many times invade your best Fruit. Set up therefore Hoofs of Neats Feet for the *Earwigs*, and remember to cleanse and shake them out at Noon, when they constantly repair for their Shade: They are abominable Devourers. Nor ought you to be less Diligent to prevent the *Ants*; which above all invade the *Orange Flower*, by casting scalding Brine on their Hills, and other Receptacles.

Have still an Eye to the weeding and cleansing Part, that the Borders and Allies may be kept clean; begin the Work of Houghing, as soon as ever the *Weeds* begin to peep: You will in a few Hours this Way, rid more than afterwards in a whole Day; whereas neglecting it 'till they are ready to sow themselves, you do but stir and prepare for a more numerous Crop of them. This cannot be too often inculcated and repeated.

The latter End of this Month rewards us with the *Orange*, and some of the best and fairest *Turkey Apricocks*; some of the earliest Plums, as also, with the *Nutmeg Peach*; which indeed is not worth much, only that it leads us to hope for better. *Strawberries* still continue, except the Weather be exceeding dry; the yellow Wood *Strawberry* is esteem'd to be much the best, and the best Bearer.

Stil-

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Still remember to roll Gravel-walks well after Rain.

July is the Season which affords us almoſt every Variety the *Kitchen-Garden* can produce; and if the *Gardiner* has been diligent in the preceding Months, he will now meet with Reward due to his Skill and Induſtry. The Weather now is very hot, and we have uſually but little Rain; and therefore, our greateſt Concern ſhould be to water carefully all new planted Trees and Herbs, ſo as to impart Nouriſhment to their outward Fibres.

Now, the Hours of general Watering in this Month, are from Five in the Morning until Eight; and from Five in the Afternoon, until Eight or Nine in the Evening. But in particular Places, which have the Benefit of ſome Wall or Hedge to ſhade the Sun from them, you may take other Times of the Day, obſerving the Motion of the Sun, that his Beams do not reach them, 'till at leaſt, two Hours after Watering; for the extream Heat of that Planet, at this Time of the Year, would ſcald a new water'd Plant; if you did not allow a ſufficient Time for the Moiſture to ſink into the Ground, before the Sun comes upon it.

Sudden Showers, which may now fall, are not much to be rely'd upon; they being but of little Help to the Roots of Plants, which ſtand abroad in Pots or Caſes; for they have yet leſs Benefit from the Rains in this Seaſon, than the Plants in the open Ground.

The firſt Week ſow *Kidney Beans*, to gather Green in *Autumn*; and go on to ſow *Peaſe*, to bear in *September* and *October*; place them where they may have ſome Shelter from the froſty Nights in theſe Months; and have an Eye to ſuch Herbs as are now Seeding; water them plentifully, for about this Time the Seed Veſſels of many are forming, and a good Watering or two is very Helpful to the filling of the Seed.

You may likewiſe, ſow *Succory* for *Autumn* and for *Winter*. Sow a ſmall Quantity of *Spinage*, becauſe it is apt to run to Seed; but if the *Gardiner* is mindful of watering it, it will be fit to be gather'd, and not run up into Seed.

Delay not to gather ſuch Seeds as are fully grown and colour'd in their Huſks; pulling up the whole Plants, and ſetting them upright, in a *Green-Houſe*, 'till the Seed Pods are dry; for if you ſhould wait 'till the Huſks open before you gather them, great Part of the Seed would be loſt. This Way of gathering Seed is commonly practiſed; the Moiſture in the Plants and a little Sun will perfect the Seeds, and they are ſubject to no Hazard, from *Birds* or *Wet*.

Sow *Cucumbers* upon a Bed made with dry Horſe Litter, cover'd with light Earth ten Inches thick, in the firſt Week of the Month: Theſe will begin to bloſſom in *September*, and muſt then be cover'd at Night, with a common Frame and Glaſs, to keep them from Froſts and cold Rain; and you may by this Method, have *Cucumbers* 'till *Chriſtmas*.

Sow *Royal Sileſia*, and *Brown Dutch Lettuces*, about the Middle of this Month; ſome of which, will be cabbaged for *Winter* Uſe, and may then be planted cloſe together, where they may be ſhelter'd with Glaſſes, and have the Benefit of the Sun; but it muſt be obſerved, that they ſhould be ſecur'd before any Froſt can pinch them, or elſe they will rot.

In the ſecond Week of this Month, ſow *Carrots*, *Turneps* and *Onions*, to ſtand the *Winter*.

Earth up *Sellery* in Drills, and plant out a new Parcel, to ſucceed the former.

Plant out *Colliflowers*, to blow in *September*.

Plant out *Cabbages* and *Savoys*, for *Autumn* and *Winter* Uſe.

We have already hinted at the guarding againſt *Waſps*, and other *Inſects*, which may now devour your Fruit; by placing Vials of Honey and Ale near the Plants: By which Means, you may catch great Quantities of them; beſure once a Weak to renew the Bottles, and above all, take care to bruiſe the *Inſects* you take out of them; for though they are ſeemingly dead, it has been obſerv'd, that a warm Day or two, has brought them to themſelves; and therefore be cautious, how you throw them heedleſly away.

There is no Time more proper to War againſt *Ants*, and other ſuch deſtructive Vermine, than this Month, they are now all Abroad; and beſides the Method already mention'd, under this Article of *July*, you may ſee another cleaver Invention for this End, under that of *May*.

Some there are, who more particularly recommend the Deſtruction of theſe devouring Vermine, becauſe of their wonderful Increaſe, eſpecially the ſmaller Kinds of them; ſuch as infect *Colliflowers*, whoſe Eggs are five Hundred Times leſs than the leaſt viſible Grain of Sand, and many Thouſands of them in Number laid, as they believe, from one ſingle *Inſect*; ſo that from a ſecond Generation of them, they are ſo numerous, that if every Egg, which one might find upon a blighted *Colliflower*, was a Globe of an Inch Diameter, they would fill more Space than the whole Terreſtrial Globe: They confeſs, that the wonderful Smallneſs of the Egg of theſe Creatures, may ſeem very ſtrange to thoſe who are unacquainted with the Uſe of *Microſcopes*; but this is no more curious than what the late famous Dr. *Hook* has taught us, in his Works; where he mentions the Seeds of *Moſs*, which are ſo ſmall, that ninety Thouſand of them being laid together in a ſtrait Line, did not exceed the Length of a Barley Corn; and that 1,382,400,000 of them would not weigh only a Grain.

Be careful in this Month to pick off all rumpled Leaves, where-ever you ſee them, and the very Twigs themſelves, if they are curled; for they are the Beds of ſuch deſtructive Animals.

You are to hoe and weed in this Month, as in that of *June*. Which See, and conſult.

About the 20*th*, ſow ſome *Colliflowers* to ſtand the *Winter*; for the right Seaſon for this Work is principally to be regarded, if you propoſe to have good *Flowers* early in the *Spring*; for ſowing them only a few Days ſooner or later, makes them either run before their Time, or come much later and weaker than they ought to do. If the *Winter* proves mild, and that the Plants are ſet cloſe together, many will run up to Seed; and if a ſharp Froſt, and a rough Seaſon begins in *November*, ſome of this Sowing, with the uſual Helps, will make good forward Plants: However, ſince a curious Perſon will not much ſtick upon the Price of a little Seed, it is adviſable to ſow again, the firſt Week of the next Month; ſo that it will be morally impoſſible, to miſs of a Crop to our Mind, from theſe two Seminaries; for if the firſt run, they will not be quite unfit for Uſe; and thoſe ſown in

Auguſt,

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August, will then certainly produce good *Flowers* in the following *Spring*.

Gardiners now sow *Cherries* for *Winter*.

In this Month they take up *Shallots* and *Garlick*, and gather *Rocambole*, when the Stalk turns yellow.

When the Stalks of *Onions* change their Colour, pull them up in dry Weather, and expose them to the Sun 'till they are well dry'd, to lay up for the *Winter*; but take Care the Rain does not come at them after they are out of the Ground.

Transplant *Endive*, for blanching against *Winter*.

Chardons should now be tyed up with Hay or Straw-bands, for blanching.

Make a Bed for *Mushrooms*, and be sure to cover it very thin with Earth, hardly two Inches thick, for on that your Success depends.

Weed your young *Nurseries* of forest Trees.

As for the *Product* of the *Kitchen-Garden* in the Month of *July*; we have *Ronceval Pease*, *Garden Beans*, and *French Beans*; and some commend the *Wing'd Pease* to be gather'd very young, and dress'd as *Kidney Beans*.

We have *Colliflowers*, *Cabbages*, and *Artichokes* in abundance; and some of the small *Artichoke-suckers*, to be eaten raw or fry'd.

All sorts of Herbs for the *Kitchen* are very good, if the *Gardiner* has minded from Time to Time to cut them down, for shooting afresh. *Aromatick* Herbs especially are in their greatest Perfection,

Sallets for this Month are composed of *Cabbage*, *Lettuce*, *Purslane*, *Tarragon*, *Burnet*, *Young Onions*, *Cucumbers*, Flowers of the *Nasturtium Indicum*, and some *Endive* blanch'd.

We have *Young Carrots*, *Turneps*, and *Beets*.

We have great plenty of *Musk-Melons*, *Currants*, *Gooseberries*, *Rasberries*, *Cherries*, *Plums*, *Apricocks*, *Peaches*, and *Nectarines*.

The *Juniting* and *Codlin*, are now good, and some Pears, as the *Primat*, *Russet Pears*, *Summer Pears*, *Green Chesil Pears*, *Orange Pear*, *Cuisse-Madame*, *Pearl-Pear*, &c.

We have yet some good *Strawberries*, and towards the End, our first *Figs* are ripe, and some of the *July Grapes*.

This is the best Month for pickling *Cucumbers*.

As for what concerns the *Parterre* and *Flower-Garden*, during the Course of this Month, the Reader is referr'd to the Article *Florist's Year*, for his Satisfaction.

JUNE; the sixth Month in the Year: The Sun about the Eleventh of this Month, enters into the Sign *Cancer*; this they also call the *Summer Solstice*, because the Days appear for some Time to be of an equal Length; and the Sun seems to continue in the same Point of the *Ecliptick*: They are the longest Days in the Year.

We shall begin with considering what is to be done during this Month, in the *Fruit-Garden*; now the luxuriant Growth of *Vines* must be regarded, and stopt with the first Summer Pruning, shortning the Branch at the second or third Bud beyond the Fruit; but in Case, a vigorous Branch is wanting to fill a void Place next Year, it is best to let that particular Branch alone 'till *October*; especially if it has no Fruit upon it. Continue to nail, or otherwise, fasten those Bunches of *Grapes*, which project too much, close to the Wall; and take off all improfitable Shoots, not before discover'd. There is no Danger, of want of a sufficient Defence, for the *Grapes*; for the Spring Shoots and Leaves of the bearing Branches, are enough for that Purpose.

By the 20*th*, or 24*th* of this Month, you may expect the Blossom of the *Vine*, to open and discover the Fruit, and that Expectation too will be well rewarded, with the most grateful Smell, and pleasant Fragrancy; for its full Bloom will perfume the whole Air thereabouts; especially in a Hot and Sun-shining Day.

If you have not disbudded your Wall-fruit-trees in *May*, you must be sure to do it in *June*.

Water your *Fig-trees* that are in Cases frequently, and your Plants that want it in a dry Season.

Those who would graft the *Scutcheon-graft-way*, ought to do it about *Midsummer*.

You are to nip off the Ends of your *Fig-tree Branches* in this Month, to within six Buds of the Shoots they have made since the *Spring*.

At this Time, pluck the Fruit of those Dwarf Trees, that are overloaded; that those you leave on, may grow and ripen the better.

Now *Peaches*, *Apricocks*, and *Plums*, expect their Summer Nailing; and if we add Pruning, yet that is supposed to be done with a View of letting the Sun come to the Fruit, and of avoiding too much Confusion. Little Regard therefore need be had herein to the Crossing of Branches, which will be rectify'd in the *Winter*. However, great Care should be had this Month, to prune off the Shoots of *Peaches*, whose Leaves infected by Blights, begin to appear curled at the Extremities.

This is the busy Month for *Inoculation* of the aforesaid Fruit; but yet, if the Season be excessively hot and dry, it had better be a little longer deferr'd.

Now *Thyme* and *Box* Edgings ought to be clipped; as also, all sorts of Ever-green Hedges, and Pyramids, which add so much Beauty to the Gravel-walks; and indeed, to the whole *Fruit-Garden*; especially in *Winter*, when all other Plants have lost their Glory and Verdure; but the *painted Hollies* should particularly be clipp'd this Month, and not later, lest the weak Shoots, which they will make after that Operation, be pinch'd and kill'd by the *Autumn* Frosts. For the *Holly* and *Yew*, though of all others the hardiest Plants, yet their young Shoots, before they are full grown and hardned, are very tender and impatient of the least Frost.

In this and the preceding Month, we are rewarded with *Cherries*; the little early *May Cherry*, is indeed worth Nothing; but the *May Duke*, is on all Accounts incomparably the best; all others, having little Pulp and great Stones; and yet, this is much better from a Standard than the Wall, being hardy, and a never failing Bearer.

The latter End of this Month, the *Masculine Apricock* is ripe, which because it comes in early, is valued by some Persons.

Now you are to roll Gravel Walks after Rain.

As in the foregoing Month, the *Gardiner's* greatest Skill and Diligence was requir'd to guard against Frosts, &c. so now he ought with the utmost Application, to use proper Methods for defending his Plantations, from the too violent Scorchings of the Sun, and have a watchful Eye on such Plants especially, as have been lately transplanted, and refresh them with moderate Waterings about their

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their extream Fibres; and this Work ought now to be done in the Evenings.

Now, Mr. *Evelyn* says, upon this Occasion; that to hinder the excessive Scorchings of this and the following Month, from indangering the untimely Falling, both of Blossom and Fruit, before their Maturity, you should place a Vessel of impregnated Water near the Stem of the Tree; and lap a reasonable long Piece of Flannel, or other Woollen or Linnen Clout about it, letting one End thereof, hang in the Water; by which, the Moisture ascending, will be suck'd through the very Bark, and consequently nourish and invigorate the Tree to reproduce its former Verdure. The Water is to be supply'd as you find convenient, and no longer, lest it sop your Stem too much: He adds, that this manner of refreshing is more to be preferr'd, than by suffering it to drop only upon the Earth; which yet, on other Occasions, is profitable, *per Lingulam*, which if too plentifully, endangers the chilling and rotting of the Fibres.

Now is the proper Month to gather Herbs to keep dry; they will keep and retain their Vertue, and sweet Smell, provided you do take the same Care as you do in *Hay*; that you expose them not in too thin, but competent Heaps; which you may turn and move 'till they be reasonably dry, not brittle, and the sooner the Work is dispatch'd the better. The *Gardiner* therefore should attend it himself; for there is very great Difference in the Vertue of Plants, according as they are dry'd.

This is a Work to be done in the *Kitchen-Garden*, and the Herbs that are commonly dry'd, are *Sage of Vertue*, *Mint*, *Carduus*, *Sweet Marjoram*, *Thyme*, *Lavender*, *Rosemary*, and the *Flowers* of *Marigolds*.

Continue to mow Gras-walks early in the Morning, and after Rain.

You now sow *Succory*, some *Lettuces* for cabbaging, *Genua Lettuces*, and replant others, which are large enough for that Purpose.

You may yet sow *Radishes* and some *Endive*; and continue to destroy *Weeds*, as in the former Months.

Gather your *Scorzonera* Seed, which should be done in the Morning, as soon as the Dew is gone.

About the Twentieth transplant *Leeks* in light rich Ground, about six Inches apart.

Cut no *Asparagus* after the first Week in this Month, for it will impoverish the Roots.

The Season now is very proper for budding or inoculating of *Peaches* and other Stone Fruit.

Sow *Kidney Beans* to have them ripe in *August*, and *Pease*, that you may have them green all the *Summer*.

Set some of the *Ronceval Pease*, about four or five Inches apart, allowing two Foot Distance between the Lines; these will afford a good Crop in *September*.

Now look to your Espaliers of Fruit-trees, and lay in good store of Branches, as well to supply Vacancies as for Fruit-bearing.

As to the Product of the *Kitchen-Garden* in this Month, you have some *Asparagus* at the Beginning; but it is unadvisable to cut it after the first Week, for the Reason before given.

You have great plenty of *Garden Beans*, *Pease* and *Kidney Beans*: *Colliflowers* are now in great Perfection; and some of the *Batterſea* and *Dutch Cabbages* will be fit to cut towards the Beginning of the Month: You have also great plenty of *Artichokes*.

We begin to draw some *Young Carrots* and *Onions*, that were sown in *February*, and some *Young Parsnips*.

Sallets for this Month are composed of *Purslane*, *Burnet*, the Flowers of *Nasturtium Indicum*, and *Cabbage Lettuce* of several Kinds, *viz.* the *Dutch brown*, the *Imperial*, *Royal*, *Silesia*, and *Cos Lettuces*, with some blanch'd *Endive* and *Cucumbers*.

The Flower Stems of *Burrage* and *Burnet*, are now good in cool Tankards.

The Potherbs in use in the Month of *May*, are good still in this.

We have *Green Gooseberries* for Tarts, 'till about the End of this Month.

The ripe Fruits are *Strawberries*, *Cherries* of many Kinds, as the *Duke*, *White*, *Black*, and *Red Hearts*, the *Flemish* and *Carnation Cherries*; some *Rasberries*, *Currants* and *Melons*, of the first Ridges. We have also, *Codlins* now fit for Use; and towards the End, some *Junitings* and the *Masculine Apricock*; and in the forcing Frames, if you have any, all the forward Kind of Grapes are ripe.

As for *Flowers*, *Flower-Garden*, and the Work to be done therein in every Month, and this in particular: See the Article *Florists Year*.

Look to your *Bees* for Swarms and Casts, and begin to destroy *Insects* with Hoofs, Canes, and tempting Baits; gather *Snails* after Rain, *&c.*

JUNIPER, a very common Shrub, whose Weed is hard, and of a reddish Colour, and cover'd with a red Bark: It shoots forth a great many Branches, its Leaves are narrow, always green, and guarded with Prickles; the Flowers are like small Collets, and are not succeeded by any Fruit; the Berries are round, like those of Ivy, green at first, but black when ripe; they contain three or four oblong triangular Seeds. This Shrub grows in Fields, Woods, Gardens, *&c.*

As for our *Gardiners*, they know two Kinds of *Juniper*; the *Common*, and what they call the *Swedish Juniper*: Both of 'em resist the most severe Frosts; and for that Reason, as well as for their beautiful Green, should have their Place amongst other Ever-greens of the *Parterre*: The Smallness of their Leaves is such, that an ingenious Workman may train them up into any Shape, and by often cutting or shearing 'em, they will be so close, that no other Plant can be said to exceed them in that Respect.

The *Juniper Berries* should be sown about *March*, in light Ground, without watering 'em, or giving them any rich Manure: They come up two Months after sowing, and may remain two Years in the Seed-Bed before they are transplanted, taking great Care to keep 'em free from Weeds; they sometimes grow to a very great Height, and afford a most durable Heat, if it be true what has been said, that in a Heap of *Juniper Ashes* which have lain a Year, some of its Embers have been red hot during all the Time.

Many Vertues are ascribed to the *Berry* of *Juniper*, as that it strengthens the Brain, refreshes the Sight, eases the Breast, and keeps it from Pain, purifies the Voice, expells Wind out of the Belly, and very much comforts the Stomach, causing a good Digestion: It brings away the Stone, is good against the Gravel, and provokes Urine: It's good against the Palsey, Tremblings in any of your Members

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bers, Peſtilence, bad Air, Fevers, and eſpecially Quartan Agues: It warms the Marrow of the Bones, and is proper for the wringings of the Belly, dries up the Tears of the Eyes, helps the Memory, makes good Blood, and drives away the bad by Urine: It removes all the inward Languiſhments of the Body, and Melancholly, and makes Men chearful: It is made uſe of in the Gout proceeding from a cold Cauſe, it gives a good Colour; drives away all Manner of Poyſon by Urine, and is a Preſervative againſt all Illneſs and Pains, and forwards the *Menſes*. Some ſteep it in *White-wine* or *Claret*, and as much *Brandy*, for the Space of Eight and twenty Hours, till it ſwells up, and then they dry it on a white Linnen Cloth, in the Shade of ſome Room, put it into a Box, and keep it for two Years: When they have a Mind to uſe it, they take from ſix to ten Grains of it twice a Week, Morning and Evening.

The *Confectioners* cover the Berries with Sugar, and make of it a kind of dry Conſerve, which is called the *Sugar-Plums* of *St. Roch*, becauſe they are eſteemed proper for the Plague.

The Wood of *Juniper* is Sudorifick; they put it into Barley-water and burn it, to prevent the ill Effects of bad Air: The Sugar-Plums of St. *Roch*, which are good againſt the Plague, are made of the Seeds of *Juniper*. Of the Extract of *Juniper*, with the Oyl of Nuts, is made an excellent Varniſh for Pictures, Wood-work, and preſerving poliſhed Iron from Ruſt: The Gum is good to rub on Parchment to make it bear Ink. When the *Juniper* arrives to its full Growth, the Timber of it is good for many curious Works, as Tables, Cheſts, ſmall Carvings, and Images; Spoons wholſome to the Mouth, and Spits to roaſt Meat on, to which it gives an excellent Taſte. We read of ſome ſo large as to have made Beams and Rafters. The Chips within Doors make a wholeſome Perfume. See *Extract of Juniper-Berries*, and *Tincture of Juniper-Berries*.

JUSQUIAME, or *Hen-Bane*, in *Latin Hyoſciamus*, a Plant of which there are two principal ſorts, *viz.* the *Black* and the *White*.

The *Black Juſquiame* is a Plant that ſhoots up a ſtrait and pretty thick Stem, a Cubit and an half high, and garniſhed with Branches and Leaves; both the one and the other proceeding for the moſt part conjointly from the Stem: The Leaves that grow from the Stem are large, and ſtick to long Stalks, almoſt round, aſh-colour'd, ſoft, and full of Juice; the others, which ſtick to the Branches, are very ſmall; the Stems and Branches are adorn'd with Leaves, which proceed from certain round and long Buds, yellowiſh about the Edges, with ſome purple Veins; but they are of a brown purple in the Middle, after which come on round Tops with brown Seeds, which are not very big.

This Plant grows in all parts of *Europe*, along Highways, and in ſandy Places, and bloſſoms in *July* and *Auguſt*.

Dioſcorides aſſures us, that That which has the yellow and black Seed, ſtupifies the Brain, and diſorders the Senſes; but *Matthiolus* urges, that the Uſe of it is not pernicious.

The *White Juſquiame* is almoſt of the ſame Shape and Bigneſs as the *Black*, but the Leaves are larger, rounder, more ſoft and hairy, and a little jagged about the Edges; the Stem is ſhort, and furniſh'd with ſmall Branches and Leaves that grow confuſedly. The Flowers grow along the Stem and at the Top; they are white and ſmaller than thoſe of the black ones: The Root is alſo thick, very hairy and long: The Seed is white. It grows in divers places, and bloſſoms in *July* and *Auguſt*.

The *White Juſquiame* is of more Vertue in *Phyſick* than the *Black*: The Leaves are very good to be mix'd with all ſorts of Medicaments that ſerve to eaſe Pains; and alſo, they may be apply'd ſingle or with dry *Agriots*.

IVY, in *Latin*, *Hedera*; a Shrub or Tree whoſe twigged Branches raiſe and extend themſelves by creeping and ſticking to Walls and Trees; they inſinuate themſelves between Stones in Walls, and the like, where they take deep Root, and make them totter; the Wood is hard and white; the Bark aſhcolour'd and wrinkled; the Leaves are like thoſe of the *white Poplar*, which afterwards become triangular; they are hard, ſmooth and ſtick to long and ſlender Stalks; they have a bitter, ſharp and pricking Taſte. *Ivy* begins in the *Autumn*, to bear ſmall, yellow and hairy Flowers, from whence proceed the Fruits, which are green at firſt, and afterwards black: They become ripe in *January*.

M. *Chomel* ſays, the Gum which diſtills from the *Ivy*, kills *Lice* and *Nits*: The Leaves being pounded with ſome Vinegar and Roſe-Water, and apply'd to the Forehead and Temples, ſtop *Madneſs*; they are very good for the *Heart-Ach*, proceeding from the Brain.

Ground-Ivy, is mightily in Uſe, both in *Apothecaries Shops*, and *Common Preſcription*; it is of a pungent, nitrous and earthy Taſte; it is very *Abſterſive* and *Vulnerary*; it is not only preſcribed, in almoſt all Diſeaſes of the *Lungs* and *Breaſt*, but alſo accounted good in Obſtructions of the *Viſcera*; for which Reaſon, it paſſes for an *Epatick*, *Splenetick*, *Diuretick* and *Nepritick*. It is reckon'd to do Wonders in *Tubercles* and *Tartarous Indurations* of the *Lungs*, Dr. *Willis* mightily commends its Powder in obſtinate *Coughs*, eſpecially thoſe of young Children; and *Etmullerus* relates, that a Maid was cur'd of a *Sorbutick Conſumption*, with nothing elſe than a ſtrong Decoction of this Herb, after a *Vomit* had been firſt given. There is a Syrop made with it in the Shops, but it is not ſo good as the Decoction, or rather, Infuſion, which is now much in Uſe in Families; For the Sugar will not lye long with it, without fretting, which quite ſpoils it, and makes it ſour and griping. See *Gill-Ale*.

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KENNEL; a Place or little House for *Hounds*, and in a metaphorical Sense, used for the *Pack of Hounds* itself. To make a compleat *Kennel*, three Conveniencies ought to be consider'd, *viz.* sweet Air, fresh Water and the Morning Sun, for which the following brief Rules may be instructive.

The Court should be large, for the more spacious it is, the better it will be for the *Hounds* to refresh themselves in; and it should be well wall'd or fenc'd about, to prevent their getting out; but not so high as to keep out the Sun or Wind. The Water if possible, should run through some Part of the Court or Yard, or for want thereof, have a Well with a good Stone Trough about a Foot and an Half high, always kept with fresh Water, to the End the *Hounds* may drink when they please; and at one End of the Trough, there must be a Hole to let out the Water for cleansing it.

Let the *Kennel* be built in the highest Part of the Court, in which there should be two Rooms, one of which should be larger than the other, with a large Chimney, to make a Fire when need requires. This Room should be raised about three Foot from the Ground, and in the Floor there should be two Gutters for the Conveyance of the *Piss*. There must be dispersed up and down, small Bedsteads raised about a Foot from the Floor, with Holes pierced through the Planks for the drawing away their *Piss*.

The other Room must be for the *Huntsman* to keep his *Poles*, *Whips*, *Liams*, *Salves* and the like Necessaries; there should also be a Copper for the boiling, dressing, and ordering of their Food, when they come Home wet and weary; for at such Times they should be cherished as Instruments of your Recreation and Profit; that they may delight in your Service, and taste of your Bounty, and you need not doubt but to have Credit of them in the Field.

Be careful not to give them any Thing to drink in Vessels of Copper: And as to the Proportion and Quality of Allowance for Food, it must be order'd with Relation to the Natures of the *Hounds* and their Sizes: Three Bushel of *Oats* with a Bushel and an Half of *Wheat Bran*, will keep ten Couple of middling sized *Hounds* a Week, giving them sometimes *Beef-broth*, *Whey*, *Flit-Milk*, *Chippins of Bread*, *Bones*, and sometimes a little *Horse Flesh*; for change of Food creates a good *Appetite*, and preserves *Health*. The *Oat* and *Wheat Bran* must be boiled and thickned with *Milk* or *Buttermilk*, with some *Chippings* or broken *Meat* boiled therein.

As concerning *Horse-flesh*, those best skill'd this Way approve of it, provided it be given with Discretion, and of all Sorts, *Horse-flesh* is the best and hottest, but be sure to Flea or Skin the Beasts, lest the Dogs discerning the Hair, may fall on them when living in the Field: As for the Dogs that are accostum'd to hunt the Hare, it is not good to give them any Flesh, because it is said to withdraw their *Scent* or *Affections* from the Chase, by Reason their *Flesh* is not very sweet, nor their *Scents* very strong.

If the *Huntsman* perceives that through toilsom, long and frequent Chases, the *Hounds* fall away, he must be the more careful in feeding and cherishing them up, with some good *Broth*, boiled *Oxen* or *Sheeps Hearts*, &c.

On such Days as the *Hounds* do not hunt, the best Times to feed them are early in the Morning before Sun-rising, and late in the Evening after Sun-set; and on the Days they hunt, they ought to be rewarded so soon as they come Home, be it when it will, with a good Supper; for Nothing is a greater Discouragement to a *Hound*, than to go to sleep, with an empty Belly after Hard Labour.

If you have more dead Flesh than you have present Occasion for, it may be preserv'd sweet a Week or ten Days, by sinking it under Ground. See *Entring of Hounds*.

KERNEL-WATER; a Water distill'd from the *Kernels* of Fruits; for which take a pound of the *Kernels* of *Apricocks*, pound them as much as you can to reduce them into Powder; and take care they run not into Oyl; take also, a pound of the *Kernels* of *Cherries*, let them be well pounded, and let them not run into Oyl neither; mix them with the other, then put the whole into a Pitcher or some other Vessel that holds from twenty to four and twenty *Paris* pints; into which, put in from fourteen to sixteen pints of good Brandy, and eight pints of Water; after which, add thereto five pounds of Sugar in Powder, and if you love Sugar, you may use half a pound more; to every pint add two Cloves, two Corns of White Pepper, and the weight of eight Doubles of Cinnamon all pulverised; let it infuse for the Space of eight and forty Hours, though you may, if you are pressed, make use of the Infusion at the Expiration of four and twenty Hours; you must strain the whole through a Bag, till it becomes as clear as Rock Water; because the *Kernels* will grease the Bag, by which Means the Water is clarify'd: By this Method you may have as much or as little as you please of it without being deceived, and you will find it a very agreeable Liquor.

KERNELS; a Distemper in a *Horse*, for which see *Glaunders*.

KEYS; the Name usually given to the Seeds of an *Ash-tree*; which are usually sow'd in *October*.

KIB'D-HEELS; a Scab breeding behind in *Horses*, somewhat about the Nether Joynt growing overthwart the Fet-lock; it proceeds from many Causes, sometimes by being bred in Cold Grounds, sometimes for want of good Dressing after he has been ridden or labour'd in foul Ways, which Dirt sticking to his Legs, frets the Skin, and makes scabby Rests, which are very painful to the *Horse*, causing his Legs to swell especially in the *Winter* and *Spring*, and then he goes very shifty; for the Cure of this Distemper, see *Scratches*.

KIB'D-HEELS; a Distemper also incident to *Black Cattle*; for the curing of which, you must cut them out as nigh as may be, and let them bleed well; then take Verdigrease and the Yolk of a new laid Egg, well beaten and stamp'd, bind it to the aggriev'd Part, it will do.

KIBES;

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KIBES; an Evil to which *Mankind* are liable, being a Soreneſs and Rawneſs in their *Heels*; and it is moſt incident to ſuch as live in the Country, for the Cure of which, take *Nettlewort-Leaves* and *Roots*, ſtump it very ſmall and to half a Handful of both theſe, put two Ounces of *Linſeed Oyl*, and a quarter of an Ounce of *Allom* in Powder, mix them well together over a gentle Fire, and having firſt waſh'd the *Kibe* in Water and Salt and dry'd them, bind this on, as a *Plaiſter* or *Poultis*; the ſame being alſo good for *Chilblanes* and *Corns*, when newly cut; but to heal broken *Kibes* take the *Lungs* of a *Ram* beat and dry'd to Powder and mix'd with the Oil of *Earthworm* and *Linſeed Oyl*, by the applying of which three or four Times, the Operation is perfected.

KID; the Young of a *Goat*, which may be dreſſed in the ſame Manner as *Lamb*, either in Potage, or for Side-Diſhes. See *Lamb* and *Goats*, as alſo *Roaſt-Meats*.

KIDNEY; a Conglomerated *Gland*, the uſe of which is, to ſeparate the *Seroſity*, which is convey'd thither with the *Blood* by an *Artery*.

The *Reins* are ſubject to *Inflamations*, to the *Stone*, *Ulcers*; or are fill'd with thick and glutinous Subſtances, which cauſe the *Stone Cholick*.

The *Inflamation* of the *Kidneys*, is a Heat incloſed either in the fleſhy Parts of the *Reins*, in their *Membranes*, or in their *Conduits*; or it is excited from a *Defluxion* proceeding from the abounding of viſcous Humours; or it happens, either by the Interpoſition of the *Liver* or of the Neighbouring Parts, a Blow receiv'd on the *Back*, riding on Hore-back, or Fatigue with the Fair Sex.

If the *Inflamation* is in the fleſhy Parts of the *Reins*, the Party will only feel an Heavineſs there, that is incomodious enough; but if it be where the others terminate he will feel a Beating therein, accompany'd with Pain, which takes him under the firſt *Vertebra*, and a little under the *Falſe Ribs*, and reaches towards the *Liver*, *Bladder*, *Privy Parts*, and *Thighs*: in ſo much, that he can neither Walk, Stand, Sneeze, nor make Water, without doubling the Pain at the ſame Time; he will feel Cold in all the extreme Parts of his Body, eſpecially in his *Legs* and *Feet*, and if the *Inflamation* increaſes, he will have an Inclination to vomit, and even actually feel Prickings in his *Stomach*, with Belching, continual Loathing, and Griping of the *Guts* when he would make Water or go to Stool.

The *Inflamation of the Reins*, accompany'd with a *Fever* and *Delirium* is mortal; every *Inflamation* of the *Reins* breed the *Stone*; when the *Inflamation* laſts a long Time, and that the Perſon's Water is bright, that the Thighs and Legs fall away, and that the Heat and Moiſture begin to fail, there are great Apprehenſions of Danger.

In an *Inflamation*, if the Matter which is come to a Suppuration runs out by the Way of the Urine, it is a very good Sign; but a very bad one, if it paſſes into the *Meſaraic Veins*, from thence to the *Liver* and the *Inteſtines*. When the *Piles* come to run, they give eaſe to the *Pain of the Kidneys*, becauſe the groſſeſt Part of the Blood goes off that Way.

To cure the *Inflamation of the Kidneys*, you muſt at the Beginning fix an exact Regimen, *viz.* abſtain from Wine, eat Nothing that is Salt, high ſpiced, Victuals hard of Digeſtion; nor Legumes, raw Fruits, Sallet, nor old Cheeſe: Sometimes the Patient muſt take *Glyſters*, prepar'd with *Linſeed*, *Fenugreek*, *Manna*, *Marſh-Mallows*, and *Camnomill*, and to do it as often as his Strength will allow of, eſpecially Bleeding in the *Foot* muſt not be neglected; but if the Pains are violent, Bathing is proper; or elſe, let a piece of Linnen Cloth be dipp'd in a Decoction of *Plantane*, *Lettuces*, *Gourd*, *Nightſhade*, and *Althea*; which is to be apply'd to the *Reins*, and he muſt be gently Purg'd with *Whey*, and mundify'd *Caſſia*, or with *Manna*; let the Patient's drink be a Tiſſane of *Barley* and *Marſhmallows*; for in this Diſtemper great Care muſt be taken that no Remedy be uſed that is too Diuretick, for fear of inflaming it the more; after the Corruption is come away from the *Reins*, let the Patient for ſome Weeks take *Milk* with a little *Honey*, to compleat the cleanſing of them. See *Stone in the Kidneys and Gravel*.

An *Ulcer in the Kidneys*, happens when the *Abſceſs* has not been well dreſs'd, or proceeds either from a very ſharp Matter that runs therefrom, or from the Humour of the *Lungs* or *Liver* very much heated.

The *Ulcer in the Kidneys* may alſo be cauſed, either by ſome Wound, Contuſion, exceſſively hot and piquant Food, extraordinary Watchings, or Sleeping too much and lying upon the *Back*.

The Way to know if there is an *Ulcer in the Kidneys*, is by a Pain in the *Ribs*, attended with an Heavineſs, and towards the *Bladder*, and a thick Urine full of ſmall Things appearing like Hairs, which runs without any Slop. An *Ulcer in the Kidneys* ought to be taken at firſt and cur'd; or elſe, in aged Perſons it will become incurable.

In the curing of *Ulcers in the Reins*; three Things are to be obſerved; the Firſt is to allay the Pain by very gentle Remedies; the Second is to cleanſe it, and the Third is to heal or cicatrize it.

The Pain is allay'd by purging the Patient with *Caſſia*, or *Double Catholicon*, with the compound Syrop of *Succory*, with the Syrop of *Roſes*, or by cauſing him to Vomit.

They cleanſe the *Ulcer* by uſing *Barley Water*, made with the *Roots of wild Succory*, the *Roots of Mallows*, *Marſhmallows*, and *Linſeed*, or of *Quinces*, adding to every *Paris* Pint, a quarter of a Pound of *white Honey*; or elſe, with a Decoction of *Marſhmallows*, mix an Ounce of the Oil of *Sweet Almonds*, ten Grains of *Saffron*, and eight Grains of the Seed of *Juſquiam* in Powder.

This Potion muſt be repeated twice a Week in the Morning faſting; or elſe uſe the following Drink at Meals. Mix in a *Paris* Pint of Wine four ounces of *Honey*, with Half a Setier of Plantane Water, of which, let the Patient drink as he is dry.

You will cicatrize the *Ulcer*, if for the Space of ſix Weeks, or two Months, the Patient takes every Morning faſting, three ounces of the Water of the Leaves of *Green Tobacco*, drawn in a Limbec; or if you give him twice a Week in an Ounce of the Oil of *Sweet Almonds*, three Drops of the Oil of *Myrrh*, twenty Grains of *Aloes*, with three Grains of *Saffron* reduc'd into Powder: He muſt neither eat ſalt nor ſpiced Things, nor any other Food hard of Digeſtion. The Uſe of *Aſſes Milk* is very good.

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To purge the *Reins* you must reduce into Powder the Seeds which are found in the small Cups and Tops of Louse Burrs, call'd in *Latin*, *Xantium*, which must be drank in good *White-wine*; it will purge the *Reins* of *Gravel*; but the sooner, if the Powder be taken in *Brandy*.

KIDNEY-BEANS: See under *Beans*.

KILDERKIN, a Liquid Measure, consisting of two *Firkins*, and two of these *Kilderkins* make a *Barrel*.

KINE; an uncertain Number of *Cows* to furnish a *Dairy*, according to the Largness or Smallness of the Ground that is held for that Purpose; and notwithstanding what has been said before under the Word *Cow*, something more of Importance may not improperly be added under the present Head. The *Kine* must be of the best Choise and Breed that can possibly be attain'd to.

First, they should be big bon'd, for the larger a *Cow* is, the better she is; for when either thro' Age or Mischance, she shall be disabled for the Pail, she may be fed and made fit for the Shambles, for no Loss but Profit.

Secondly, The Cow should be fair of Shape, having all the Signs of Plenty of Milk, as a crumpled, lean, thin Neck, a hairy Dewlap, and very large Udder, with four Teats, long, thick, and sharp at the Ends; for the most Part, either all White, or what Colour soever she be, or at least the fore Part thereof; and if the Udder be well hair'd before and behind, and smooth in the Bottom, it is a good Sign.

Thirdly, The Breed is to be regarded, wherein some Counties exceed others: As for *Black Kine*, *Cheshire*, *Lancashire*, *Yorkshire*, and *Derbyshire*; for Red Ones, *Glocestershire*, *Somersetshire*, and part of *Wiltshire*; and for Py'd Ones, *Lincolnshire* are the most noted; and as any of the fore-mention'd best Breeds are to be made Choise of for a Dairy; so Care must be taken that the Breeds of every *Kinds* be not mix'd, but you should have all of one entire Choise; neither by any Means must the Bull be a Foreigner from the *Kine*, but either of One Country, or of one Shape or Colour. Farther, the Fertility of the Soil where one lives should be consider'd, and no *Kine* bought by any Means for it, from a Place that is more fruitful than One's own, but rather harder; for the latter will prosper and come on, while the other decays and falls Sick with pissing of Blood, or the like.

Fourthly, Your *Kine* should be deep of Milk, that is, yield the most of it; for which those *Kine* are said to be best which are New-hair'd, that is, that have but lately calved, and have their Milk deep springing in their Udders; for at that Time they give the most Milk, and if the Quantity be not then convenient, doubtless she cannot be said to be of deep Milk: Then for the Quantity of the Milk itself, for a Cow to yield two Gallons at a Meal, is rare and extraordinary; and to give but a Gallon certain, is not to be found fault with. Again, those *Kine* are said to be of deep Milk, who, though they give not so exceeding much Milk as others, yet give a reasonable Quantity, and give it long, as all the Year round; whereas others that yield more in Quantity, will grow dry, being with Calf, some three Months, some two Months, and some one; but Those will give their usual Measure, even the Night before they Calve.

Fifthly, Another Thing regarded in a Cow is Gentleness; for if she be not, as may be said, affable to the Maid, gentle and willing to come to the Pail, and patient to have her Dugs drawn, without Skittishness, Striking, or Wildness; she is utterly unfit for the Dairy; she should also be kind in her Nature, that is, apt to conceive and bring forth; fruitful, to nourish, and loving to that which springs from her. See *Calves*, *Cow*, &c.

KINGS-EVIL; Tumours that usually arise about the *Neck*, and sometimes in some other glandinous Parts, as the *Arm-pits* and *Breasts*. There are two Sorts of them, the *True* or *Legitimate*, and the *False* or *Bastard* ones; the last Sort are more difficult to be cur'd than the other, and it is dangerous to touch them; because they have much Malignity in them. They proceed from a watery *Humour* or *Lymph*, which is viscous and imprinted with acid Particles: This *Lymph* being found in too great a Quantity in the *Glands*, it hardens them, and produces those Sorts of Swellings; they become cancerous when the *Lymph* is more sharp and more corosive, and if it should penetrate as far as the Bone, it will corrupt and rot it.

The *Latin* Word for these *Tumours* is *Scropha*, deriv'd from *Scropha*, a *Sow*, because Swine are subject to this Distemper, and those who feed upon their Flesh are likewise more subject to it than others.

The Way to know whether those *Sores* be the *Evil* or not, is to put a live *Earth Worm* upon the Place; if it is the *Evil*, it will in a Night's Time turn into Earth or Dirt; but if otherwise, it will remain as before; but you would do well to cut off both the Ends of the *Worm*, that he may not enter into the *Ulcer*.

The general Regimen to be observed by those who are troubled with the *Evil*, is to endure Hunger as long as possibly they can, and to eat as sparingly as may be at Meals, always to hold their Heads strait sleeping and waking; to be sparing of Speech and never to fall into a Passion.

M. Chomel sets down several Cures for this Distemper, particularly apply to the Part, the Ointment of *Althea*, or *Oxicroceum*, or *Colts Foot* of *Wigo cum Mercurio*, many having used this by Way of Plaister, have been happily cur'd in a short Time.

2. Take half a Pound of the *Juice of Tobacco*, four Ounces of the *Juice of Wormwood*, an Ounce and an Half of the Oyl of *Hipericum*, as much of the Oyl of *Elder Flowers*, an Handful of Wormwood Leaves, as much of those of the great Grounsel, and the great *Scrofularia*, and an Ounce and an Half of *White-wine*; boil them all together, keeping always stirring the Stuff 'till the Juices are consum'd; then strain it through a Linnen Cloth, and melt therein four Ounces of Yellow Wax, two Ounces of He-Goat's Grease, and as much Turpentine; then taking it off the Fire, mix therewith an Ounce of Frankinsence, the same Quantity of Myrrh and Mastick well pulverized; this ought to be done in a Copper Pan.

3. To heal these *Tumours* or *Sores* you may make use of this following Ointment: Take three Ounces of *long Aristolochia*, half an Ounce of *Myrrh*, and two Ounces of *Mummy*, when you have reduced them to Powder, melt four Ounces of *Wax*, with half a Pound of *Oyl*, and half a Pound of *Sugar*, and some *Tobacco* Leaves, until the Juice is consumed; then take the Vessel off the Fire, and mix the Powder with this Stuff.

4. If

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4. If there be need of a Corroſive, the following Receipt is an admirable One: Take an Ounce of the *Oyl of Olive*, mix therewith half an Ounce of *Litharg* well ſubtiliz'd, ſtir both the one and the other in a leaden Mortar for the Space of eight Hours, to the End they may be incorporated; afterwards add thereto an Ounce of *Tobacco Juice*, and four Ounces of *Roſewater*; then ſtirring the ſame again for an Hour and an Half, dip ſome ſmall Bits of Linnen therein, and fill the Holes therewith.

While theſe external Remedies are operating, let the Perſon be purg'd with *Lozenges of Diacarthami*, or *Citro*, or with the Confection *Hamech*, the *Fætid Pill*, or *Sena*, *Agarick*, Syrop of *pale Roſes*, or of that of *Hellebore*, for a Month's Time, and let him every Morning drink two Glaſſes of the Decoction of *Guaiacum*, *Sarſaparilla*, and *Eſquine* or *Indian Bulruſh*; after which let there be given him, if it be judged Proper, that is, if the Perſon be found ſtrong enough for it, a ſmall Fluxing at the Mouth; this Remedy alone has cur'd ſeveral: However, you muſt in the mean Time obſerve, that it is not proper for thoſe who are extreamly dry, and have a weak *Stomach* or *Breaſt*.

5. He that takes for two Months together every Morning Faſting, the *Juice of Marigold* will, according to *M. Chomel*, be certainly cur'd. The *Doſe* for thoſe who are robuſt is four Ounces, and from two to three for others.

They muſt be purged every eighth Day, and the *Sores* muſt be chafed Morning and Evening with *Brandy*, and they muſt drink Nothing that is cold.

But in Caſe this ſhould not ſucceed, by reaſon of very hidden Reaſons, Recourſe muſt be had to a very able *Surgeon*, becauſe an ignorant One may touch the *jugular Vein*, the *recurrent Nerve*, or the *carotid Artery* in the Operation.

6. Take a ſufficient Quantity of *Lizards*, cut off their Heads and Tails, and macerate their Bodies in good ſtrong *Vinegar* for three Days together; after that, when you have dry'd them in an Oven, reduce them into Powder, and with ſome *Honey* make an Opiate. The *Doſe* is a Dram Morning and Evening in ſome Wine: It is a Sovereign Antidote to drive out theſe Sorts of Impurities, as well as *Cancers*, &c.

7. Take a Pound of fine *Turpentine*, and as much new *Wax*, cut into Pieces; incorporate them upon the Fire, then add thereto three Choppins of the *Juice of Betony*, let them be gently boil'd, and in ſuch a Manner that the whole may make but one Maſs or Body; let the Stuff cool for Four and Twenty Hours: Take the Ointment and waſh it ſo often until from a black Colour it becomes white; then form it into Pellets, which you ſhall ſteep in cold Water for Four and Twenty Hours.

KING'S-SPEAR: See *Aſphodil.*

KINTAL; a Kind of Weight moſt commonly of one Hundred Pounds, or ſomething under or over, according to the divers Uſes of ſundry Nations.

KIRTLE-FLAX, twelve Heads in a Bunch, being about one Hundred Pound in Weight.

KITCHIN; a Place where they prepare and dreſs Victuals; all neceſſary Utenſils ought to be ready in a *Kitchin*, as *Caldrons*, *Pots*, *Pans*, *Stewpans*, *Coppers*, *Pails*, *Baſons*, *Tables*, or *Dreſſers*, *Diſhes*, *Plates*, *Knives*, *Grid Irons*, *Spits*, *Chafing-diſhes*, &c. The *Chimney* ſhould be large, that ſo you may eaſily manage the Veſſels you uſe in your Cooking; but the other Utenſils being generally ſo well known, they are omitted; all that need be ſaid, is that the *Kitchin* ſhould be kept clean and in as good Order as poſſible; and that there ſhould be a Place near it, wherein to keep the Victuals cool.

KITCHIN-GARDEN; a Term in *Gardening*, the ſame being a Place where Legumes and other Herbs are cultivated for the Uſe of the *Kitchin*. We have ſhewn what the Work of a *Gardiner* is in general throughout the Year under the Article *Gardiner*, and what he is to do as a *Floriſt*, under that of a *Floriſt-Year*; to which we refer our Readers: So we do in like Manner refer what he is to do both in the *Fruit-Garden* and *Kitchin-Garden*, to that which is laid down under the Names of the ſeveral Months in the Year, *viz. January*, *February*, *March*, &c. that we may avoid all unneceſſary Repetitions.

As for the Product of the *Kitchin-Garden* in every Month of the Year, and to begin with that of *January*; Chardones are yet in great Perfection.

Roots preſerv'd in Sand, which are now in Uſe, are Carrots, Parſnips, Beets both red and white, and Potatoes, with ſome Skirrets.

Roots yet remaining in the Ground, are Scorzonera, Turneps, Horſe-Radiſh and ſome Young Carrots, which were ſown in the Month of *July*; and the Roots kept dry in the Houſe, are Onions, Garlick, Shallots and Rocambole.

We have yet ſome Artichokes in the Houſe, which were preſerved by ſetting their Stalks in Sand.

Herbs for boiling are Boar-Cole, *Savoy* Cabbages, Sprouts of *Dutch* and *Batterſea* Cabbage, Red and the *Ruſſia* Cabbage and Spinage.

Herbs for Soop and other *Kitchin* Uſes are Parſley, Sorrel, Chervil, Leaves of the white Beet, Leeks, Thyme, Sage, Winter Marjoram, Clary, Sellery, and ſome uſe the Tops of Green Peaſe and Aſparagus.

Dry'd Herbs for Houſhold Uſe are Marigold-Flowers, Sweet Marjoram and dry'd Mint.

Sallets for this Month are compoſed of the Tops of Mint, Young Creſſes, Muſtard, Radiſh, Young Lettuce, Young Onions, Sellery and Endive, the Tops of Burnet and Chervil; to which Mixture we may add Cabbage-Lettuce preſerv'd under Glaſſes, or ſome of the *Dutch* Brown Lettuce, which was ſown abroad at the End of *Auguſt*, and is now a little curled, and very agreeable amongſt *Sallet Herbs*.

We have plenty of Aſparagus upon the Hot Bed made on Purpoſe in *December*.

In *February* ſome Chardons yet remain; and we have ſtill ſome Turneps, Parſnips, Beets, Potatoes, Skirrets and Scorzonera with ſome Carrots ſown in *July*.

Aſparagus in Hot Beds now much better than in the preceding Month.

The Herbs for *Kitchin* Uſe are thoſe mention'd in *January*.

Herbs for boiling are red Cabbages, Sprouts of Cabbages, and ſome few of the *Savoy* Cabbages, Spinage, and the Leaves of the white Beet.

The *Sallets* of this Month conſiſt of the ſame ſmall Herbs as in the preceding; but we may now add Water Creſſes and blanch'd Dandelion.

The Cucumbers that were ſown in *October*, if they have ſtood the Rigour of the *January* Froſts, will towards the End yield us ſome Fruit, and the Kidney

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Kidney Beans, which were ſown at the ſame Time, will now afford us plenty of Beans.

March affords very little Variety of Herbs for the Table, for now the Winter Stores are almoſt ſpent, and the Roots which have been hitherto highly uſeful, are hard and ſtringy; and beſides an underſtanding *Gardiner* muſt at this Seaſon new-crop his Ground with Herbs and Roots for the ſucceeding Months.

The only Herbs now good are Sprouts of Cabbages, Young Cabbage Plants, or Coleworts and ſome of the Winter Spinage.

The Roots are Carrots ſown in *July*, Radiſhes of *Michaelmas*, ſome few Turneps that were ſown late and red Beets.

We have Kidney Beans and ſome Peaſe in the Hot Beds, beſides Cucumbers upon the Plants raiſed in *January*.

Aſparagus upon the Hot Bed made in *February*, is now much better taſted than what we cut in the preceding Months.

Towards the End the Radiſhes ſown upon the Hot Bed in *February*, will be fit to draw.

We may now add to the *Sallets* of the foregoing Month, ſome Purſlane, with young Tops of Tarragon, of which a few Leaves will ſerve to give a Reliſh to a large *Sallet*.

Hop Buds or Tops are now gather'd to boil, and are not much inferior to Aſparagus.

We have at the End ſome ſcarlet Strawberries, ripe upon the Hot Beds, and alſo ſome few Beans, if we have had Courage enough to forward them by artificial Heats; though that Trouble and Expence rarely turns to an Account.

The Stalks and tender Sprouts of Turneps running to Seed are now excellent, after the Strings are taken from them: Theſe in the Market are call'd *Lupines*, and are generally eſteem'd one of the beſt boiled *Sallets*.

We have in *April* for boiled *Sallets* Young Carrots ſown in the foregoing Month, as alſo Winter Spinage; we have yet ſome Sprouts from the old Stems of Cabbages and Coleworts, or Young Cabbage Plants, or Radiſh Tops, in this Scarcity of boiling Greens, are uſed by many, and are not to be deſpiſed; but what is preferable to all, there is Aſparagus now in great plenty upon the Natural Beds, making its firſt Appearance in the *Gardens* about *London*, about the Third or Fourth of this Month. We have now ſome Sprouts of Colliflowers, which begin to run to Seed, as they will often do if the Winter has been mild; they eat very well.

Young Radiſhes are now plentiful, and ſome of the *Dutch* Brown Lettuce, which has ſtood the Winter, will cabbage towards the End of the Month.

The ſmall Herbs for *Sallets* upon the Natural Ground, are Creſſes, Radiſh, Spinage, and Muſtard, and the other Herbs proper to mix with them, are Burnet, Tarragon, and Young Onions. We have now alſo ſome Young Purſlane upon the Hot Beds.

About the End of the Month, Kidney Beans, which were ſown in the Middle of *February*, upon the Hot Bed, will be fit to gather.

We have plenty of Cucumbers upon the Hot Beds made for that Purpoſe, about the Beginning of *February*, and Muſhrooms upon the Beds made about the ſame Time.

We have now Scallions and Leeks, and Sweet Herbs growing of all Sorts, except that which is call'd the Summer ſweet Marjoram.

The *Kitchin-Garden* in *May*, affords us many pleaſing Varieties both of Fruits and Herbs.

Aſparagus is now in great plenty, and Colliflowers are now in their greateſt Perfection; the Imperial, Royal Sileſia, and many other Kinds of Cabbage-Lettuces, are in their Prime, and very proper *Sallets* for this Seaſon, with Mixtures of Young Burnet, Purſlane, the Flowers of the ſmall Naſturtium and Cucumbers; for the ſmall Herbs, which were the *Sallets* of the laſt Month, are now to be laid aſide, as they are apt to run into Leaf, almoſt as ſoon as they are above Ground, and are too hot for the Weather.

We have yet ſome Kidney Beans upon the Hot Beds.

We gather Peaſe and Beans, in this Month, from thoſe ſown in *October*, and have plenty of Artichokes.

We have now green Gooſeberries for Tarts.

The Carrots ſown upon the Hot Beds in *February*, are now very good; but thoſe remaining of the Crop ſown at *Michaelmas*, are hard and good for Nothing. Spinage is yet fit for Uſe.

We have towards the End of the Month ſome ſcarlet Strawberries, ripe in the Natural Beds, and the common *May-cherry*, with ſome few of the *May-duke-cherries*, againſt Walls, and alſo green Apricocks for Tarts.

This is the moſt proper Month for diſtilling of Herbs, which are now in their greateſt Perfection.

We have ſome Aſparagus in the Beginning of *June*; but it is not adviſable to cut them after the firſt Week.

There are now great plenty of Garden Beans, Peaſe, and Kidney Beans. Colliflowers are now in great Perfection, and ſome of the *Batterſea* and *Dutch* Cabbages will be fit to cut towards the Beginning of the Month; we have alſo great plenty of Artichokes.

We begin to draw ſome young Carrots and Onions, that were ſown in *February*, and ſome young Parſnips.

Sallets for this Month, are compoſed of Purſlane, Burnet, the Flowers of *Naſturticum Indicum*, and Cabbage Lettuce of ſeveral Kinds, *viz.* the *Dutch*, Brown, Imperial, Royal, *Sileſia*, and Coſs Lettuces; with ſome blanch'd Endive and Cucumbers.

The Flower and Stem of Burrage and Burnet, are now good in cool Tankards.

The Potherbs in Uſe for the preceding Month, are ſtill good.

We have green Gooſeberries for Tarts, 'till about the End of the Month.

The ripe Fruits, are Strawberries of many Kinds, as the Duke, White, Black, and red Hearts, the Flemiſh and Carnation Cherries, ſome Raſberries, Currants and Melons of the firſt Ridges: We have alſo Codlins fit for Uſe, and towards the End, ſome Junitings, and Maſculine Apricocks; and in the Forcing Frames, if we have any, all the forward Kinds of Grapes are ripe.

In *July*, we have Ronceval Peaſe, Garden Beans, and Kidney Beans, and ſome commend the wild Peaſe to be gather'd very Young, and dreſſed as Kidney Beans.

We have Colliflowers, Cabbages, and Artichokes in abundance; and ſome of the ſmall Artichoke-Suckers, to be eaten raw or ripe.

All Sorts of Herbs for the *Kitchin* are very good, if the *Gardiner* has minded from Time to Time,

to

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to cut them down for ſhooting afreſh: Aromatick Herbs eſpecially, are in their greateſt Perfection.

Sallets for this Month, are compoſed of Cabbage-Lettuce, Purſlane, Tarragon, Burnet, Young Onions, Cucumbers, Flowers of the *Naſturtium*, and ſome Endive blanched.

We have young Carrots, Turneps and Beets.

There are great plenty of Muſk-Melons, Currants, Gooſeberries, Raſberries, Cherries, Plums, Apricocks, Peaches, and Nectarines.

The Jumiting and Codlin are now good, and ſome Pears: We have yet ſome Wood Strawberries, and towards the End our firſt Figs are ripe, and ſome of the *July-Grapes*.

This is the beſt Month for pickling Cucumbers.

In *Auguſt* we have for boiling, Cabbages, and the Sprouts of the firſt Cabbages, Colliflowers, Artichokes, Cabbage-Lettuce, Beets, Carrots, and Turneps; but other boiling Roots ſhould not yet be touch'd.

We have yet ſome Beans, Peaſe, and Kidney Beans.

All Sorts of *Kitchin* Herbs are now, as in the laſt Month.

We have Radiſhes, and Horſe-Radiſh.

The *Sallets* are Cabbage-Lettuce, Cucumbers, with a Mixture of young Creſſes, Muſtard, Radiſh, and a little Tarragon.

Roots now dry in the Houſe, are Garlick, Shallot, and Rocambole.

We have plenty of Cucumbers for pickling, and this Work ſhould not now be any longer delay'd, for the firſt Froſt, or great Rains ſpoil them.

We have Muſk-Melons in abundance.

We begin to cut ſome Sellery towards the End of the Month.

We have ſtill ſome Gooſeberries, Raſberries, and Currants, with ſome of the Carnation and Morella Cherries, Apricocks, Plums of various Kinds, ſeveral Sorts of Peaches, and Nectarines, Pears, Apples, ſeveral Kinds of Grapes, Figs in abundance, Mulberries, and ſome Filberts.

We have in *September*, ſeveral Kinds of Peaches, Grapes, Figs, Pears, and Apples, with ſome of the late Kinds of Plums.

We have yet Melons and Cucumbers.

Wall-nuts are now good, and Filberts full ripe.

This Month affords us ſome young Garden Beans, and Ronceval Peaſe, and we have yet ſome Kidney Beans.

Upon the Artichokes, which were planted in the *Spring*, we have now very good Flowers and Suckers, and we have ſtill plenty of Colliflowers.

We have Cabbage-Lettuce, of ſeveral Sorts, in great Perfection, and Radiſhes.

Sallets for this Month, are compoſed of Creſſes, Radiſh, Chervil, young Onions, Tarragon, Burnet, and Lettuce, with ſome blanch'd Sellery, and Endive.

There are now plenty of Muſhrooms upon Beds, and in Paſture Grounds.

We have Carrots, ſome Turneps, Skirrets, Scorzonera, and Beets, both the red and the white.

Roots for the *Kitchin* Uſe, are Horſe-Radiſh, Onions, Garlick, Shallots, and Rocambole.

There are abundance of Cabbages, and Sprouts of Cabbages, with ſome Savoys; but the laſt eat much better when the Froſt has pinch'd them.

There remains yet, in the Month of *October*, ſome Colliflowers, Artichokes, Peaſe, and Beans.

The Kidney Beans ſown in *July*, will now produce good Fruit, if we defend them from the cold Nights.

We have ſtill Cucumbers, and ſome Melons.

Roots for boiling, are Turneps, Carrots, Parſnips, Potatoes, Skirrets, Scorzonera, and Beets.

Roots to uſe raw in the *Kitchin*, are Onions, Garlick, Shallots, and Rocambole.

Sallet-Herbs, are Creſſes, Chervil, Muſtard, Radiſh, Turnep, or Rape, Spinage, Lettuce, both ſmall and great, and ſeveral Sorts of Cabbage-Lettuce, Burnet, Tarragon, and ſome Onions, with blanched Sellery, and Endive.

You have now Chardones.

Herbs for *Soop*, and other *Kitchin* Uſes, are Parſley, Beets, and all the Aromatick Herbs.

Ripe Fruits in this Month, are ſome of the late Peaches, and Plums, Grapes, Figs, and Mulberries, with ſome Filberts, and Wall-nuts, and great Variety of Pears, and Apples.

There are plenty of Muſhrooms.

You have Colliflowers in *November*, in the *Gren-Houſe*, and ſome Artichokes.

Roots to be uſed this Month, are Carrots, Parſnips, Turneps, Beets, Skirrets, Scorzonera, Horſe-Radiſh, Potatoes, Onions, Garlick, Shallots, and Rocambole.

Pot-herbs, are Sellery, Parſley, Sorrel, Thyme, Savory, Beet-Leaves, and Clary, out of the *Garden*; and of *Dry'd Herbs* you have Mint, ſweet Marjoram, and Flowers of the Marygold.

Herbs for boiled *Sallets*, are Cabbages, and the Sprouts of Cabbages, ſome few *Savoy* Cabbages, and Spinage.

You have Cucumbers upon thoſe Plants ſown in *July*, if you have kept them well guarded from Rain and Froſt.

Sallets for this Month, are the ſmall Herbs on the Hot Bed, with Burnet, Cabbage-Lettuce, Sellery, and Endive blanched, and young Onions.

There are now ſome Grapes, Peaches, and Figs, with Apples, and Pears of ſeverl Sorts; ſome Bullis, Wall-nuts, Hazle-nuts, Cheſnuts, Medlars, and Services, with ſome *Arbutus*, or Tree Strawberries.

You have many Sorts of Cabbages, and their Sprouts, for boiling, and Spinage in *December*.

You have in the *Conſervatory*, ſome Colliflowers, and Artichokes, preſerv'd in Sand.

The Roots for this Month, are the ſame as in the laſt.

Sallets are the ſmall Herbs upon the Hot Bed, with Mint, Tarragon, Burnet, Cabbage-Lettuce, preſerv'd under Glaſſes, with ſome Creſſes, and Chervil, upon the natural Ground, which have a high Taſte, and help the *Sallets* of this Seaſon very much; and with theſe, you have Sellery, and Endive blanched.

Herbs for *Soop* and the *Kitchin* Uſe, are Sage, Thyme, Savory, Beet-Leaves, the Tops of young Peaſe, Parſley, Sorrel, Spinage, Chervil, Sellery, and Leeks, with ſweet Marjoram, and Marygold-Flowers dry'd, and alſo dry'd Mint; for the green Mint at this Time of the Year is ſcarce, and not ſo good for *Sauces* as for *Sallets*.

You have Aſparagus upon Hot Beds, and if you have been diligent, you have yet ſome Cucumbers upon the Plants ſown in *July* and *Auguſt*.

There are now plenty of Pears and Apples.

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KITCHIN-GARDEN-EARTH; *Earth* proper for the Nourishment of Herbs, *&c.* for the *Kitchin*.

The *French* Authors, who have treated of this Subject, generally agree, that it ought to be of a blackish Colour, sandy, fat, pliant, or easy to Till; that it must neither be cold nor light; that it must have no ill Smell, nor ill Taste; and that it is absolutely Necessary, it should be three Foot deep of that Quality, for the Nourishment of Trees and Winter *Legumes*; for want of which Depth, the Author of the *Retir'd Gardiner*, says, the Trees will certainly decay, within six Years after they are planted, as he pretends to have observed by Experience.

Our *English* Authors, of the best Judgment in this Affair, do indeed agree with him, that a Soil three Foot deep, must certainly be the best; but they say, that where it happens once to be so, either in *France* or *England*; it is more than ten Times found to the Contrary: That some Soils hold not out above nine Inches deep, some a Foot, others a Foot and an Half; but those that arrive to two Foot are not much to be found Fault with; that where-ever any fall short of what is esteem'd a sufficient Depth for Fruit-trees and Plants, they must be rais'd to the Depth desir'd, with any good Earth in the Neighbourhood, that can be spared; for great Care must be taken, not to trench the Ground into the Rock of Gravel, Chalk, Clay, *&c.* when the Soil holds out so deep as it should be. They have further observ'd, that what is esteem'd in *England* a good Soil for Fruit-trees, is not always a black coloured Earth, and that a black Soil is not always good; most heathy and boggy Grounds being of that Colour; that Experience has taught them, that a sandy, loamy Soil, of a greyish Colour, has answer'd all they could expect from a good Earth.

Now, to discover whether the Earth be of an ill Smell, or an ill Taste, take a Handful or two of the Earth and steep it in Water for six or seven Hours; and then streining it through a Linnen-Cloth, and tasting the Water, the ill Smell, and unsavory Taste, if it has either, may be perceived; and so you must not use it, because it will impart the same Qualities to the Fruits and Roots: The Vine which grows at *Ruel* near *Paris*, which has the same Taste with that of the Earth, is a convincing Proof of this Assertion. The same may be affirmed of Fruits and Roots, they never will be so good in Taste, as those which are raised out of good Ground: All *Legumes* especially, the quicker they come to Maturity of Growth, by the agreeable Richness of the Ground, are infinitely better than the same Kinds by a longer Growth in a bad or poor Soil.

Very indifferent Fruit, though of a good Kind, is often to be met with, without ever knowing the Reason of it; some have complain'd, that the Colmar Pear was never good in their *Gardens*, though it is certainly one of the best that can be eaten in *January* or *February*. Now, if they had examined the Nature of their Ground, before they had planted their *Gardens*, they would not have been so surprized, to meet with Fruits of an ill Taste, which are otherwise of a very extraordinary Sort.

A Blueish-Clay, or Iron-Mould, that lies under the good Earth next the Gravel, occasions the Roots, especially of Pears and Apples, to Canker, grow full of Knobs, and decay in several Parts; hindering their free Passage downwards, which may be known after a few Years planting, by the Trees dying at the Top of the last Year's Shoots, and cankering in several other Parts of the Tree, growing mossy, and not swelling in the Stem or Body in Proportion to its Age. The Mischief beginning in the Roots, obstructs a sufficient Quantity of the Sap to ascend, which is not only less than convenient for the Growth and Bearing of the Tree; but is corruptly and irregularly strain'd, which makes the Fruit not answer its Character, but often taste woody, insipid, or bitter, and becomes so deform'd, as hardly to be known.

Another important Observation is, that the Garden Ground should lye open to the four different Aspects of the Sun; for which, See the Article *Exposition of the Sun*. This is essential to the Nourishment of *Fruits* and *Legumes*, and to the communicating a Taste to them agreeable to their Qualities. Our *English* Gardiners further observe, that the Grounds well defended from the *North*, *North-West*, and *North-East Winds*, are best, and surest of Success in Matter of Fruits: But in Case the Spot of Ground for a *Kitchin-Garden*, should not have the Qualities describ'd, a strong cultivated Soil should be pitch'd upon, of a reddish Colour, friable, and that may be easily till'd, neither too hot nor too cold: An Earth of this Quality, and of a sufficient Depth may do. As for those other backward Soils, which are long a pregnating in the *Spring*, the Productions of the Seed are so slow, that they are no Ways fit for the Purpose: However, they are better than those light Soils which have no Substance; as for those clayie, wet, cold, unweildy Soils, they are by no Means proper for a *Garden*; the Trees will never thrive there, no more than *Legumes*. See *Planting of Garden-Trees*, and *Untry'd-Earth*.

KNEE; the inferior and fore Part of the Thigh, where it joins with the Leg.

The *Knees* are subject to many Disorders; sometimes Humours distill either from the *Brain*, or from some Intemperature of the *Liver*, *Spleen*, or some other Parts of the Body, in the Nature of a *Rheumatism*; which cause Weaknesses, and very great Lassitudes therein: Some of them are accompany'd with Heat, and others with so extream a Cold, that you will be scarce able to warm them. This last is commonly incident to fat and purfy People, and to those who live either in moist Houses, or cold Rooms, and marshy Places; that kneel long upon the Ground and upon Stones; or that eat much raw Fruit or windy Pulse, and especially Chich-Pease. If these Humours spread upon the *Legs*, it will cause Tumours and Swellings therein.

1. In Order to cure the Distempers of the *Knees* and the said Coldness, first in particular, the Patient must very often be purg'd, either with Manna, Tablets *de Citro*, Agaric, Cochie, or Infusion of Sena, Agaric, Rhubarb, and with Syrop of Roses; and a Cataplasm is to be apply'd made of Old Cheese, beaten with as much Hogs-grease salted; or else wrap the *Knees* in Oil Cloth, Buskinwise; and proceed thus: Take Iris, Clove, and Nutmeg, of each Half an Ounce; Betony, Sage, Aloes, and Myrrh, of each an Ounce; let the whole be pulveriz'd together; melt afterwards as much white Wax, with Nut-oil as you have a Mind to, and mixing them with the Powders, dip your Linnen in it when quite hot; a Caustick may also be of Use. As for the Regimen, practise the same as in a Pituitous *Gout*, which see.

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2. As for the Weakneſſes caus'd by Heat, Bleed twice, or thrice; then purge with Whey, and Caſſia, or with Double Catholicon, diſſolved in a Decoction of Agrimony, and wild Succory; or elſe take mineral Water, or a Half Bath, in which boil Mallows, Marſhmallows, Camomile, Melilot, Violets, and Pellitory; they may uſe Aſſes or Cows-milk; they muſt eat Nothing that is either too Salt, or Spicy; neither Onions, Garlicks, Chibbols, nor Leeks; they muſt moderately uſe many Things, the Exceſs of which would be even more injurious to them than any Thing they could eat. Thoſe who apply either of theſe following Cataplaſms, will find much Relief by them.

Take three Ounces of Barley Meal, and an Ounce of Goats-dung, and for want of that, Sheeps-dung will do; a Pound of Honey, five or ſix Spoonfuls of Vinegar; mix the whole together and apply it.

Another *Poultis*, is to take Bean-flower, Fine Bran, and Camomile Flowers reduced into Powder, of each one Ounce, Goats-dung two Ounces; boil the whole together, either with as much New Wine, Hydromel, or Oxicrat, which you will; and at laſt, when it begins to thicken like Pap, add to it three Ounces of Camomile Oyl, or of Anet.

KNIGHT, or SCARLET-CROSS: See *Jeruſalem-Croſs*.

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LABYRINTH, a *Garden* Term; the ſame being a Place cut into ſeveral Windings, ſet off with *Horn-Beam*, to divide them one from another. We often meet with them in great *Gardens*, and the moſt valuable *Labyrinths* are moſtly thoſe that wind moſt, as that of *Verſailles*, the Contrivance of which, has been wonderfully lik'd by all that have ſeen it.

The *Paliſades*, of which *Labyrinths* ought to be compoſed, ſhould be ten, twelve, or fifteen Foot High; ſome there are that are no higher than one can lean on; but thoſe are not the fineſt.

The Walks of a *Labyrinth* ought to be kept roll'd, and the *Horn-Beams* ſet in them ſhear'd, in the ſhape of *Half-moons*; but the *Figure* before, will beſt demonſtrate what further may be ſaid on this Ornament of a *Garden*, which, not ſuiting with the Purſes of many, we omit

LABOUR: See *Tillage*.

LADDER; an Implement that ſerves for many Uſes, and of which there are ſeveral Sorts, and more particularly imployed by *Gardiners*, who have a double One, in Order to frame the Top of an *Arbour* or *Summer-Houſe*, or to range *Elm-Branches* into a cloſe Walk; they alſo uſe another *Ladder* for the ſame Purpoſe as the former, with three Feet, but it does not ſtand ſo firm.

LADIES-GLOVE, in *Latin Campanula*; a Plant whoſe Leaves are rough, of a middling Size, between a *March Violet* and *Petty Mullein*; its Stem has ſeveral Angles, and about a Cubit high, from which proceed ſeveral Sprigs; the Flower it bears is red, inclining to white, and ſweet ſcented; the Roots are like thoſe of *Black Hellebore* and have the Odour of *Cinnamon*.

M. *Chomel* ſays, this Plant commonly grows in uncultivated and dry Places; and that it is more particularly found near the City of *Rome*; it bloſſoms in *July* and *Auguſt*; its Vertues are to Warm and dry, but it is alſo Opening; the Root boil'd in Water is good againſt *Convulſions*, for *Ruptures*, and *Shortneſs of Breath*; as alſo for *inveterate Coughs*, *Stoppage of Urine*, and to bring on the *Menſes*. Being reduced into Powder, it has a good Smell, and is proper to be put into Cheſts of Cloaths, to impart it to them: Its Leaves in a *Cataplaſm*, are good for the *Head-Ach*, and *Inflamation of the Eyes*.

LAMB; a four footed Animal, engendred between a *Ram* and a *Sheep*; a *Male-Lamb*, the firſt Year is called a *Weather-Hog*, and the *Female* an *Ewe-Hog*; the ſecond, it is call'd a *Weather*, and the *Female* a *Theaf*, when ſhe is fit for the *Ram*, eſpecially from three Years upwards, 'till their Mouths break; and if ſhe goes on another Year, ſhe is called a *double Theaf*.

The beſt Time for *Ewes* to lamb, is about the latter End of *April*, if *Paſture Sheep*, and ſo till the Beginning of *June*; but if *Field Sheep*, from the Beginning of *January* to the End of *March*. There are thoſe who aſſiſt their *Sheep* in *lambing*; and when theſe little Animals are firſt brought forth, they preſently lift them upon their Legs, and before they accuſtom them to Suck, firſt milk the *Sheep*, for the firſt Milk is by no Means good for the *Lamb*; and thoſe who neglect this, are accounted no good Managers of their *Sheep*; they likewiſe put up the *Dam* and *Lamb*, for two Days together, in Order to keep them warm; and they feed the *Sheep*, for about four

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Days, with good *Hay* and *Bran*, and give them Water blanched with a little *Millet-flower*, and give them good Litter; but where there are numerous *Flocks of Sheep*, as with us in *England*, theſe, and other Cares about them, cannot be attended.

The *Lambs* are to be ſeparated about *Michaelmas*, the *Male* and the *Female*; and having put thoſe deſigned for *Rams* aſide, geld the reſt. But ſuch as have ſeveral Paſtures, may wean them at ſixteen or eighteen Weeks old, and the better the *Ewe* will take *Ram* again; and where *poor Husbandmen*, who milk their *Ewes*, wean their *Lambs* ſooner than at twelve Weeks old, theſe *Lambs* ſhall never be as good as the others.

As for the *Gelding of Lambs*, you may conſult that Article; and when the Operation is over, you muſt give them chopt Hay mix'd with ſome Bran. You geld moſt of your *Males*, becauſe a few *Rams* will ſerve many *Sheep*; and it is very well known, that *Weather-mutton* is very much to be preferred before *Ram-mutton*; for the beſt Part of the Subſtance of their Food being conſum'd by their Acts of Copulation, makes their Fleſh of a diſagreeable Taſte.

M. *Chomel* ſays, that the Way to fatten *Lambs*, ſo as that they may yield double the Price, is to boil Peaſe in ſome Milk, and making your *Lamb* faſt a little, while the *Dam* is in the Fields, give him ſome of theſe Peaſe and Milk, and when he has chew'd and ſwallow'd them, put the End of his Jaw into the Milk and Peaſe, contain'd in an Earthen Pot or large wooden Platter; and this will bring him to feed on them himſelf. Take away the Stuff when the *Sheep* or *Dam* is houſed or folded; the Charge is inconſiderable.

If you would have *Lambs* early, which will yield a Third, and often one Half more Money than others, the beſt Way to make the *Sheep* and *Ram* Couple, is to feed the Sheep every Day with Bread, half a Pound of Oats and Hemp-ſeed.

Lambs, by Reaſon of their Tenderneſs, are liable to particular Diſeaſes; but they are not many. When a *Lamb* is Sick, it is good to give him Mare or Goat's-milk with Water and to keep him warm: If he be like to dye when firſt Lambed, it is uſual to open his Mouth and blow therein, whereby many have recover'd ſoon after, and done well. Some ſay, *Lambs* will never rot as long as they ſuck their *Dams*, except they want Meat; when you perceive them to be Sick, ſeparate them from their *Dams*; and when they are attack'd with a *Fever*, you muſt give them ſome of their *Dam*'s Milk with the ſame Quantity of Rain Water. They are often troubled with the *Itch*, or ſort of *Mange*, when they eat *Graſs* before the *Dew* is quite off, which ſeizes on their *Chins*; for which you muſt bruiſe ſome *Salt* with an equal Quantity of *Hyſſop*, and rub the *Mouth*, *Palate*, and *Tongue* therewith; then waſhing the Part affected with *Vinegar*, rub it with *Lard* and *Roſin* melted together; it will have a good Effect. See *Sheep*.

They make uſe of a *Lamb's Lungs* in Diſtempers incident to the *Lungs*, and the *Gall* in *Epilepſies*: The Doſe is from two Drops to eight. A Sort of *Curd* that is found in the *Stomach* is proper againſt *Poiſon*, and the Rennet will curdle Milk.

As to the Dreſſing of *Lamb* for the Table; it would be needleſs to obſerve, that *Quarters* or whole *Sides of Lamb*, often ſerve for the great Roaſt, when it is in Seaſon, and more eſpecially for the meaner ſort of Ordinaries; and therefore we proceed to ſome other particulars.

If you would have a *Lamb's-Head* in *Potage* or for a *Side-diſh*; take the *Heads*, *Feet*, and *Livers*, with *young Bacon*, and having well ſcalded them, let them be boiled together in ſome Broth in a great Pot: As ſoon as they are boiled and well ſeaſon'd, lay your *Potage* a ſoaking with good *Broth* and *Gravy*, and ſet the *Lamb's-Head* in Order in the Middle; then having breaded the *Brains*, fry them 'till they become, as it were, *Croquets*, and put them again into their Place, garniſhing your *Potage*, with the *Livers*, *Feet*, and *Bacon*: To theſe is to be added a white *Cullis* made with a Piece of *Bread-crum* ſteep'd in good *Broth*, a dozen and an half of *ſweet Almonds*, and three *Yolks of hard Eggs*, all pounded in a Mortar, ſtrain'd thro' a Sieve, well ſoak'd, and ſeaſon'd with the *Juice of a Lemon*, when ready to be ſerv'd up to the Table.

A *green Cullis* may alſo be prepar'd, with *Chibbol-Tops*, *Spinage*, and *Cruſts of Bread*, which are likewiſe to be ſoak'd in a *Stew-pan*, with good *Broth* well ſeaſon'd with *Cloves*, *Thyme*, and *Gravy*; pound your *Chibbol-Tops* and *Spinage* in a Mortar, and having ſtrain'd the reſt through a Sieve, put them into the *Potage*, ſtrowing it with *Aſparagus-Tops*, and ſprinkling it with the *Juice of a Lemon*.

Inſtead of this *Cullis* a good ſort of *Green Peaſe-Soop* may be pour'd upon the *Potage of Lamb's-Heads*; otherwiſe to diverſify them, a *Cullis* may be made of the *Liver*, to be garniſh'd with the *Feet* and *young Bacon*: They may at another Time be cover'd with *green Peaſe* and a *Cullis* of the ſame, according to the Seaſon: At another Time the *Lamb's-Head* may be carefully ſcalded in Water that is not too hot, then all the Bones muſt be cut out with the *Tongue*, taking Care that the *Skin* remain quite entire: Theſe *Heads* are to be ſtuff'd with ſome good Farce, and neatly tyed up in Order to be dreſs'd; then they are to be put into the *Potage*, and garniſh'd as before; or elſe with *Lamb's Lungs* marinated and fry'd with *Paſte*.

A ſmall Side-diſh of a *Lamb's-Head* may be prepar'd with a good *Ragoe* pour'd upon it, as alſo a Kind of a *Lamb-Potage*, with *Roman Lettuce* farced, garniſhing the ſaid *Potage* with the Stalks of the *Lettuce* fryed in a Pan with *Lard* and *Flower*, and afterwards laid a ſoaking in a Pot with good Broth, which muſt be thickned before it is dreſſed, with *Yolks of Eggs*, ſtrain'd through a Hair-Sieve.

A *Ragoe of Lamb* may be thus prepar'd, cut it into four Quarters, and after having curded it with middle ſized Slips of *Bacon*, and given it ſomewhat of a Colour, let it be boiled in an earthen Pot or Stew-pan, with *Broth*, *Pepper*, *Salt*, *Cloves*, *Muſhrooms*, and a *Bunch of fine Herbs*; when it is ready, let a *Sauce* be made for it of *Oiſters* fry'd with a little *Flower*, two *Anchovies*, and *Lemon-Juice*, when ready to be ſerv'd up to the Table, and let it be garniſh'd with fry'd *Muſhrooms*.

Every Part of a *Lamb* is good Food; the *Pluck* may be boiled in a Pot, or after it is cut into Pieces, fricaſſied; then fry it in a Pan with ſome *Butter*, and after that boil it in ſome Broth, and ſeaſon it with *Salt*, *Pepper*, and *Cloves*, and you muſt not forget when it is near ready, to take the *Yolks of Eggs*, ſteep them in *Verjuice*, and readily pour the ſame on; or inſtead of *Verjuice* make uſe of ſome ſweet *Cream* to thicken the *Sauce*.

Some fry a *Breaſt* of *Lamb*; they firſt cut it into large Pieces, and put them into *Verjuice*, *Vinegar*,

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Vinegar, *Salt*, *Pepper*, *Clove*, *Chiboll* or *Bay Leaf*; and keep them ſo for the Space of four Hours; after which, they dip them in clear Paſte made of *Flower*, *White-wine*, and the *Yolks* of *Eggs*; and when they have fry'd them in a Pan with ſome *Butter* or *Lard*, eat them with Pleaſure.

If you would have a *Side-Diſh* of *Lambs-Feet*, they muſt be well ſcalded, boiled, and farced, after having taken away the Bone in the Middle; then they muſt be dipt in a beaten *Egg*, well breaded and fry'd in the ſame Manner as *Croquets*; which ſee. This Diſh is to be garniſh'd with fry'd *Parſly*.

They may alſo be uſed for Out-works, or to garniſh a Side-diſh of *Lamb's-Head*, with white *Sauce*, as if they were *Pidgeons* with white *Sauce*. *Laſtly*, they may be of further Uſe to garniſh the *Potage* of *Lamb's-Heads*, and ought to be ſerv'd up hot to Table.

LAMENESS; a Misfortune which often befals that very ſerviceable Animal a *Horſe*, either in Joynt, Limb, or ſome Member of his Body. It is found out three Ways.

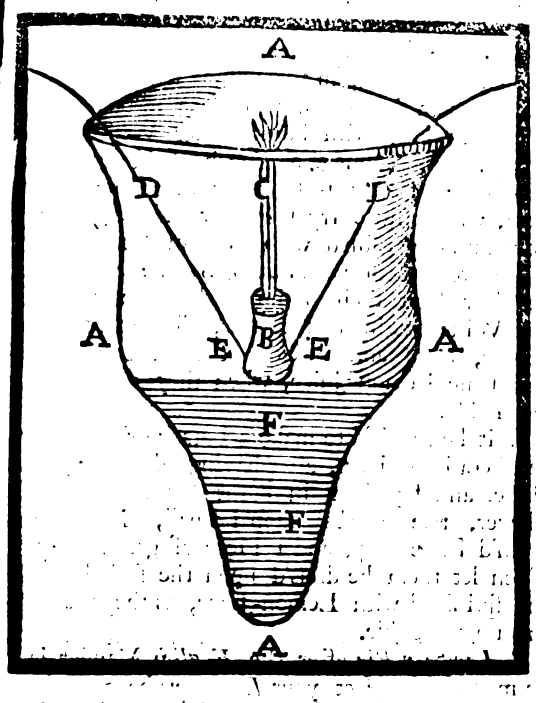
Firſt, You muſt cauſe him to be turn'd at the Halter's End, on either Hand ſuddenly and ſwiftly, upon as hard a Way as can be pick'd out, and if he has any *Ach*, *Wrench*, or *Grief* in his Fore-parts it will appear; for when he turns upon that Hand that the *Grief* is on, he will favour that Leg, and ſo run both towards and from the Man, eſpecially if done at a little yielding Hill.

But if you cannot find it out this Way, take to his *Back*, and ride him, 'till you have thoroughly heated him; then ſet him up for two or three Hours 'till he be cold; after this turn him at the Halter's End, or ride him, and the leaſt *Grief* that is in him may be eaſily diſcover'd.

If you would know whether the *Grief* proceeds from a hot or cold Cauſe; if from hot, he will halt moſt when he is hot; but if from a cold Cauſe, he will do it leaſt when hot, and moſt rid and travelled, and moſt at his firſt ſetting forth whilſt he is cold. *See Halting*.

LAMP; a Veſſel which ſerves to contain Oyl to make it burn by the Means of ſome *Cotton*; *Lamps* have their various Uſes: That which *Cardan* invented is very convenient for thoſe who are obliged to have always an even Light: It is a Copper or Glaſs Veſſel well ſtop'd throughout, except at the Bottom, where there is a ſmall Hole, in the Midſt of a little Gullet, where the *Cotton* is placed, ſo that the Oyl can come out no faſter than it is conſumed.

To manage Things to the beſt Advantage; you muſt take ſome *Cotton* and dip it in *Brandy* for about two Hours, and when it is dry, you muſt make Wicks, and uſe five or ſix Threads to each, according to the Thickneſs of the *Cotton*, and then melt the *Wax*; you may put to half a Pound, an Ounce of *Sulphur*, and ſo more or leſs according to the Quantity of the *Wax*, through which when it is hot enough, you are to draw your Wicks twice or thrice, you may have them an Ell in Length; this being done, let them be rolled to make them even and ſmooth, with a little wooden Roller; you may cut them of what Size you pleaſe, according to the Depth of your *Lamp*. You muſt not forget, that the longer they have been made, the more laſting they will prove: But to be a little more particular, obſerve the following Figure.



A A A A. is the great Glaſs of the *Lamp*.

B. the Hole for the Wick made like an Acorn, flat on the upper Part, and having a quarter of an Inch bore wherein to put the Wick.

C. the Wick made of ſix or ſeven Threads of the fineſt Cotton, lightly dipt in white Wax; in ſuch a Manner as to give a Body only to this Wick.

D D. the Wyer which traverſing the Wick-hole thorough, ſerves to raiſe or lower it as the Wick is uſed, or according to the Quantity of Oyl you have; but the Wyer ſhould be temper'd in the Fire to render it the more pliable to open or ſhut it.

E E E. the Oyl which ought always to be the oldeſt and leaſt thick you can get; and which being well Huſbanded, you may make a Pound of it ſerve your *Lamp* for a whole Week, though kept burning Night and Day. Let your *Lamp* be large; for the more Oyl it holds, the leſs it will heat, and the leſſer the Waſte or Conſumption will be.

F F. the Water in the Bottom of the Glaſs, to keep the Oyl cool, and hinder its heating; whereby it will laſt the longer; for the Oyl being to be conſum'd no otherwiſe than by the Heat, the more Water you have, the leſs will be the Heat, and the leſs Conſumption; and let your Wick be as ſlender as may be, that it may have the leſs Flame, and be more ſparing of your Oil.

Another Way to Huſband your *Lamp-Oyl* well, if you have Occaſion to have a Light all Night long is, to take a ſmall Piece of Paper, of about the Bigneſs of a Shilling, part of which you muſt ſo twiſt with your Fingers, that it may be as pointed as poſſible; but the other Part muſt lie flat; put it under a Plate in ſuch a Manner, that the moſt pointed Part may ſerve for a Wick to the flat one; you muſt neatly cut the flat Part, to about the Breadth of your Nail, and dipt that which is pointed in a little Oyl put to a Plate, ſmall Cup, or ſome ſuch flat Veſſel; the Oyl muſt be old, becauſe it will laſt much longer than that which is new; about two penny worth of Oyl will ſerve for a whole Night; if you would prevent your Oyl from freezing in cold Winter Weather, you muſt boil it before you put it into your *Lamps*.

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LAMPREY; a ſort of *Fiſh*, for which ſee *Eel*; *Lampreys* may be dreſſed two ſeveral Ways: *Firſt*, Take their Blood and let it be kept apart; then cleanſe them from their Slime with hot Water and cut them in Pieces, which are to be ſtew'd in an earthen Pot, with burnt Butter, White Wine, Pepper, Salt, Nutmeg, a Bunch of Herbs, and a Bay-Leaf; afterwards let their Blood be put to them, with a little fry'd Flower and Capers, and let them be garniſh'd with Slices of Lemon.

To dreſs them with *Sweet Sauce*; when they are clear from their Slime let them be ſtew'd in Red Wine, with burnt Butter, Cinnamon, Sugar, Pepper, Salt, and a Piece of green Lemon, adding ſome Lemon Juice, when they are ſet upon the Table.

If it be requir'd to make a Potage of *Lampreys*, cut them into Pieces, after having taken away their Slime, and fry them in burnt Butter, with Salt, Flower, fine Herbs chop'd ſmall, Muſhrooms, ſtrain'd Peaſe Soop, and a Piece of green Lemon: Then let them be dreſs'd upon the ſoak'd Cruſts, and ſprinkled with Lemon-Juice, as they are ſerving up to Table.

A *Lamprey Pie* after the *Engliſh* Manner is to be made thus: Let your *Lampreys* be well cleanſed from their Slime, reſerving their Blood, and afterwards put into a Pie of fine Paſte, ſeaſon'd with Pepper, Salt, beaten Cinnamon, Sugar, Candy'd Lemon Peel, Dates, and Currants: When it is half baked in an Oven moderately heated, pour in the Blood and Half a Glaſs of White Wine, adding alſo ſome Lemon Juice before you ſerve it up.

LAND: See *Earth*, *Soil*, *Corn-Land*, &c.

LAND-FLOODS; the overflowing of Grounds by Water, occaſion'd by great Rains, &c. a great Annoyance in many Places to *Husbandry*, and all that can be ſaid for the avoiding of this Injury likely to be done to them, is, as the Conveniency of the Place will permit, to diver them before a thorough Draining be attempted.

LANGUISHMENT; a Diſtemper incident to *black Cattle*, more particularly to *Oxen* for Draught, and may proceed from their having been overwrought, or expoſed too much to the Injuries of the Air; and if in *Summer* it befals them, may proceed from too great Heat, after you have given them the Medicine you will find under the Article *Loathing of Food*, you may throw two Handfuls of Meal into the 3 Pints of Water, and let the Beaſt drink it in the Morning, and give him as much at Night; and a proper Nourriſhment for him, is to let him have in the Morning a Peck of moiſtned Bran, mixed with a Handful of Oats only; then let him eat Graſs, and this Method you are to continue 'till he recovers.

If you find him thus diſtemper'd in the *Winter-time*, which may befal from having drank Snow Water, or from being chill'd by the Rains that then fall; after you have given him the Remedy under *Loathing*, &c. inſtead of moiſtned Bran, let him have ſome Oats and good Hay, and be aſſiduous that he want it not Morning and Evening.

LAPIS MIRABILIS; or the *Wonderful Stone*, an excellent Medicine for a *Horſe*'s Eyes, &c. the Effects of which exactly anſwers to its Name, and it is compoſed after this Manner: Take two Pounds of white Vitriol, three Pounds of Roch Allom, half a Pound of fine Bole-Armoniac, and two Ounces of Gold or Silver Litharge; reduce all theſe Ingredients into Powder, and put them into a new glazed Earthen Pot, with three Quarts of Water, boil them very gently over a ſmall Fire, without Smoak, ſet equally round the Pot, 'till the Water be wholly evaporated, and the Matter at the Bottom perfectly dry: Then move the Pot from the Fire, and ſuffer the Matter to cool, which ought to be hard, and it will ſtill, the longer it is kept, grow harder: Put half an Ounce of this Stone into a Glaſs-Bottle, with four Ounces of Water; it will be diſſolved in a quarter of an Hour, and make the Water as white as Milk, when you ſhall ſhake the Bottle: You muſt waſh the Beaſts ſore Eye Morning and Evening with the Solution or Water. The Liquor thus prepar'd may be kept twenty Days.

When the Stone is reduced into Powder, and blown into the Eye, it cauſes too much Pain, tho' afterwards it produces good Effects; therefore it is adviſable not to make uſe of it 'till it be diſſolved in Water, leſt otherwiſe it ſhould occaſion ſome conſiderable Diſorder. There are few Remedies for the *Eyes*, that are not inferior to this, and every one that is Maſter of a Houſe and has *Horſes*, ought to keep ſome of it by him.

If you diſſolve two Drams of it in two Ounces of Water, it will dry a *Wound* or *Sore*, and allay the Heat, if you waſh it twice a Day with the Solution, and apply a Linnen Clout dip'd in the ſame, to the aggriev'd Part.

Take to the Quantity of a Wall-nut of this Stone, and infuſe it in a Bottle capable of containing an ordinary Glaſs or half a Pint of Water; this Solution apply'd as before is excellent for *Rheums* and *Moon Eyes*, and you may fill up the Bottle with freſh Water, according as you have Occaſion to empty it, that it may ſtill be kept full to the End of the Cure; for there is no Neceſſity it ſhould be as ſtrong as it was at firſt, you muſt always remember to ſhake the Bottle before you put any Water into the *Eye*.

If by Reaſon of a Blow, the *Eye* remains cover'd with a white Film; after you have taken away the Heat, and ſtop'd the flowing of the Humours with proper Remedies, you muſt in the next Place, endeavour to remove the white Film, by the following Method.

After you have waſhed the *Eye* with Wine, make one of the Aſſiſtants immediately to open the *Eye-Lids*, and taking ſome Wheat Flower with your Thumb, ſtroke the *Eye* gently with it. This Way of putting Powders into the *Eye* with your Thumb, is a great deal better than the uſual Method of *Farriers*, who blow Powders into the *Eye* with a leaden Pipe; for after you have blown them in two or three Times, the *Horſe* is ſo afraid, that he will do any Thing rather than ſuffer you to ſerve him ſo again; whereas if you put them in with your Thumb, though they make his *Eye* ſmart extreamly, he cannot ſo ſoon perceive from whence the Pain comes.

The Wheat Flower frequently apply'd will conſume the Film; but if you perceive it has not the deſired Effect, you muſt uſe *White Vitriol*, or *Sal Prunellæ* in fine Powder; which is an excellent Remedy, and conſumes the Film, and even a *Web*, without heating the *Eye*; which is the common Inconveniency of other Powders.

LARCH-TREE, in *Latin Larix*; a very tall Tree, whoſe Bark is thick, creviſs'd and red within, like that of *Juniper*; it produces its Branches roundwiſe, at ſome equal Diſtance from each other; they have a Number of pliant Twigs, like

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like those of *Ozier*, of a yellow Colour and odoriferous: The Leaves which are round about, are thick, long, tender, and narrower than those of the *Pine*; they wither upon the Approach of *Winter*, and fall to the Foot of the Tree, where they rot; and thus the *Larch-tree*, is the only One that yields Rosin which loses its Leaves in *Winter*: The Flowers of it are of a Carnation red.

It grows on the *Alps* in great plenty, shoots forth its Leaves in the Beginning of the *Spring*, and its Fruit is ripe in *September*, Mr. *Evelyn* says, that some of it being planted about *Chelmsford* in *Essex*, arriv'd to a flourishing and ample Tree, and afforded an incomparable Shade, which sufficiently reproach'd our want of Industry.

They find *Agaric* upon this Tree; there distils from the large Branches of the *Larch-tree*, a white and dry *Manna*, which they call *Briançon Manna*, because it grows plentifully thereabouts; and it is purgative like that of *Calabria*.

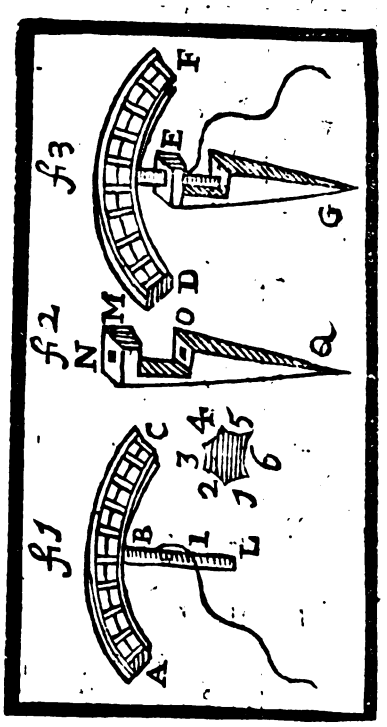
The Bark of the *Larch-tree* dries like that of the *Pine*, but its *Rosin* is not so hot as that of *Pine* or *Fir-tree*; though if a Dram of it be taken, it will purge; or if you lick it, it works off bad Humours.

The Wood of this Tree is of so strange a Nature, that it will scarcely burn: *Witsen* a *Dutch* Writer, mentions a Vessel of this Timber, to have been found not many Years ago, in the *Namidian Sea*, which though it had lain twelve Fathom under Water, fourteen hundred Years, yet not any Part of it was rotten. The Timber of this Tree excels for Beams, Windows, Doors and Masts of Ships, and resists Worms; being driven into the Ground it becomes almost petrify'd, and will support an incredible Weight; the Wood is so transparent, that in Cabins made of thin Boards of it, the whole Row of them seems to be on Fire, to those that are without, when Candles are lighted in it: It polishes well, and is much us'd abroad by *Turners*.

LARDING; a Term in *Cookery*, and to do this Work dexterously in Respect to the Meat you are about to roast; you must have Slips of *Bacon* ready, which are small and of a convenient Length, afterwards having blanched your Victuals with the Fire, you must pierce the Skin all a long with a small *Larding-Pin*, and then stick in the thick Ends of your Slips, take out the *Pin* and the Slips will stick in; you must Order it so that one Side be not larded further than the other; your *Bacon* Slips must be set in strait Rows, and at equal Distances.

LARK; a small grey Bird, that sings in the Morning when it is fair Weather, and breeds in *May*, *July* and *August*, and the Young Ones are able to quit their Nests in ten or twelve Days; there are Larks that fly in Flocks, and these are the first Birds that proclaim the Approach of *Summer*; and others keep more to the Ground; as the *Sky-Lark* and *Wood-Lark*: Both Sorts feed upon *Worms* and *Ants*: They are good Food, when young and well fed: Their Flesh is firm, brown, juicy, and easy of Digestion. They make use of the Heart and Blood of a *Lark* in the *Wind* and *Stone Cholick*: They likewise will have them to be good for the *Gravel*, and *Flegm* in the *Kidneys* and *Bladder*.

The Way of taking *Larks* is with Nets, as they do *Ortolans*, only they use a Looking-Glass for the first, known with us, by the Name of *Doring*, or *Daring*, and the Callers are set upon the Ground, whereas those for *Ortolans*, are placed upon small wooden Forks.



The Looking-Glass made use of for this Purpose is made of several Pieces, which are represented by the Figures 1, 2, 3. Take a Piece of Wood AC an Inch and an half thick, and about nine Inches long; it must be cut in such a Manner as to bend like a Bow, as you see at A B C, and that it may have six Faces according to its Length.

The Figure mark'd 1, 2, 3, 4, 5, 6, represents its Form or Cut; that at 6 undermost, must be an Inch and an Half broad, the other Faces ought so to diminish in Thickness, that the uppermost at 3 should be but half an Inch broad; the five Corners 1, 2, 3, 4, 5, must be let in to receive as many Pieces of Looking-Glass: In the Middle of the lower Face, or Corner of the Wood mark'd 6, or B, in the *First Figure*, a Hole must be made to receive a little wooden Peg six Inches long, and a Finger thick, a little pointed at the End, with a small Hole in the Middle 1, there to fasten a Cord.

Then take another Piece of Wood at Q, six Inches thick, and a Foot long, sharpned at the End Q, in Order to fix it in the Ground; make a Mortaise in it at M O, about two Inches high, and one Inch and an half deep or broad; then bore or pierce a Hole in the said Piece above at N, and continue the Hole to the Bottom of the Notch M O; into this Hole you are to put the peg 1 B, as represented in the *Third Figure*; when it is thus fix'd put a small Cord or Line into the Hole, and twisting it about, your Looking-Glass is finish'd. You must place it between the two Nets near the Middle of them, and carry the Line to the Hedge, so that pulling the Line, you may make the Looking-Glass play in and out as Children do a Whirlegig: Keep it always turning that the Twinkling of the Glass against the Sun may provoke the *Larks* to come to view it. The true Season for this Sport begins in *September*, and especially in white frosty Mornings.

Peasants

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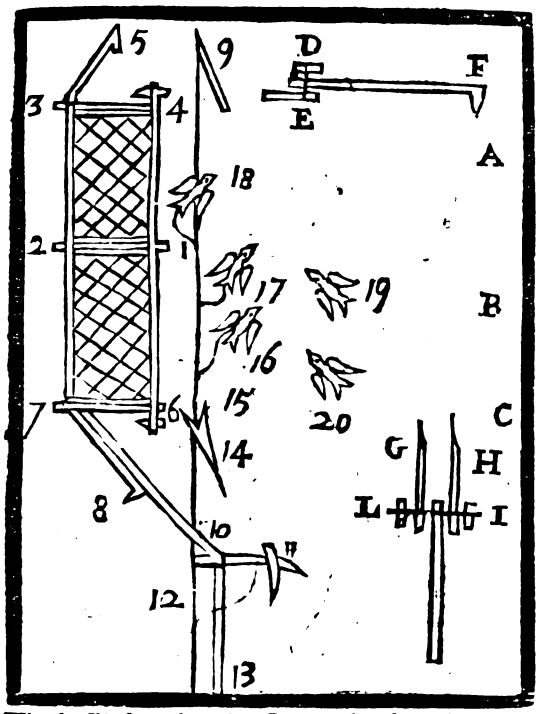
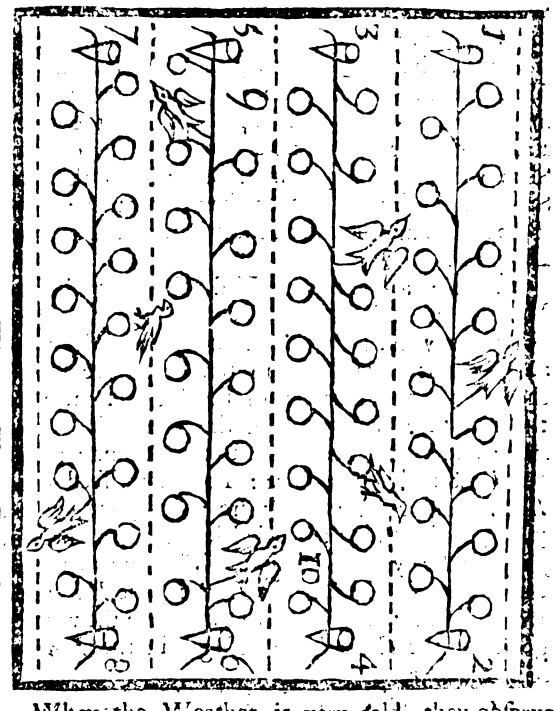
Peaſants and others catch *Larks* with a Clap-net whoſe Form is here repreſented.



Theſe Birds when it freezes hard go in great Flocks, and fly from one Field to another, in queſt of their Food, and they firſt fly low near the Ground, and alight where they ſee ſome others: Now in Order to take them, you muſt provide your ſelf with three Sticks; like to that here repreſented at D E F, five or ſix Foot long, very ſtrait and ſtrong enough, with a Notch at each End, at the End of which faſten on one Side a Stick as at E, a Foot and an Half in Length, and on the other Side a ſmall Peg, two or three Inches long; one of theſe two Poles or Sticks muſt have two Sticks tyed to the End, oppoſite to one another; and there muſt be two other ſmall Sticks or Pegs faſtned to the Side of each Stake, as you ſee repreſented in the Figure mark'd G, L, X, I H, The Stick I X muſt have two Notches at its Ends one at X, there to place the Net and the End I, where the two Sticks G H are faſtned, and to the Side of each Stick the Pegs L I; and when you have a Mind to catch *Larks*, three or four Men muſt go from one Field to another, which muſt be pretty even and not hilly, and pitch your Nets: The three Sticks muſt be faſtned together at both Ends, and in the Middle; and Place the Staff with the two Pegs in the Middle, that the Net may the more eaſily and readily turn, being guided by this Staff, which will turn between the two Sticks, which you are to join in the Ground; the two other Ends muſt be overagainſt one another: In ſo much that the four Sticks, will be all found to be fix'd in a ſtrait Line; and that the Cord at the Bottom of the Net may be very ſtiff, get a ſtrong Cord 3, 5, twelve Feet long, one End of which you are to faſten to the Stick 3, and the other to that at 5, which you muſt pitch in the Ground overagainſt thoſe at 4, 1, 6. In like Manner faſten another Cord ten Foot long to the End of the Stick or Staff 7, with a Peg 8 at the other End, which fix in the Ground to the right of the others; pull it with all your Strength, that the upper Cord or Line may be as Stiff as that below; you muſt have another Cord about ten or a dozen Fathoms long, which put on a Pully, and at one End faſten it to the Stick 7, and let the other be tyed to the Stake behind the Stand, which ſhould be made of Stubble put round ſome Sprigs or ſmall Branches of Wood; the Pully muſt be held at the Place marked 10, diſtant fifteen Foot from the Net, with a Cord tyed to the Stake 11, ſo that the Space between the Pully and its Stake muſt be a Foot and an half long, and the Pully advanced to within two Foot in the inſide of the Bottom of the Net, that it may the more expeditiouſly turn.

The whole being ſet in Order, let the Perſon take his Stand; and let the other Perſons poſt themſelves in ſuch a Manner, that the Game 19, 20, may as it were be between them Three: I ſuppoſe one of them advances from the Place mark'd A, the other from B, and the third from C; but thoſe at A and B muſt move more forward than the middlemoſt; and thus the *Larks* ſeeing themſelves hemm'd in, as it were, on all Sides, and being obliged to fly ſtrait over the Nets; to forward them the more therein, take a good long Packthread, tye one End of it to the Point of the ſmall Peg, 9, a Foot and half or two Foot high, fix'd upright in the Ground, within two Foot of the Nets, and paſs it from thence over a ſmall forked Stick cut of the ſame height, as the other Stick or Peg and fix it likewiſe in the Ground; the other End of the Packthread muſt be convey'd to the Stand. To this Packthread tye three or four Birds, 15, 16, 17, 18, by the Legs with other ſmall Packthreads, a Foot and an half long; and when the Perſon in the Stand ſees the Flock of *Larks* fly, he muſt ſtir the Packthread a little, and make the Birds tyed thereto flutter a little, and when thoſe at large perceive it, they will make directly thither, and then is his Time to hold the Cord in both his Hands and draw it. Thoſe live Birds tyed to the Packthreads are nam'd *Calls*.

Country People, when they are not provided with Nets, make uſe of *Springs* and the like Things to take *Larks* with.



When the Weather is very cold, they obſerve thoſe Places, wherein they delight moſt, and to allure them the more thither, they ſtrew ſome Oats in the Place, lay their *Springs*, putting on ſeveral Ridges

ges of Earth, near one another, Packthreads of about four or five Fathom, to which they faſten ſeveral *Springs* or *Collars* made of Horſe-Hair, and thereby take great Numbers of them.

Larks may be put into a Ragoe or for Side-diſhes, as alſo into a Standing Pie, to be ſerv'd up hot, and into a Pan-Pie; for the two latter it will be requiſite only to obſerve the Directions to be met with for the Dreſſing of other Sorts of Fowls of the like Nature, and among others for *Young Pidgeons*; for which ſee *Pidgeons*; except that *Larks* are not farced as larger Birds are: Only their *Gizzards* are uſually taken out, and ſet in Order on the Bottom of the Pie, which is alſo to be fill'd with Muſhrooms, Capons-Livers, Truffles, pounded Lard, and other ſeaſoning Ingredients.

When the Pie is ready to be ſerved up, ſome good Gravy of Veal or Mutton muſt be put into it, with the Juice of a Lemon, and ſome Capers muſt be reſerved for the Pan-Pie.

As for the Ragoe, after you have drawn your *Larks*, fry them in Lard with a little Flower, and afterwards ſtew them in an earthen Pan, in Broth, with White-wine, Dates cut into Pieces, candy'd Lemon Peel, Piſtachoes, Cinnamon, Pepper, Salt, and Prunelloes; adding Lemon Juice when ready to be brought to Table: They may be garniſh'd with the ſame Things and ſerv'd up with ſweet Sauce.

In roaſting of *Larks*, after you have pluck'd them dry, ſkinn'd the Head, but you muſt not draw them, lard them; then having ſkewer'd them, tye them all to a great Spit and roaſt them; and when that is done, ſtrew Crumbs of Bread reduced into Powder with ſome Salt upon them; put a Toaſt underneath, and make Woodcock Sauce for them.

LARKS-HEEL, a Plant of which *Tournefort* ſays, that *Delphinium*, which is the *Latin* Word for *Larks-heel*, is to be preferr'd before *Conſolida Regalis*; for fear ſome People might think this Flower had ſome Reſemblance with the *Great* and little *Comfry*. *Larks-Heel* is a Plant that from its Root ſhoots out Leaves, almoſt cut to the very Stalks, out of the Middle of which riſe Stalks, divided into ſeveral Branches, adorn'd at their Extremities with Flowers, rang'd in the Shape of an Ear of Corn, they are compoſed of ſeveral uneven Leaves, the upper Ones of which end in a Hook, and receive other Leaves of the ſame Figure; they are divided into two Parts, out of the Middle of which riſes a Chive, which turns to a Fruit, in which are heap'd up, as it were, in a little Head, divers Grains fill'd with ſeveral pointed and black Seeds.

This Plant is none of the moſt delicate; it is propagated by Seed and reſiſts Cold ſo well, that it may be cultivated during the hardeſt *Winter*; it is ſown in the Months of *September*, *October*, and *March*; either upon Beds or in open Ground, and ſometimes it ſows it ſelf.

When it is ſown in open Ground, and that the *Gardiner* is minded to tranſplant it, he muſt remember to ſow it thin, it being a Plant that is tender and ſubject to droop; he muſt not neglect as ſoon as it peeps out of the Ground, to keeep it from *Weeds*, which would be fatal to it, nor to water it, when there is Occaſion for it.

If this Seed be ſown upon Beds, it muſt be in Drills, and cover'd with Mould after it is ſown: The ſame Care muſt be taken of it in Beds as in the open Ground. When it ſhall be ſtrong enough to be tranſplanted, you may diſplant it, and plant it again immediately in ſuch Places as are allotted for it.

Though this Plant is not much ſuſceptible of Cold, yet ſince the Sun would be apt to change it, the *Gardiner* would do well, after he has juſt put it into the Ground to preſerve it, by putting a Pot Upſidedown over it, a Straw-Cap, or ſome other Thing of the like Nature; that may be capable to defend it from the Rays of the Sun, which it can at firſt by no Means bear the Heat of: This and watering it pretty frequently will not fail to make it take Root the ſooner.

Some ſow *Larks-Heels* to remain in the Ground, and fill whole Borders traced out with Art, which the beſt *Gardiners* do not approve of; but condemn ſuch as ſow them to laſt, in Beds or other Compartiments mingled with other Flowers, whereby it being impoſſible they ſhould be plac'd regularly, they would make but a very bad Figure.

When *Larks-Heels* are thus ſown in Borders, or the like, as ſoon as it is proper, they ought to be thinned, otherwiſe if they are ſuffer'd to grow too thick, they will be apt to droop and fade. After what Manner ſoever this Flower is ſown, it muſt never be ſuffer'd to want Water or Weeding, both which would be a great Detriment to it: This is an Annual Plant, and dies the firſt Year.

Larks-Heel, is a little aſtringent, and vulnerary, and is uſed with Succeſs in difficult Lyings-in: the wild is preferred before the other.

LASK; otherwiſe called *Looſeneſs* or *Open Flux*; a Diſtemper in a *Horſe*'s Body, that brings him to extream Weakneſs and Faintneſs; proceeding ſometimes from cold taken, and ſometimes by Nature's being offended with too many Cholerick Humours, deſcending from the *Liver* or the *Gall* into the *Guts*; ſometimes by drinking too much cold Water, preſently after he has had his Provender, whereby the Water getting to the Provender, can cauſe it to ſwell and engender Crudities and ill Humours in the *Stomach*, and ſo convey themſelves down into the *Guts*; now and then by ſudden Travelling, or haſty Running upon a full *Stomach*, before his Meat be well digeſted.

It is cur'd ſeveral Ways, Take Wheat Flower, and Bole-Armoniack, three Ounce of each, mix them with Red Wine, or Stale Beer, and give it the *Horſe* Bloodwarm.

Another excellent Way is: to take three Pints of Stale Beer, put to it of the Powder of Cummin Seeds three Spoonfuls, boil them together until half is conſum'd; then take Knotgraſs, Sheeperds Purſe, and Plantane, ſtamp them ſeverally, and put four or five Spoonfuls of the Juice of each to the Beer, boil them again a little, and give him this Stuff half over Night, and half next Morning; but if it falls out in the *Winter* and that the Herbs cannot be got, then take the Water of the diſtill'd Herbs, and uſe it as before.

LASSITUDE, a Wearineſs to which a *Horſe* is ſubject, and proceeds either from Heat or Cold; either when he has a Retention of Urine, has drank after he has been heated, or when after long Reſt, they put him all at once to run with his utmoſt Speed; one Remedy for this, is Reſt: They likewiſe make him ſwallow ſome Hogs-ſuet mix'd with Wine. When it proceeds from Cold, or rather in cold Weather, they uſe Fomentations, and anoint his Head and Back-bone with Ointment, in hot Water, or Wine warm'd: If he has retain'd his Urine, they may in a Manner uſe the ſame Remedies;

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medies; for they rub his Head and Reins with hot Oyl, which they mix with Hogs-greaſe, they do the ſame with Hogs-blood, and give it him to drink with Wine; his weary'd Legs may be anointed every Evening with Gooſe-greaſe, when ſhe is fat, fit for the Spit, and has her Belly ſtuffed with all Sorts of ſweet ſcented Herbs, after which they put her in an earthen Pot, into the Oven to be bak'd; they are to chafe his Legs every Morning with Brandy upon the Greaſe, unleſs his *Laſſitude* has quite left him.

LAST, in general ſignifies a Burden, and particularly a certain Weight or Meaſure; as a *Laſt* of *Pitch*, *Tar*, or *Aſhes*, is fourteen Barrels; a *Laſt* of *Hides* or *Skins*, is twelve dozen; a *Laſt* of *Cod Fiſh*, is twelve Barrels; a *Laſt* of *Herrings* is twenty Cades, or ten Thouſand; a *Laſt* of *Corn*, is ten Quarters; a *Laſt* of *Wool*, is twelve Sacks; a *Laſt* of *Leather*, is twenty Dickers, and every Dicker is ten Skins; a *Laſt* of unpack'd *Herrings*, is eighteen Barrels.

LATHS, long, narrow, thin Slips of Wood, uſed in *Tyling* and *Walling*; of which there are three Kinds, *viz.* *Heart* of *Oak*, *Sap-Laths*, and *Deal-Laths*: The two laſt are uſed for *Ceiling* and *Partitioning*, and the firſt only for *Tyling*. Again, as to their Length, they are each of them diſtinguiſhed into three Sorts, *viz.* 5, 4, and 3 Foot *Laths*: all of them neceſſary, eſpecially in repairing Old Buildings. A Bundle of *Laths* is generally call'd a Hundred of *Laths*; though we muſt obſerve, to the intent that Gentlemen may not be impoſed upon, there goes ſeven Score to three Foot *Laths*, and to the four Foot *Laths* ſix Score; but to the five Foot, juſt a Hundred or Bundle: The Prizes of them are various, according as the Commodity is; but the Bundle generally is from a Shilling to Half a Crown.

LAUDANUM; the Name given by *Chymiſts* to an Extract of *Opium*, becauſe of its excellent Qualities, ſeveral add *Corals*, *Pearls*, *Treacle*, and Extract of *Suffron* thereunto.

Laudanum is an admirable Medicine, it promotes Sleep, eaſes Pains, ſtops the Spitting of Blood, the Menſtruums and Piles, it is alſo good for all Sorts of violent Fluxions.

This being only general, we proceed to the Operation or *Extract* of *Opium* in particular, ſo far as it ſuits with this Deſign, and as now uſed in regular Practiſe. Put four Ounces of good *Opium* in thin Slices, into a Glaſs-Body, wherein there are two Pounds of Spring Water, let it ſtand and ſtop the Mouth of the Body with another Glaſs; make a Fire under it, 'till by gradual Heat it is made to boil, in which State keep it, two or three Hours: Then let out the Fire, and while the Diſſolution is hot, run it through a Flannel-Bag, and preſs it ſtronly into an Earthen Veſſel; put that which remains in the Bag into a Matraſs, in which there is a Quart of Rectify'd Spirit of Wine; make a double Veſſel of the Matraſs, and letting it ſtand in Digeſtion four and fourty Hours, now and then ſhake it, then take it out, and when it is cool run it alſo thro' a Flannel; put the Spirit of Wine, which is charged with the Gummous Part of the *Opium*, that the Water was not capable of diſſolving, into a Cucurbit; and in a gentle Heat draw off two Thirds of the Spirit of Wine, which will ſerve again for the ſame uſe; then put both the Extractions together, and in a clean Earthen Pan, with a moderate Fire to evaporate, 'till it is of a Conſiſtence fit to form into Pills, which keep in a Pot for uſe.

This is the moſt certain Opiate yet known, and is very convenient for any Compoſitions of *Laudanum*, and ſome prefer this before any of the Liquid Preparations, becauſe the Doſe can be more certainly aſſigned. It is often preſcrib'd by the Title of *Extractum Thebaicum*: The Doſe is from half a Grain to two Grains.

Some do this without any Thing but common Water, and it is a certain Way to purify the *Opium* of its Droſs.

Dr. *Goddard's Compound Extract* of *Opium* is thus order'd; take of Saffron and Nutmegs an Ounce of each, ſlice the Nutmegs thin, put them into a Matraſs with twelve Ounces of Tincture of Tartar; ſet them in a gentle Heat of Sand, with the Mouth of the Matraſs well ſtop'd, in Digeſtion, four and twenty Hours, and ſhake it often; then let it cool and preſs it through a Cloth into a clean earthen Pan: What ſtays in the Bag put into the Matraſs again, and put to it half a Pint of Rectify'd Spirit of Wine, let it ſtand warm 12 Hours and ſtrain it off to the other; put five Ounces of the Extract of *Opium* into theſe Tinctures and ſet them over a gentle Fire to evaporate 'em into an Extract: This has the Vertues of the former, but may be ventur'd upon in a ſomewhat larger Doſe, ſo far as to three or four Grains.

Liquid Laudanum with Juice of Quinces; Take two Ounces of *Opium*, one Ounce of *Engliſh* Saffron and a Pound and a half of the Juice of Quinces; let the *Opium* be thin ſliced, and with the Saffron be put to the Juice of Quinces in a Glaſs-Body: Some add Yeaſt of Ale to ferment it; ſet them in a gentle Heat of Sand, to digeſt, 'till the Fermentation is over, and the Saffron ſubſides; then expreſs the Juice, and let it ſtand to ſettle, and when it is ſettled, pour it off by gentle Inclination; put the Liquor into a Matraſs, and put to it two Ounces of Cinnamon, an Ounce and an half of Cloves, and an Ounce of *Jamaica* Pepper; let them be bruiſed and put into the Liquor, to ſtand in Digeſtion fourteen Days; then expreſs the Juice again, gently evaporate it to a due Conſiſtence, and put it up for Uſe: The Doſe is from ten to forty or fifty Drops.

Here it is to be obſerved, that the foregoing Extract of *Opium* may as well be made with Brandy, or Proof Spirit, as with Water and Spirit of Wine; there being Water enough in them to diſſolve the moſt reſinous Parts.

Care muſt be taken in drying the Extract, that it does not burn: The Yeaſt in the *Liquid Laudanum* is apt to make the Medicine Muddy, and therefore two Ounces of *Juniper Berries* may be ſubſtituted in its Place; which will render it more pleaſing to the Eye, and take off it's griping Quality.

Liquid Laudanum with Tincture of Tartar: Take two Ounces of Choiſe *Opium*, one of *Saffron*, and two Grains of *Cinnamon*, *Nutmeg* and *Mace*, a Dram of each; to theſe Ingredients in a Matraſs, put four and twenty Ounces of the *Tincture* of *Tartar*, make the Matraſs a Double Veſſel, lute the Joints well, and ſet them in a Heat of Digeſtion for three Days, ſhaking them every Day; then open the Veſſel, and add to the Mixture two Ounces of *Juniper Berries* bruiſed; let it ſtand three Days longer in Digeſtion, then let it cool, and preſs it through a Flannel: Put the expreſſed Liquor into a Cucurbit, and with its Head and Receiver luted, ſet it over a gentle Fire, draw off eight Ounces of the Spirit; let that which remains cool, and de-

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decant it gently from the Fœces into a Viol, which keep well ſtop'd for uſe; the Vertues and Doſes the ſame as the former.

Dr. Sydenham's *Liquid Laudanum*: Take of ſelect Opium two Ounces; one Ounce of Saffron, Cinnamon and Cloves, a Dram of each, put them into a Matraſs, and pour upon them a pound of good *Canary* Wine, let the Matraſs be fitted for Circulation, and ſet them for three or four Days in a good Head of Digeſtion; then preſs them thro' a Flannel; let the Liquor ſettle, and by gentle Inclination, put it into a clean Viol, and keep it for Uſe.

Its Doſe and Vertues as above: The *Canary* in this Preparation will be a ſtronger Heat of Digeſtion than Spirit of Wine, or Tincture of Tartar; becauſe there is not Spirit enough in the Wine to extract the reſinous Part of the Opium without it. If after three or four Days Digeſtion with the other Ingredients, it be preſſed out, let it ſettle, pour it off by gentle Inclination; and then put to it one Ounce or ſix Drams of the Extract of Opium, and it will be a better Medicine.

Another Liquid Laudanum: Take Clove, Cinnamon and Mace, of each half an Ounce, two Drams of Salt of Tartar; half a Pound of Thebaic Extract, ſix Pound of *Canary*, infuſe them for fifteen Days cloſe ſtop'd: This is the moſt eaſily made of any, and is a well order'd Compoſition: It may be given to thirty Drops at a Doſe. It is the *Laudanum* that is now made in ſome of our Hoſpitals.

Some other Preparations there are of *Laudanum*: But theſe ſhall ſuffice.

LAVENDER, in *Latin Lavendula*; two Sorts of this Plant are raiſed in Gardens; the firſt ſhoots out Stems two Foot high, woody, and ariſing from amidſt its Leaves, which are oblong and of a whitiſh Colour; the Flowers grow on the Top of theſe Stems; they are ſingle-leav'd, and divided at Top into two Lips, the uppermoſt of which is ſtrait, ſomething round, and divided into two Parts, and that beneath into three; a Chive ariſes from the Middle of the Cup, which Chive *is faſtened like a Nail* to the under Part of the Flower, attended by four Sorts of Embrios, which in Time become ſo many Seeds incloſed in a little Capſula, which ſerv'd as a Cup to the Flower.

The ſecond Sort of *Lavender* differs from the firſt, in that the Leaves are ſmaller, ſtraiter, and perfectly green: Beſides, the Ear which the Flower forms, is not ſo large nor fragrant; *Lavender* is multiply'd by Seed and old Stocks, or Plants tranſplanted, and its Uſe in garniſhing Borders may be ſeen under the Word *Edgings*.

M. *Chomel* deſcribes *Lavender* to be a Plant like to *Spikenard*, and ſeveral call it *Female Spikenard*; however its Leaves are narrower, ſhorter, thinner, ſweeter, and not ſo white as thoſe of *Spikenard*; that the Flower of both is of a purpliſh Colour, though that of *Lavender* is not ſo deep, and that the Stem is longer and more open'd, and that the Smell is alſo more agreeable, though very ſtrong; he adds, that it will grow of it ſelf in dry and rocky Places; though it is alſo cultivated in moſt Gardens, and flouriſhes in *June* and *July*.

He aſcribes the ſame Vertues to it, as to *Spikenard*, and the Uſe of it is more agreeable; if it be put among Cloaths and Linnen, it will give them a good Smell, and keep them free from Moths; a Water diſtill'd from its Flowers is odoriferous, and is good againſt the falling Sickneſs in the Temples and Forehead, as well as againſt Apoplexies and Lethargy; it is a Sovereign Remedy for oppreſſed Nerves, Laſſitudes, and other Indiſpoſitions proceeding from cold Cauſes; and to this End Baths and Fomentations are made of it for Palſies, Convulſions, Apoplexies and the like Diſtempers; its Flowers with Cinnamon, Nutmeg, and Cloves cure the Pantings of the Heart; if you take two Spoonfuls of the Water that is diſtill'd from its Flowers, it will recover loſt Speech, remove Faintings, and the Diſorders of the Heart; a Conſerve of them will have the ſame Effect: An Oyl extracted from *Lavender* drys up Catharrs, if you rub the Nape of the Neck with it: It is admirably good for Convulſions and the Numneſs of the Nerves.

LAUREL; otherwiſe called the *Cherry Laurel*, or common *Great Laurel*, is a Tree that from its Root ſhoots out ſtrait Branches, divided into ſeveral leſs Boughs cloath'd with Leaves like thoſe of the Bay Tree, only the *Cherry Laurel* Leaves are of a brighter Green, and ſofter to the Touch: The Flowers grow along theſe Branches, and are compoſed of five white Leaves, each in the form of a Roſe, in the midſt of which riſes a Style like a Pipe, and that in Time turns to a Fruit as big as a *Cherry*, ſoft, and within it there is a little Stone containing a roundiſh Kernel.

The *Laurel* is multiply'd as the Bay Tree by the Roots ſplit in Pieces: It is commonly ſet in open Ground, and againſt a Wall, for though one may give almoſt any Figure to ſeveral Sorts of Trees, yet this ſeems to be proper only, for our Wall Hedges, and for Standards, it has a very agreeable Effect in that Form, and is a great Ornament to a Wall, which by that Means appears always green; for the Leaves of this *Laurel*, as well as thoſe of the Bay Tree, and Oleander, never fall off, except it be by ſome Hurt or Damage they receive.

It loves ſhady Places, nevertheleſs it will thrive well enough in a ſunny Expoſition, and almoſt in any Soil; it reſiſts the Weather, and has that Bitterneſs in its Leaves that Cattle will not eaſily annoy it; our wild Fowl, ſuch as Pheaſants, Partridges, Wood-cocks, Black-birds, and the like, delight to ſhelter themſelves under its Cover in hard Weather, and therefore it might be planted in Parks and other Places of the like Nature, for the Increaſe and Preſervation of Game Fowl.

Some very experienced and judicious Authors are of Opinion, this Sort of Plant would indeed do much better in Walks or Avenues, where it may have full Liberty to range without Danger of the Knife; and it is certain it will grow to a very large Size, when grafted or budded upon black Cherry Stalks, and will keep its Leaves all Winter; from whence it may be inferr'd, that it is not any particular Quality in the Juices of a Plant, which cauſes it to be ever-green, or otherwiſe; but that a continual Verdure rather proceeds from certain Veſſels, which convey the Juices from the Trunk into the Leaves of Trees, which are more in Number, and much ſtronger and tougher in *Evergreens*, than in ſuch Plants as ſhed their Leaves in *Winter*.

Hedges may be made of this Tree, by raiſing a Trelliſs ſtrait up, three Foot high, the Squares a Foot broad, along which, you diſpoſe your *Cherry Laurel*, and when the Tree is as high as the

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Trellis, cut off what grows higher, and manage the rest as carefully and artfully as may be.

The Leaves and Berries of *Laurel* are of an incisive and dissolving Nature; they expel Wind, help the Menses forward, provoke Urine, and strengthen the Nerves as well as the Brain.

LAUREL, *(Alexandrian)* a Sort of Holm, which shoots forth Branches of a Foot high, a little plyant, adorn'd with oblong pointed Leaves, of a bright green Colour, like those of the *Common Laurel*, but much less; from among those Leaves grow others of the same Figure, which form a Kind of Tongue; on the Top of the Branches appear the Flowers, each sustain'd by a Stalk that rises from the Tongue of each Leaf, and resemble a little Bell. Its Branches, according to *M. Chomel*, lye along the Ground of the Length of a Span, or a little more; and its Root is like unto that of Butchers Broom, but larger, softer, and more odoriferous.

This Plant is hot by Nature, of a sharp and bitter Taste; which is the Reason that if it is put into any Thing to drink, it provokes Urine and the Menses in Women; it very much contributes to the Delivery of Women in Travel, if they drink six Drams of the Root of it in some sweet Wine. It is also helpful to those who make Water Drop by Drop, but it will Occasion the pissing of Blood; the Leaves of this Plant being bruis'd, and apply'd to the Part that has been stung by a Bee, cure it; if you take them in Drink, they will cause you to Vomit. The Seeds are hotter than the Leaves, and being pounded and mix'd with Honey, or a thick Confection of Grapes, are good against cold Catharrs, and Asthmas. Their Juice mix'd with the same Quantity of old Wine, and Oyl of Roses, cures Pain in the Ears, and Deafness. *Lastly*, Is an Antidote against the stinging of Serpents, Scorpions, and Spiders.

There is an Oyl made of them, which has all the same Vertues, and besides that softens, dissolves, and opens, and therefore is good against all cold Defluxions on the Joynts, Stomach, Backbone, for the Palsy, Trembling, Liver, Spleen, Reins, and Womb; if it be used in Glisters, it is a Remedy for the Wind Cholick; some will have it, that this Laurel is not only Proof against Lightning, but also saves the Houses about which it is planted; and it is moreover very strange, that if you rub two of its dry Branches against one another, they will raise such a Heat as is able to fire Gunpowder.

LAUREL, *(Spurge)* in *Latin*, *Laureola*; a Plant of which there are two Sorts, the Male and the Female; the Male has a Stalk, which sometimes shoots forth Branches, and is cover'd with an ash or whitish colour'd Bark: Its Leaves, which grow in great Numbers, are oblong, large, compact, and like those of the *Laurel*, though much smaller; the Flowers grow in Bunches at the Tops of the Branches, each of them being a small Pipe opening wide at Top, and cut into four pointed Parts standing Cross-wise: The Seed succeeds the Flower, and is inclosed in a large Berry like that of Juniper: This Plant grows in barren and mountainous Parts, in Woods, and other shady Places: The Fruit, Leaves, and even Bark of this Plant are so sharp, that they'll set a Man's Mouth all on a Fire, if he offers to taste them.

The Female Spurge *Laurel*, has Boughs which grow four Foot high, and are cover'd with two barks that can be easily separated; the Leaves are like those of the Male, and so in like Manner are the Flowers, though of a Pale-red, inclining to Purple: This Plant grows in the like Places with the former, and has the same Propetties with the Male: Their Leaves, Berries, and Bark are good to expel Phlegm, and serous Humours: They make use of them against the Dropsy, and prescribe them in Powder, or by Way of Infusion.

As to the *Female Laurel*, cultivated in Gardens, they describe it to be a Plant that grows to an indifferent Height, that the Stem of it is very small, and without Knots, divided into several long Branches, they bear Leaves as long as One's Hand, about three Inches broad, pointed at the End, always green, and of a strong aromatick Smell; at the Top of these Branches appear the Flowers, consisting of one single Leaf in the Form of a Bason, either white, or of a yellowish Colour; at the Bottom of it rises a Style, which turns to a Fruit, or Berry commonly oval, under the Rind of which there is a Sort of Shell, full of Seeds of the same Figure.

Then for the Culture of this *Female Laurel*, they say, it delights in a Kitchin-Garden Soil, very substantial, and well sifted; when the Earth is prepared, the Pots or Boxes must be filled with it, and the Berries, or Seeds sown One by One, an Inch in the Ground, and at four Inches Distance from each other; as soon as these Seeds, or Berries are cover'd, some Mould must be spread an Inch thick on the Surface of the Earth in Boxes or Pots, and they must be well water'd, and set in the hottest Sun.

These Berries, or Seeds having a hard Rind, it will be some Time before they will have the Power of Action, unless before they are sown they be steep'd in Water, 'till they begin to swell; they will then come up sooner, than if this Observation was not minded, which is easily practis'd, and ought not to be neglected.

Some will replant these Young Bays the next Year, but no expert Gardiner will do it 'till the Second, because they will be stronger, and answer better the Trouble you have been at about them. When they are of a Year's Growth, Mould half an Inch deep should be spread between them, and they will grow the finer for it: The Salts of this Mould, attracted by the Humidities to the Roots of these Young Plants, are very beneficial to them. When the two Years are over, these little Bays are planted in Pots suitable to their Size, fill'd with the same Earth as before directed; they must be often water'd, and exposed to the greatest Heat of the Sun: According as they grow, it will be found necessary to change their Pots, or Boxes, as the best of a Man's Judgment directs him.

These Plants may also be multiply'd by Layers, and when there are Branches growing at the Foot of them, long enough to be laid, take such a Branch, and having prun'd it as much as is convenient, so as that what is to be laid in the Ground may be quite clean, lay that Branch in a little Trench or Furrow made for it; let it be fastened down with a little Hook, cover it with Earth and water it; then staying six Months before you examine it, see whether it has taken sufficient Root to be cut off from the Trunk from whence it grows, and to be transplanted to the Place design'd for it.

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There is Nothing handſomer than this Tree, when it is in a Pot or Box, atd manag'd ſo artificially that it grows in the Form which ſuits beſt with it, ſuch as that of a Pyramid, as are to be ſeen at *Verſailles*, or of a Globe which One may make its Head repreſent; for this Plant is of that Nature, that a ſkilful Hand will make it grow in any Shape that can be deſir'd. When it is thus planted, it muſt be further cultivated, like an Orange-tree, that is, often water'd and the Caſe ſhifted as Occaſion requires. It muſt always be put into the proper Earth: However, Care muſt be taken, when they are put into the Houſe, that they be not over-water'd, for that will kill them, and keeping them too dry will do the like: Let them have as much free dry Air as can be, and protect them from the Rigour of the Winter; for if the Froſt take them much when they are hous'd, you will have the Bark Peel off from the Stems, near the Roots in Cracks and curdled Pieces: It Matters not, whether the Windows of theſe Conſervatories for theſe Bays be upon the *South*, *Weſt*, *Eaſt*, or *North* Aſpect, provided the foremention'd Care be taken of them.

LAURUS TINUS, a Shrub cultivated in Gardens, on Account of its Beauty, and its bearing Flowers in *Spring* and *Fall*: It ſhoots forth from its Root a Stem divided into ſeveral Branches, adorn'd with oblong, narrow Leaves, ſharp at the End: Flowers grow at the Top of them, which Flowers conſiſt of a ſingle round Leaf, but indented into ſeveral Parts; in the Midſt of it comes forth the Cup, which in Time turns to a Fruit, with a Navel after the Manner of an Olive, full of Seeds like a Pear.

There are three Sorts of the *Laurus Tinus* cultivated in our Country, *viz.* the *hard Green*, the *Portugal ſhining*, and the *Fulham* or *great blowing Laurus Tinus*. This Plant is only multiply'd by Layers and by Cuttings, and to do it ſucceſſfully, it muſt be obſerv'd that when you would raiſe it, it muſt be from thoſe Trees which have a Short Stem, and that are ſuffered to grow ſo on Purpoſe; for to lay Layers of thoſe that are rais'd to be put in Pots and that are forwarded to grow with as high a Stem as they can, would be to take away all the Beauty from thoſe Shrubs. Care alſo muſt be taken that the *Laurels* of this Kind, which are deſign'd to propagate their Species, are always planted in open Ground, where it is eaſier to lay their Layers than in Pots or Boxes, where indeed theſe *Laurels* are ſo low, that they do not look well.

When all this is done, and that you are about to lay your Layers, chooſe the Plants that are in open Ground, whoſe Branches are talleſt and ſtraiteſt, ſmooth, and leaſt Knobby; then take an Iron Dibble and make a Circle or Trench with it, all round the Foot of the *Laurus Tinus*, of whoſe Branches you intend to make Layers, and let it be deep enough to hold the Branches deſign'd to be laid; they muſt be put down one after another, having with your pruning Knife cut off all the littles Twiggs upon it, and clean'd the Part that is to be laid in the Ground, bending each of them in the Circle or Ring as much as you can, let them be cover'd with Earth, water them immediately, and then leave them to grow as Nature and your Art ſhall aſſiſt them.

The Seaſon of laying down the Layers of *Laurus Tinus*, is commonly at the latter End of *March*, or the Beginning of *April*, and they are left ſo 'till *September*, or *October*, when they are taken up and tranſplanted in Pots or Boxes: But one Thing muſt now be obſerved, that while theſe Layers are in the Ground, and faſtned to their Trunk, they muſt be water'd all *Summer* long, as often as 'tis thought they want it, and they will thrive the better.

When the Time is come to take them up, Pots ſhould be got ready and fill'd with two Thirds Kitchin Garden Soil, and one Third Mould mix'd well together; then the Layers are to be ſeparated from the Trunk, and planted in the Pots and Boxes that have been prepared for them; ſince after theſe Plants are in their Boxes or Pots, the taller the Stem grows, the more perfect the Shrub is, and Care muſt be taken to prepare it by Art, to riſe as high as it can; and it muſt be prun'd as it grows, according as there is Occaſion.

The *Laurus Tinus* requires to be often water'd both before and after they are grown up to be Trees, and the moſt Beautiful of them are thoſe, whoſe Heads make the fulleſt and roundeſt Buſh.

The Shrubs thrive in all Expoſitions, and they look well in a *Parterre* or *Terraſs*, and eſpecially when it is the only Shrub in the *Garden*, which bears Flowers, and its Beauty conſiſts chiefly in the Flowers that adorn it about *Chriſtmas*, and moſt of the *Winter-Seaſon*. It is of a quick Growth.

Some are for planting this Shrub againſt a Wall, or in a Wilderneſs rather than in a *Parterre*; for then it will avoid the Knife, for the Sake of its Flowers, which an unſkilful Hand often robs it of by untimely pruning. They add a very curious Obſervation concerning this Plant, that like all other Exoticks, it is naturally inclin'd to bloſſom about the Time of the *Spring* in its own Country, and they have particularly remark'd, that all Plants from the *Cape of Good Hope*, made their ſtrongeſt Shoots and began to bloſſom towards the End of our *Autumn*, which is the *Spring-time* in that Part of *Africa* they were brought from, and that ſo likewiſe, all others from different Parts and Clymates retain'd their natural Courſe of Vegitation; for which Reaſon, ſuch Exoticks ſhould be prun'd in our *Spring Seaſon*, that they might the better diſpoſe themſelves for ſtrong flowering Shoots in the *Winter*. They further ſay, concerning the *Laurus Tinus*, that tho' it is impatient of Froſt, yet that it delights to grow in ſhady and moiſt Places, and Flouriſhes well in Loam without the the Help of any rich Manure, which will forward its Growth too much, and by that Means make it ſubject to feel froſty Weather, and alſo to fling away its Sap in uſeleſs Shoots, which ever ſpoils the bloſſoming of Trees, for the ſame Reaſon that Exceſs of Vigour is a Hinderance of Prolificity.

LAYERS; the low Branches of Trees and Shrubs, which are cover'd, when you would raiſe their Kind from them, with good fat Mould, leaving out their Ends 'till they are rooted; at which Time they are to be cut off; but as they grow ſo high, as not eaſily to bend or yield to the Earth, they may be ſlit, as in plaſhing, and ſo brought down: A Hole alſo in ſome Ground, that is not very wet, or ſtiff, is uſed, and that ſo deep, that when the Pot is in the Hole, the Branches may be even, or a little above the Surface of the Earth; then faſt Mould or good Earth is to be laid as convenient about the Body of the Plant, letting as many of the Ends of the Branches, as may be, appear out of the Earth: The Mould,

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as it ſucks or falls, muſt be renewed: The Plant muſt continue thus a whole *Summer* with frequent Watering, if it be of ſuch a Kind as ought to be houſed in *Winter*; but if ſuch as will bear the Weather abroad, let it abide the whole Year; and then abating the Earth, cut off each Branch that is rooted, and plant it as the Kind requires. They muſt be water'd as ſoon as ſet, and not expoſed to any extream Heat of the Sun, 'till well ſettled: The proper Time is the Beginning of *Autumn*: The ſureſt and leaſt Trouble is in *Auguſt*, thoſe laid in the *Spring* requiring frequent watering in *Summer-time*; ſuch as will not ſtrike Root plentifully, are help'd by cloſing, nicking, pricking with an Awl, or tying Packthread about the Place that is put into the Earth to take Root. So much in general, concerning *Layers*, what relates in particular to Trees and Shrubs, and their *Layers*, will be found under their proper Heads.

LEAF; a Diſtemper incident to *Lambs* of ten or fourteen Days old; being ſo called, becauſe they ſay, they will feed commonly upon Leaves, and chiefly Oak and Hawthorn Leaves, and will ſoon after reel and ſtagger, foam at the Mouth, and ſo fall down and dye; for which Authors have not yet preſcrib'd any certain Remedy.

LEAF, the Production of Plants, of which there are two Sorts, *viz.* the Leaves of a Plant which are commonly green, and the Leaves which compoſe the Flower, and are of different Colours: There are the Leaves of ſome Trees which are uſeful: The Leaves of the white Mulberry feed Silk-worms; they feed horned Beaſts abroad with the green Leaves of the Vine and Elm; in general, the Leaves of all Trees are good for Manure; they gather and lay them in Heaps, and let them rot, and they will make a Manure that fertilizes the Earth.

LEANNESS, *Scurf*, *Mangineſs*, and *Miſlike*, Diſtempers in *Hogs*, which come all under one Head as proceeding from the ſame Cauſe, which is corrupted Blood ariſing from Lying wet, thro' filthy, rotten Litter, and want of Meat, and cur'd in the ſame Manner thus: Let the *Swine* Blood under the Tail, and with a woollen Card, comb off the Filth and Scurff from his Back, 'till the Skin bleeds; then mix ſome Tar, Hogſgreaſe, and Brimſtone well together, and anoint him therewith; cleanſe his Sty, give him clean Litter, and warm Food, and he will ſoon grow ſound.

LEANNESS; a Diſtemper in a *Mule*, which is cur'd by giving him half an Ounce of Brimſtone in Powder, a raw Egg, and a Dram of Myrrh with Wine: It is alſo good for the Gripes and a Cough; and if he is tyr'd, and over-heated, put ſome Hogſgreaſe and Wine down his Throat.

LEANNESS; a Diſtemper in an *Ox*, who is ſometimes ſo poor, that his Skin ſticks to his Bones; and this muſt certainly kill him outright, without ſome Remedy be immediately uſed to prevent it: The firſt Thing to be done is to anoint him with Oyl and Vinegar mixed together, and to rub him ſmartly againſt the Grain of the Hair, and ſo cloſe and home, that the Remedy may penetrate through the Pores, and looſen the Fleſh from his Sides. *Secondly*, as this *Leanneſs* proceeds from no other than an over-heated Temperament, which muſt abſolutely be ſet to rights; you muſt give him a Glyſter of the Decoction of Beet, wild Succory, and other cooling Herbs, into which you muſt put ſome Bran, let them boil all together, and when warm add to it two Spoonfulls of Nut Oyl or Oyl of Olive.

LEAP-NET; See *Plover*.

LEAP or LIP, the Name of a Meaſure, ſignifying half a Buſhel, from whence we have the Word *Seed-Leap*.

LEAR; in Reſpect to *Paſturage*, is twofold, *viz. Rich-Lear*, which is good Ground for feeding and fatning of *Sheep*, and *Poor-Lear*, which is barren Ground.

LEECH; a Sort of an Inſect, found in the Sea, Marſhes, or Ponds: It is about a Finger long, and has no Bones; it is made uſe of to divert Fluxions, and to diminiſh the too great Quantity of Blood, which gathers together in ſome Parts, as in the Piles.

Should a Man unhappily ſwallow a live *Leech*, it may be attended with ill Conſequences, for as much as the *Leech* will ſuck the little Veins of the Stomach: The Remedy that may be uſed is to drink Brine, or Salt-water; and to take ſome Purge, wherein there is ſome ſweet Sublimate, or elſe ſome other mercurial Preparation.

The Rules M. *Chomel* ſets down in the Choiſe of *Leaches* are, that they muſt not be black or hairy, but green upon the Back, and red under the Belly; that they ſhould be taken out of very clear and running Waters; and for ſome Days before you make uſe of them, and that they muſt be kept in pure Water, to the End they may be waſted, and become as it were famiſh'd, which will make them more greedy when you apply them to ſuck; the ſmall ones are to be preferred before the large ones, becauſe they are not ſo hurtful; and particularly thoſe which have Lines on their Backs: The uſe of them is to ſuck out Blood, and conſequently to ſupply the Place of Bleeding.

You muſt before they are apply'd keep them, as has been ſaid, for a Time in clear Water, in order to cleanſe them, and half a Day in a Box without any Water; after which, you muſt rub the Place you are to apply them to, with ſome Salt of Nitre, the blood of ſome Fowl, Fullers Earth, Milk, or hot Water; the Mouth of the Box muſt be put to the Parts, for they will not faſten to it if you hold them with your Fingers; they cut off the End of their Tails with a Pair of Sciſſars, that the Blood may run out, by which Means you will know the Quantity they ſuck; and they will alſo ſuck the better: And as it very often happens, that it is with Difficulty they will be brought to quit their hold; the Method is to throw ſome Salt, Aſhes, burnt Flax, or ſome other ſharp Thing upon their Heads: It is dangerous to pluck them off by Force. When they are taken off, let a little more Blood run, and then waſh the Wound with Salt-water: To dreſs the Place make a Bolſter, dip'd into ſome ſtiptick Water if the Blood does not ſtop; or in Brandy if there ſhould be an Inflamation; and the Bolſter muſt be kept on with a Bandage ſuitable to the Part. See *Horſe-leech*.

LEG; the inferior Extremity of an Animal, and eſpecially of a Man, upon which he reſts, and by the Means of which he walks: Some foreign Anatomiſts call it alſo the *Great Foot*, and divide it into the *Thigh*, *Leg*, and *Foot*; but the Part between the *Thigh* and the *Foot* properly bears the Name of *Leg*, and it is that by which it is commonly call'd.

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To cure the Weakneſs of the Legs, you may uſe the Water wherein Colcothar has been infuſed, or elſe the Imperial Powder; as for the Preparation of *Colcothar*, ſee that Article; this Water has ſo much Vertue, that it has made Children of two Years go in fifteen Days, that could neither go nor ſtand before upon their Legs. Sprain'd or diſlocated Nerves will find very good Benefit by it.

Another Receipt is; To take three Pounds of Roſe-water, five Ounces of Orange and Lemon Peel dry'd in the Shade, Nutmeg, Clove, and Cinnamon, four Ounces of each; put the whole to infuſe in the Roſe-water for the Space of fifteen Days; afterwards take the Seeds of *Carduus Benedictus* and Lavender, of each four Ounces, a Pound of red Roſes that had been gather'd two Days, two Pinches of the Tops of Roſemary, two Handfuls of Marjoram, as much Balm-Gentle, and as much of wild Roſes; put all theſe Things together with Roſe-water, Lay upon Lay in a Glaſs Limbec, which you are to diſtil very gently with a Bath Mary, and preſerve the diſtilled Water very carefully for your Uſe.

This Water will keep a Man upon his Legs, and in good Health for many Years, and make him look well even to extream Old-Age: It fortifies all the Parts of the Body, expels ill Humours and Cures Rheums and Catharrs, and is very good againſt Cancers: It prevents the Poiſon from ſeizing the Heart in the Time of a Plague, heals the Diſorders of the Stomach, Eyes and Teeth: It is good alſo to forward Womens Menſes: They take two Spoonfuls of it Morning and Evening: It is alſo, as the Cauſe is, uſed externally, and the Part to be rubbed therewith.

For the Itch in the Legs, and other Parts of the Body; Take the Gum of a Plum-tree, diſſolve it in Vinegar, and rub the Scurf or Itchy Part therewith; there are thoſe who from Time to Time apply to theſe Parts, Vine Leaves, and even the bruis'd Seeds of Grapes, which will ſucceſsfully make the peccant Humours run away from theſe Ulcers, and heal them.

LEG or BONE-BREAKING; a Misfortune which ſometimes befals a *Horſe* in his Leg or Thigh Bones, upon which they generally give him without any more ado for loſt, no Body being willing, in ſome Places eſpecially, to undertake the Cure; as adjudged to be impoſſible, and the Reaſon that is alledged to confirm this Vulgar Error is, that that the Marrow of the Bones is Liquid: Nevertheleſs, it is experienc'd, that a Horſe, and even a Mule may be cur'd by the ſame Methods that is uſed for the Fractures of Men: It muſt be acknowledg'd that the Scituation of the Horſe-Parts is extreamly inconvenient, and renders the Cure difficult; but a Horſe can reſt upon three Legs, without making Uſe of that which is broken; tho it is highly probable, the Cure may be better perform'd, if the Horſe were hung in a Stable.

Philip Scacco Dalaglincozza, in his Treatiſe *Di Meſchalzia*, makes the Breaking of a Bone of a Horſe's Leg, the ſubject of a whole *Chapter*, wherein he delivers the Method of Cure; which is alſo deſcribed by *Seignior Carlo*; and it is plain they were both of Opinion thoſe Bones might be reunited and conſolidated.

LEG OF MUTTON; the *Buttock*, or that Part of the *Sheep* that is next the hind Leg, and part of the Leg; and tho there is Nothing more common than this Diſh, yet it may be dreſs'd ſeveral Ways; and firſt, if you would have a *Side-diſh of a farced Leg of Mutton*; as ſoon as the Leg is dreſs'd take away all the Meat, ſo that Nothing but the Bones ſticking together do remain; let this Meat be clear'd from the Fat, and minc'd with parboil'd Bacon, a little Suet or Marrow, ſome fine Herbs, Chibbol, Parſly, a little Piece of Calves-Udder, the Crumb of a Loaf ſoak'd in good Broth, two whole Eggs, and two ſeparate Yolks: After you have well minc'd and ſeaſon'd all of it, lay the Bone in the Diſh that is to be ſerv'd up, in ſuch a Manner that the ſmall End of the Leg may appear, one half of a the Godivoe being put round about: Having afterwards made a hollow Place of the Shape of the Leg, and having dip'd your Fingers in a beaten Egg, that Nothing may ſtick to them, filling that Place with a Ragoe of all Sorts of Garnitures, well boiled, ſtrain'd, and ſeaſon'd; as alſo the reſt of the Vacancy with the Farce, which may ſupply the Place of a real Leg. In the next Place, let the whole Meſs be breaded, ſet it in the Oven to give it a Colour, and when you have drawn it, take away the Fat lying round about the Diſh. *Laſtly*, let a ſmall Quantity of well ſeaſon'd Cullis be poured in through a little Hole on the Top, and cover it again, to be ſerved in hot.

Another *Middling Side-diſh* may be made of a large farc'd *Leg of Mutton* with Cream; having bon'd the Leg, take the Fleſh with a Piece of Veal, another of Bacon, ſome Leaf-fat out of an Hog's Belly, and Beef-ſuet, and let it be well mingled together, adding a little Chibbol and Parſly chop'd, with two or three Rocamboles, a little ſweet Baſil, and Thyme, all well ſeaſon'd with Pepper, Salt, Spice, and a few *Coriander* Seeds; this done, mingle and beat the whole Maſs in a Mortar, with Yolks of Eggs, and Bread Crumb, ſtuff the Bone with this Farce, in the ſhape of a Leg; let it be waſh'd over with the White of an Egg, and the Top covered with Crumb of Bread, and give it its due Form, as you pleaſe, with the Back of a Knife. Bake it in a Silver Diſh, or Baking-Pan, and lay thin Slices of Bacon underneath; but Care muſt be taken that the Farce be made very ſtrong, for fear it ſhould break, or fall in the Oven. The Diſh may be garniſhed with little Pies, farced Veal Cutlets, Marinated Chickens, or any other proper Garniture: All ſhould be well dreſs'd and brought to a fine Colour.

A *Middling Side-diſh* may alſo be made of a *Leg of Mutton farced in its Skin* and dreſs'd in a Ragoe with Artichoke Bottoms, Veal Sweetbreads, Truffles, Muſhrooms, Capon-Livers, and Aſparagus Tops, all well ſeaſon'd: It ſhould be garniſh'd with little Rolls of Fennel, and farced Pouppiets, and ſprinkled with Lemon Juice, when ſerv'd in.

The Way to dreſs a *Leg of Mutton a la Royale* is, after the Fat is taken out from it, with the Fleſh round about the ſmall End, to beat and lard it with thick Slips of Bacon; a Piece of Buttock Beef, or of Veal may be alſo larded with it at the ſame Time, ſeaſon the whole well, flower the Leg and the other Meat, and bring them to a Colour with ſome melted Lard: Putting them in this Manner into a Pot with all Sorts of fine Herbs, an Onion ſtuck with Cloves, ſome good Broth or Water, cover it cloſe and let them boil for a conſiderable Time; while a proper Ragoe

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goe is making with Mushrooms, Truffles, Artichoke Bottoms, Asparagus Tops, Veal Sweetbreads, all well prepar'd and enrich'd with a good Cullis: Then taking the Leg out of the Pot, dress it in a Dish, cutting the Pieces of Beef or Veal very neatly into Slices, to make a Border round about, so as the Bacon may appear on the Slices. *Lastly*, The Ragoe must be pour'd on scalding hot; but if you would have the Leg take its whole Relish, when it is almost ready, let it be stew'd a little while in the said Ragoe, and serv'd up in the same Manner. It may also be garnish'd with larded Fricandoes, or *Scotch* Collops and Marinade,

If you would have another Sort of a *Side-dish* of a *Leg of Mutton*, after the Fat is cut off as before, well lard and season it, and you may also lard it with raw Gammon: Having provided a Pot with thin Slices of Bacon and Beef or Veal Stakes, let them be set orderly therein, as if it were for baking, or stewing between two Fires; put the Leg into this Pot and kindle a Fire both Underneath and on the Top, so as to bring it to a fine Colour; after which, let the Slices of Bacon and the other Meat be taken out, and drain'd a little from the Fat; but keep in the *Leg of Mutton* still for some Time, whilst you put as much Flower as may be taken up between your Fingers, round about the Pot, and cause it to take a Colour with the Leg; when that is done, let the Meat be put in again, that was taken out, with good Gravy, and a little Water, keep the Pot close cover'd, and finish the boiling all together. As for the Sauce, it must be somewhat thick; otherwise, a Cullis must be pour'd upon it, made of the Meat which lay round about the Leg, pounded and strain'd with good Gravy: To these may be added all Sorts of Garniture, particularly Asparagus, Morills, and common Mushrooms; boil all together, as also, some Truffles, Cocks-Combs, and Veal Sweetbreads, if they may be conveniently procur'd; and when every Thing is ready, dress the Leg after the usual Manner; let the Ragoe be well clear'd from the Fat, and put a little Verjuice into it. The Dish may be garnish'd with farc'd Mutton, or Veal-Cutlets, as before-mention'd.

To dress a *Leg of Mutton* with *Succory*, and *Cucumbers*, let the Leg be roasted, and take Care it be not too much done, while you prepare a Ragoe with Succory, that is scalded a little and cut in Pieces: Then take some Lard, make it somewhat Brown with Flower and good Gravy, and season all well; add a Bunch of fine Herbs, and a few Drops of Vinegar thereto: This done, boil the Succory so as not to turn Black; but that it may have a somewhat strong Savour, and let it be put under the Leg: The same may be done with Cucumbers, but they must be marinated, cut in small Pieces, and afterwards dress'd in the same Manner; those who would not have the Leg serv'd up whole, they may cut it into thin Slices, and put into the same Ragoe, taking Care that they do not boil together, and that the Sauce be neither too thick, or too thin: Let all be well clear'd from the Fat, and be carry'd in hot to the Table.

A roasted *Leg of Mutton* may also be serv'd up with Robert Sauce, Capers, and Anchovies, either for Out-works, or even for a Side-dish, when set out with proper Garnitures, and a *Shoulder of Mutton* may be dress'd after the same Manners already described for a Leg. See *Mutton*, and *Sheep*.

LEGS IN A STRAIT LINE; a Defect in *Horses*, when their Legs from their Knees to the Coronets appear in a *strait Line*, when they stand in their natural Position: To recover these by *Shoeing*, the Heels must be taken very much down, almost to the Quick, without Hollowing the Quarters, and if the Leg then does not fall back enough, but that he still carries his *Pastern-Joynt* too far forwards, the *Shoe* must be made to go beyond, or exceed the *Toe* half a Finger's Breadth: It must be also made thicker in that than in any other Part. In the Interim, let the Back Sinews of his Legs be anointed with the Ointment of *Montpelier*, which will reduce them to their proper Position.

LEGUMES; a Word often us'd in this Work; in *Botany* it is that Species of Plants, which we call *Pulse*, and they are so nam'd from *Lego*, to gather; because they may be gather'd by the Hand, without Cutting: Mr. *Ray* reckons all those Plants, which have a Papilionaceous or Butterfly Flower, among the *Legumina*.

LEMON, the Fruit of the Lemon-tree; the Uses of which are describ'd almost upon innumerable Occasions, here and there in this Work; but something more particularly is to be observ'd here concerning the *Preserving* of Lemons, which are of several Sorts, and is to be done after different Manners: There are certain green Ones brought over to us, sometimes intire, which pass for *Indian* Lemons: The ripe Ones that come to our Hands are frequently preserv'd whole, in Sticks, Slips, Zests, and otherwise,

Now to preserve your *Green small Indian Lemons*, they are to be lightly slit on one Side, to the End that the Inside may be as much soak'd in the Sugar, as the other Parts; then let them be thrown into Water over the Fire; but prevented from boiling, by pouring in fresh Water from Time to Time to cause it to sink. As soon as the Lemons rise to the Top, they must be taken off and set by to cool; then their green Colour must be recover'd by putting 'em again over the Fire in the same or other Water, which should boil gradually 'till the Lemons become very soft, and slip off from the Pin: Being taken out and cooled, Nothing remains but only to put them into Sugar, after the same Manner as the following Sorts of Lemons.

White Lemons preserv'd in Sticks, must be Zested, or else Turn'd, according as your Intention is, either to preserve them in Zests or Chips, or to make Faggots. To *Turn*, in this Sense, is a Term of Art, signifying to pare off the superficial Rind or Peel, on the Out-side very thin and narrow, with a little Knife, turning it round about the Lemon, so as it may be extended to the Length of several Fathoms. To *Zest*, is to cut the Peel from Top to Bottom, into small Slips, as thin, as it can possibly be done: The Lemons being thus order'd; first cut them into Quarters, and then into Sticks, and according to their Thickness, divide those Quarters into two or three Parts; then throw them into Water boiling over the Fire, and scald them with their Juice and innermost Skin, which keeps them whiter, and you would not be able to get it off from the Pulp, without Difficulty, unless they were thus heated over the Fire: Care must likewise be taken to throw them into fair Water, as they are turn'd

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turn'd or zested; otherwise they will soon grow Black.

When you find the Lemon Pulp is become soft, let it be cooled and then put into Sugar, newly passed through the Straining-Bag; and give it seven or eight Boilings, and pour all into Earthen Pans: Let the Syrop be poured off the next Day, without taking away the Fruit, and let it have twenty or thirty Boilings, having augmented it with a little Sugar: The Lemons sometime after are to be put into it, and so on the following Days successively, as the Syrop is boiled, first a little smooth, then altogether smooth, at another Time between smooth and pearled, and at last thoroughly pearled, adding some other Sugar, as often as the Pan is set over the Fire.

As soon as the last Boiling is perform'd, for bringing the Fruit to Perfection; they may be drain'd or disposed off in Pots or other Vessels, if they are design'd for keeping: The Lemons may also be then, or at any other Time dry'd, at Pleasure; and for that Purpose it is only requisite to cool them, which may be done more speedily upon any urgent Occasion, by setting the Bottom of the Pan in cold Water: In the mean Time let some Sugar be feather'd, and having drain'd the Fruit, slip them into it, in Order to have a cover'd Boiling; then take all off the Fire, and as soon as the Boiling ceases entirely, begin to Work and make your Sugar white in a Corner, by rubbing it with the Back of a Spoon or Skimmer against the Side of the Pan: The Lemons must afterwards be boiled in this clarify'd Sugar, and set upon Grates to drain. Thus they will become dry in a few Hours, and at any other Time, when you would have them dry'd, you need only put the same Thing in Practise.

To preserve Lemons in Zests or Chips, as they are zesting in the Manner before specify'd, let the Zest be strown into fair Water on one Side, and the Quarters on the other, to prevent them from becoming Black: Then let the Water be heated, and the Zests put into it, to be scalded, 'till they become very soft; then having turned them into fresh Water, they must be cooled and order'd with thin Sugar, putting one Ladleful of Water into a Pan for every two of clarify'd Sugar. Thus you must heat all over the Fire, as long as you can well endure to hold your Finger in the Liquor: The Lemon Chips being drain'd in the Interim, and slip'd into an earthen Pan, the Sugar is to be pour'd upon them, and they should be soak'd in it, somewhat longer than ordinary; you may leave them in this Condition, 'till the next Day, when they are to be drain'd in a Cullender, while the Syrop is boil'd 'till it becomes a little smooth; this Syrop sometime after must be pour'd again upon the Zest, as also on the third Day; after having brought it to its pearled Quality, and augmented it with a little Sugar, you must on the fourth drain the Lemon Chips again, and dry them in the Sieve upon Hurdles, or upon the Grate, with a Pan underneath, to receive the Syrop which distils from thence; you ought also to turn them from Time to Time, 'till they become very dry, and shut them up at last in Boxes for your Use.

They *preserve Lemons in small Slips*, by zesting them first, and then cutting the Pulp into Slips, which are to be slit again in their Thickness to render them very thin, and by that Means, certain small Slips will be form'd of the Length of Lardons or Slices of Bacon, that are proper for Larding: They at first scald these Slips of Lemons in Water over the Fire, 'till they become very soft, then they put some clarify'd Sugar, newly passed through the straining Bag, over the Fire, and when ready to boil, throw in the Slips in Order to have twenty Boilings. They may also put 'em in the Sugar all at once, without staying while it is hot: Next Day having boiled the Sugar smooth, and slip'd them into it, let them have seven or eight Boilings; on the third Day, or Evening before, if they were made ready in the Morning, they may bring the Sugar to its pearled Quality and give the Lemon Slips a cover'd Boiling: They must afterwards put them into Pots or other Vessels, according to the Quantity, and dry'd as Occasion serves; which is to be done after the following Manner.

The Lemon-Slips must be well drain'd from their Syrop and put into feather'd Sugar, giving them a cover'd Boiling, and stirring them from Time to Time: After this Boiling they must remove the Pan from the Fire, and as soon as they can endure to touch the Handles, let them begin to work the Sugar, and make it white in a Corner, as before directed; by rubbing and beating it by Degrees with the Back of the Ladle or Skimmer; this done, let them take up the Slips with two Forks, and turn and soak them in the Sugar, 'till they are well ic'd over. *Lastly*, They must set them to drain upon Hurdles, and dress them in Rocks, whereby they will be speedily dry'd and brought to Perfection. However, if the Business does not require Dispatch, or if they have no Mind to ice them in this Manner, some Sugar may be boiled until it has attain'd to its blown Quality, and the Lemon-Slips may be put into it; then having given them a cover'd Boiling, let them take them out, and dress them a little while after upon a Grate or Hurdle, in Order to be set in the Stove: But they must take Care to turn them on all Sides, so as they may be thoroughly dry'd, at last they must lay them up in Boxes.

Should the Lemon-Slips happen to puff or turn sower in the Vessels, wherein they are kept; they must be set over the Fire, with a little Water, to cause them to give, and then boil'd until a thick and black Scum rises on the Top, which must be taken off. When they have recover'd their former Degree of boiling, which is pearled, their Sowerness will be wholly taken away. To that Purpose, some cause the Syrop to be first set over the Fire; which being scummed, they turn in the Slips to give them a Boiling, but this Matter is altogether indifferent. The Management of others is yet more inconsiderable, who, for fear the Quantity of their Sugar should be too much diminished, defer the Scumming of 'till it settles, when taken off from the Fire, and 'till the greatest Substance of the Scum is only left; for this is the Way for them to run the Hazard of being put to the Trouble, to renew the same Work, within a very short Time, and the same Thing may be affirm'd concerning other Sorts of Sweet Meats, that are to be clear'd from their Sowerness, and therefore it is proper to give these Cautions.

To *preserve Lemons entire*, after you have *zested* or else *turn'd* them as before noted, you throw them as they are done into fair Water, with some Juice of other Lemons, to prevent them from

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from turning Black; they must also be scalded over the Fire in Water, with Lemon Juice likewise, 'till they become soft and tender, and slip off from the Pin; then having cooled them in Water, they must be scoop'd with a little Spoon, made for that Purpose, at a little Hole bor'd on the Top; and as soon as they are well scoop'd and clean's'd, they must be put into Sugar, passed thro' the Straining-Bag, and then the whole Business is to be finished, after the same Manner as Lemons in Sticks. They may likewise be prepar'd thus for Drying: Let the Sugar be brought off to its feather'd Quality, and made white in a Corner, according to the aforesaid Directions; then having slip'd in the Lemons, let them be drain'd upon Hurdles, with the Hole underneath, after they have been taken out with a Spoon and Fork.

As for what they call *Faggots of Lemons*, the Reader may have Recourse to the Instructions given for the ordering of *Faggots of Oranges*, which will be found under that Head; because few Lemons are preserved after that Manner, and a much greater Number of Oranges, more especially the sweet Ones. See *Marmelade*.

LEMONADE, a Liquor prepar'd in the following Manner; To a *Paris* Pint of Water put the Juice of three Lemons, and seven or eight Slices, but if the Lemons are large, and very juicy, you need use the Juice but of two, with a Quarter of a Pound of Sugar, or at most but five Ounces; when the Sugar is melted, and the whole well incorporated, strain it through a Bag, let it cool and drink it: There are other Ways of preparing Lemonade, but this shall suffice.

LEMON-TREE, in *Latin Citrum*, a Plant whose Leaves have a very fine green Colour shining, indented at the Edges, and very like unto those of the Laurel; its Flower consists of five Leaves disposed in a round, odoriferant, and of a whitish Colour, inclining to Red or Purple; those Flowers are succeeded by an oblong Fruit, call'd a *Lemon*, whose Rind is thick and uneven, including a somewhat viscous Substance, divided into several little Cells fill'd with an acid Juice, that is very agreeable to the Taste.

There are three Sorts of Lemon-trees; that which in *Latin* is called *Limo* or *Malum limonium*; the *Citron* call'd *Citrium*; and the third *Pencerium*, called also *Citrionatum*, or *Pomum Adami*, or *Pomum Assyrium*, and *Pomum Medicum*, on the Account of the Country of *Media*, where the Lemon-trees grow in Plenty, and without much Culture, and because it has several Medicinal Vertues.

The Lemon-tree which we have described is that which bears sharp Lemons; there is another whose Fruits are sweet; these have a faint Taste enough; but they are grosser than the Common Ones.

The *Bergamot* Lemon is the Fruit of a Kind of Lemon-tree, who is said to have had its Origin, from an *Italian*, who bethought himself of grafting a Lemon-tree Branch, upon the Stock of a *Bergamot* Pear-tree. Its from this Lemon they extract the Essence of *Cedra*. See *Cedra*.

The biggest Lemons are generally reputed to be the best, as excelling the rest both in Juice, Peel, and Substance. Many Vertues are ascribed to them, they are Cordial, proper to cool, to precipitate the Bile, and to allay the too violent Motion of the Blood: In the Time of Epidemical Maladies, People carry a Lemon stuck round with Clove, to prevent the Plague.

The Juice of Lemon is good for the Gravel, and for Blotches in the Face: The Rind is Alexipharmac and Cordial; it strengthens the Stomach when preserv'd, helps Digestion, dissolves Flegm, and Melancholick Humours, destroys the Worms, and lastly, corrects a bad Air especially in the Time of a Pestilence. The Seed has the same Vertue.

If you would make small *Pains* of Lemons, take the white of an Egg or two, beat it with a little Orange Flower-Water, then take some Sugar reduc'd to Powder, 'till you form a Paste that is as firm as that of March-pane, mix some Gratings of Lemon therewith, then rowl it up into a small Bowl, of about the Bigness of a Thumb's End or near the Matter, dress your Pains upon Paper, and flat them a little in the Dressing; put them into the Oven, and when they are bak'd, take them out. See *Orange-tree* for the Culture of the Lemon-tree, which is much the same.

LENTILS, in some Places called *Tills*, and in *Latin Lens*, is a Plant whose Leaves are smaller than those of the Vetch; the Flower is almost like the others, from whence spring small Cods, which are compact and flatrish, wherein for the most Part are inclosed three or four Lentils, they are round, flat, and cover'd with a thin Skin: Some of them are White, which are the best, others of an Ash Colour: These have a white and red Flower, the others are only white: They are Enemies to Goose-grass. This Plant is sown here and there in Fields like other Pulse, and blossoms and ripens in *July* and *August*: From a few of them sown in an Acre, the Husbandman shall reap an incredible Quantity, though they appear on the Ground but small and lye in a little Room in a Cart. M. *Chomel* says, that those who have a Mind to have abundance of Lentils, must sow them in Ground that is neither too rich nor too poor. For in good Ground they grow too thick, and yield Nothing but the Herb, whereas in a middling Soil they yield a great deal of Grain, provided too much Rain does not fall when they are in Blossom; for Moisture at that Time is an Enemy to them, and makes them fall off.

Those who have a Mind to have beautiful Lentils and of a quick Growth, mix them with some dry Dung for four or five Days, and then put them in Order, so as that they may be sow'd; and those who would have their Seed seen to sprout out of the Ground, must not make Use of the Plow to cover them when they are sow'd, but of a Harrow for this Purpose.

Lentils are an excellent sweet Fodder for Cattle, and be preferr'd before any other Fodder, or Milk for Calves and other young Cattle, and are the best and cheapest Food for Pidgeons, especially such as are tamest and fed by Hand.

If you would boil Lentils, they must be first winnow'd, in Order to take away the Earth and small Stones that are amongst them; but that not being sufficient to clean them, they should be put into a Pot with a convenient Quantity of Water in it, when it is hot, to the Surface of which they will readily mount, and with a Scummer they are to be taken out and put into a Dish or Pot; when they are all thus taken out of the Water, the Stones will be found behind,

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in the Bottom of the Pot; which being thrown away they put fresh Water into it with the Lentils to make them boil and prepare them for Use.

Lentils breed gross Blood in those that use them much, and make them Subject to atrabiliary Distempers; such as Cancers, Itch, Ulcers, and Pains of the Nerves. They mortify Inclinations to Luxury, cause frightful and horrible Dreams, and are injurious to the Head and Lungs. See *Water-Lentils.*

LENTISE, or LENTISK; a Tree that bears Leaves like Myrtle, eight on each Shoot, and four on a Side; they are brittle and of a dark green Colour, though their Ends and middle Veins are reddish, supple, and gluey: It bears besides its Fruit, which grow like Grapes, certain crooked Cods, in which there is a clear Liquor, which in Time turns into Insects, as it happens to Elms; the whole Tree has a very strong Smell, which will give the Head-ach to several People. It produces a little Mastick in *Italy*, but not so much as in *Candia* and *Chio*.

This Tree grows plentifully in warm Countries. We account it in *England*, a beautiful Ever-green that will thrive with a little Care and Shelter, and may be propagated by Suckers and Layers: They make the best Tooth-Picks of it in the World, and its Mastick or Gum is of an excellent Use, especially for the Teeth and Gums. — The Lentish is astringent in all its Parts, and the Mastick good for weak Stomachs, the Liver, Entrails, against spitting of Blood, and inveterate Coughs.

LEPROSY; a contagious Distemper, with which the *Jews* and *Eastern* Nations were formerly much troubled; *Galen* describes it to be an Effusion of troubled and thick Blood; which corrupts the whole Habit of Body. *Avicen* calls it an *Universal Distemper*, or *Universal Cancer*. The *Greeks* gave it the Name of *Elephantiasis*, because those who were troubled with it, had rough, wither'd and uneven Skins, like Elephants; the *Leprosy* begins in the inward Parts a long Time before it appears outwardly. It was likewise very common in *Europe* in the Tenth and Eleventh Centuries; but it is now almost quite lost, says M. *Chomel:* But of late, with his Leave, it has been evidently prov'd by a Member of the *Royal Society*, that it was only another Name for the *Pox*.

But to proceed with the above-nam'd Author; it was formerly with much Difficulty they came to know the *Leprosy*, of which these are the Symptoms: The Voice of a Person affected with it becomes Hoarse, like that of a Dog which has bark'd long; and this Voice proceeds from the Nose rather than from the Mouth; the Pulse of the Patient is small and heavy, slow and embarassed; his Blood is abounding White, and shining like Milet-seed, which remains upon the Blanket, after it has been diluted and filtrated; it has Nothing but a Scurvy Serosity, and is depriv'd of its natural Humidity, in so much that the Salt you put into it will not dissolve; it is so dry that the Vinegar you pour upon it will bubble; and it is render'd so compact by imperceptible Strings, that calcined Lead thrown upon it, will easily swim as it were on its Surface. His Urine is crude, thin, troubled and ash-colour'd, and the Sediment like unto Meal mix'd with Bran; his Face resembles a Coal of Fire half extinguished, it is oily, shining, bloated, and full of very hard Botches, whose Bottoms are green and Tops white. In short it is rough to frighten any Body; the Hair of his Head and Beard are short, rough, and thin; and you cannot pull them off without some of their rotten Flesh with them, with which they are fed. If they grow again either upon his Head or Chin, they are always yellow; there are divers Wrinkles in his Forehead which reach from one Temple to another. His Eyes are red, inflam'd, and look like those of a Cat; they stand out, but they cannot move either to the Right or Left. His Ears are swollen and red, and infested with Ulcers about the Roots and surrounded with small Glands: His Nose stinks because the Cartilage is rotten; his Nostrils are open, and the Conduits or Pipes stopped, with some Ulcers at the Bottom; the Tongue is dry, black, ulcerated, swollen, shorned, cut into Ridges, and full of white Grains, the whole Skin is cover'd either with Ulcers, or they grow greenish upon one another; or with white Spots or Scales like Fishes: It is uneven or rough; and instead of Blood, Nothing comes away but a bloody Liquor, and they often put Water upon it and cannot wet it. *Lepers* arrive to that Degree of Insensibility, that you may run Needles into their Wrists and Feet; nay, even into the great Tendon, which is the most sensible of any Part, without enduring any Pain. In short, the Nose, the Fingers, Toes, and even all the Members of the Body grow loose and fall all off, and by a Death peculiar to each of them, precede that of the Patient.

Some have affirm'd that *Lepers* have so uncommon a Heat in their Bodies; that when they have held a green Apple for an Hour in their Hand, it will grow so dry and wither'd, as if it had been eight Days expos'd to the Sun. Our Author having prescribed no Remedies for this Distemper, we pass to other Articles.

LETHARGY; a very deep and profound Sleep, from which it is with great Difficulty you will be able to awake the *Person*, who is seiz'd with it; it is always accompany'd with a small Fever: It is that which distinguishes it from a Distemper which the Physicians call *Carus* which is a deeper Sleep, in which the Pulse does not seem to go faster, or with any greater Emotion.

The general Cause of a *Lethargy* is Flegm dispersed in the Brain, that is so cold, icy, and abundant, that it throws Persons into almost an insuperable Drowsiness, in so much that they have no Feeling or Sense, though you awake and torment them.

It may also proceed either from a Constitution that is naturally cold, from an ill Disposition of the Stomach, rotten and corrupt Humours in the Brain or its Pannicles, or from some Abscess; now and then it happens from Melancholy, but that seldom comes to pass.

Those who live in moist or marshy Places, who are exposed to Mists and Fogs; who repose themselves in Moonshine, who sleep as soon as they have Din'd or Supp'd, who drink bad Water, feed upon gross Food, take a Delight often to eat Mushrooms or Truffles, who drink Wine to Excess, particularly when it is new, for the most Part fall into a *Lethargy*.

You may know that a Person is threatn'd with this Distemper, when the Head begins to Tremble, when he grows sluggish, and perceives a Stu-

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pidneſs upon himſelf and is always inclin'd to Sleepineſs; to which we may add, that he finds himſelf in cold and moiſt Weather of the ſame Temperament, and as if he were grown old in Years. When the Symptoms occur, the Party ſhould take Care to uſe a moderately dry and hot Regimen; to bleed twice or thrice, and likewiſe to purge. He ſhould for this End follow the Rules ſet down at *Head-Ach caused by Flegm*; thoſe who fall into it ſhould be manag'd as pituitous Apoplecticks.

If the Party's Urine is clear and tranſparent in a *Lethargy*, his Face of a red or livid Colour, that he is ſeiz'd with a Trembling, and that he has cold Sweats about his Head and Forehead, they are Symptoms of a Diſſolution.

The *Lethargy* which ſurprizes young People in *Summer-time*, or in hot and dry Countries, is more dangerous than that which happens to old Men in the contrary Seaſon: If the *Lethargy* is cauſed by an Abſceſs, the Patient will dye in ſeven Days Time, but if he gets over that, he will recover.

All confirm'd *Lethargies* are mortal.

When a *Lethargick* Perſon breathes evenly, ſweats under his Arm-pits, towards the Groins, and about the Ears, he will eſcape.

It were more to be wiſh'd that a *Lethargick* Perſon ſhould fall into a Phrenſy, than that a Perſon troubled with a Phrenſy ſhould become *Lethargick*.

To cure a *Lethargy*, take ſix Grains of *Crocus metallorum*, a Dram of Cinnamon, ten Grains of Clove, and four Ounces of White-wine; infuſe the whole cold during one Night with half an Ounce of Sugar, filtrate the ſame, and let the Patient take it in the Morning faſting, repeat it twice, and give him the following Sternutatory.

Take Sage, Betony, Laurel, Tobacco, and Orange and Lemon Peel, of each an equal Part, reduce the whole into Powder, and uſe it for Snuff Morning and Evening.

Other Remedies for a Lethargy.

The Oyl of Guaiacum rectify'd, the Doſe is from two Drops to ſix.

The Volatile Spirit of Sal Armoniac, the Doſe from ſix Drops to twenty.

Syrop and Emetick Wine, the Doſe from half an Ounce to two or three Ounces.

Extract of Balm-gentle, and Carduus Benedictus: The Doſe from a Scruple to a Dram.

Spirit of Tobacco, the Doſe from two Drams to ſix.

The Volatile Salts of Viper, Hartſhorn, Ivory, human Blood, Urine, and Man's Scull: The Doſe of each is from ſix Grains to ſixteen.

Laſtly, You may make uſe of all the Medicines uſed for an Apoplexy, which may alſo ſerve for the Palſey and Epilepſy.

LETHARGY; a ſleeping Evil, to which *Horſes* are liable; thoſe of them that are Dun or White are the moſt ſubject to it: The Diſtemper proceeds from Flegm, cold and moiſt Humours, which gets into the Brains of the poor Animal and does ſo ſtupify and benum it, that it brings Sleepineſs upon him, and is the true Symptom of this Diſeaſe.

The Method of Cure is, firſt to keep him Waking with a great Noiſe, to let him Blood in the Neck and Palate of the Mouth, and to give him Water wherein you have boil'd Camomile, Mother-wort, Bran, Salt, and Vinegar, and Muſtard mix'd together, or to put Parſley or Fennel Seed into his Water to provoke him to Urine.

Others, After they have blooded the Horſe, which in this Diſeaſe our Countrymen always practiſe and ſay muſt be done, take ſome of the ſmall Boughs of the Aſh-tree, and ſet them on Fire in ſome clean Place, quence the Coals made of them in ſome Ale, and when it is ſtrain'd, give him a Horneful of it at each Noſtril, the Cold being firſt taken off. It is good to open his Forehead underneath his Foretop, and to put into it a Slice or two of old Onion, and there let them lye till they rot.

LETTICE, in *Latin Lactuca*; a Plant which in general is diſtinguiſh'd into two Sorts, *viz.* the *Garden* and *Wild Lettice*; and the Garden One is alſo known under ſeveral Denominations, and amongſt them you have the *Cabbage Lettice*, and that which is not ſo.

The *Cabbage Lettice* in *Latin* call'd *Capitata*, has cury'd Leaves which grow roundiſh, and very cloſe; the *Curled Lettice* have curled Leaves as large as thoſe of the great Endive, and indented round; the *Roman* has large and ſtrait Leaves, more tender and whiter within than the others; the Green have very large and contour'd Leaves, and of an exceeding lively green, from which they have their Name.

But to be a little more particular in Reference to the ſeveral Sorts of *Lettices* and the Culture of them, it is to be obſerv'd that they are all multiply'd only by Seed, ſome Black, ſome White; being ſown in the *Spring*, they ſeed in *July*, ſo do the *Winter* or *Shell Lettices*, after having paſſed the *Winter* in the Place where they were replanted in *October*; and here it is to be obſerv'd, that as they ſeed the firſt Year, ſo they dye if they are not tranſplanted, for *Winter Lettice*, which prevents their running to Seed.

Lettices are the moſt common and moſt uſeful Plants in the *Kitchin-Garden*, eſpecially for Sallets, and as there are many Kinds of them, ſome are good in one Month and not in another; thoſe that will grow well in the *Spring*, will not in the *Summer*, and they which proſper in the *Autumn* and *Winter*, come to Nothing in the *Spring* and *Summer*: Some as the *Cabbage Lettice*, with the ordinary Culture, come to Perfection; others will not, but muſt be tyed to make them grow white, without which they would be neither good, tender, nor ſweet; ſuch as the *Roman Lettice*, &c.

The *Shell-Lettice*, ſo called from the Roundneſs of its Leaf almoſt like a Shell, is the firſt that will cabbage at the going out of the *Winter*, otherwiſe call'd the *Winter Lettices*, becauſe they can pretty well endure ordinary Froſts; they are ſown in *September*, *October*, and *November*, tranſplanted into ſome Wall Border, towards the *South* and *Eaſt*; or elſe they are ſown in hot Beds under Bells in *February* and *March*, and are good to eat in *April* and *May*.

Another Sort of red *Lettice*, call'd *Paſſion Lettices* proſper well in Light Grounds, and are ſucceeded by the bright *Curled Lettices*, which uſually cabbage in the *Spring*, and do alſo well upon hot Beds, and of this Sort there are two more, *viz. George Lettices* that are thicker and leſs curled, and the *Minion*, which is the leaſt Sort; they requires good black ſandy Ground; near about the ſame Seaſon come in the curled green *Lettices*, beſides

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beſides the red and ſhort *Lettices* that have ſmall Heads and require the ſame Ground.

The *Royal*, *Bell-Gards*, *Bright*, *Genuas*, *Capuchins*, &c. come on in *June* and *July*, to whom frequent Rains are pernicious; others are call'd *Imperial Lettices* from their Size, they are of a delicate Taſte, but apt to run into Seed.

The great Inconveniencies that befal *Cabbage Lettices* are, that they often degenerate ſo far as to cabbage no more, and therefore no Seed ſhould be gathered, but from ſuch as do cabbage well; that as ſoon as they are cabbaged they muſt be ſpent, unleſs you would have the Diſpleaſure to let them run into Seed, without doing any Service; that the Moſs or Rot, which begins at the Ends of their Leaves ſeizes them ſometimes, and that when the Ground or Seaſon is not favourable to them, they remain thin and rot; there is hardly any Remedy only the Ground that is Faulty may be amended with ſmall Dung, whether it be ſandy or a cold groſs Earth.

Thoſe *Lettices*, which grow biggeſt, ſhould be placed at ten or twelve Inches Diſtance; and for thoſe that bear Heads of a middling ſize, ſeven or eight will do, and ſuch as would be good Huſbands may ſow Radiſhes in their *Lettice* Beds, for they will be all drawn out and ſpent before the *Cabbage Lettices*; and for the ſame Reaſon becauſe the Endives are much longer before they come to Perfection than the *Lettices*, ſome of theſe laſt may be planted among the Endives.

To make *Lettices* to grow readily, and that you may have them to eat in *January* or *February* at fartheſt, you muſt prepare Beds for them; then put the Lettice Seed into a Bag, and ſteep them for four Hours in Water, after which take them out and hang them up in the Corner of the Chimney, or at leaſt in ſuch a Place into which the Froſt cannot penetrate, let them drain and be heated in ſuch a Manner that they will Bud; then ſow them in little Furrows about two Inches deep, and ſo thick as to cover the whole Bottom of each Furrow, a Bed of fourteen Fathom long, and four Foot broad will require a Buſhel; cover them with a little Mould thrown lightly with your Hand, and put either Glaſſes over them, or elſe long Straw to hinder the Birds to eat them, the heat to evaporate, and that the Froſt may not penetrate to deſtroy the Seed; but after it has come up four or five Days, take off the Straw, and this young *Lettice* in ten or a dozen Days uſually will be big enough to be cut and eaten in Sallets: But it muſt be upon Condition, that neither the Froſt and Snow, nor the Heat of the Bed be exceſſive. The ſame Thing may be done by Chervil and Creſſes; but they muſt be ſown without ſteeping.

If you would blanch your largeſt *Roman Lettices*, when they are at their full Growth, bind them up with Straw or raw Hemp, or cover them with earthen Pots that have Dung put upon them.

The Seeds of all Sorts of *Lettices* are eaſy to be gather'd; pluck up the Stems, as ſoon as you ſee the Flowers are above half gone, and prop them up againſt the *Lettices* of your Contraeſpaliers, where leave them to ripen and dry for ten or a dozen Days, and then the Seed being dry, rub it between your Hands, to clear it of its Chaff or Coat; and put up every Sort apart.

Lettices are good for the Stomach, they nouriſh, promote Sleep, and open the Body; but over-much Uſe of them is hurtful to the Eye-ſight, and weakens the natural Heat, ſo far as to make People incapable of Copulation; they ſhould therefore be eaten rather boiled than raw, and that mix'd with Terragon, Rocket, Garlick, Onions, *&c.* and ſome good White-wine drank after; but if you waſh them, one of their beſt Qualities being on the Surface is taken away. Phlegmatick People and thoſe that ſpit Blood or have a Diſpoſition to it, muſt not uſe them: However, they cool the Heart, ſoften the Belly, and breed good Blood; the Juice of them being mix'd with Oyl of Roſes, allays the Head-Ach, and will make People in Fevers, if you rub their Foreheads and Temples therewith, Sleep. They uſe them in Gargles mix'd with Pomegranate Juice for Inflamations in the Throat; the Seed being ſteep'd in Water, wherein red hot Steel has been quench'd, with a very little pulverized Ivory, is Sovereign for the Whites in Women Kind, and being taken in Emulſions, are good againſt heat of Urine.

To conclude, we meet with Nothing among all our crude Matterials and Sallet ſtore, ſo proper to mingle with any of the reſt, nor ſo wholſom to be eaten alone, or in Compoſition moderately as it, with the uſual Oxoleum of Vinegar, Pepper, and Oyl.

The *Wild Lettice*, is like thoſe of the *Garden* Ones; however the Stem is larger, and the Leaves whiter, rougher, thinner, more bitter to the Taſte, and more prickly; they are indented like thoſe of the great Hieracium; but the Flowers and Seed differ not from the *Garden Lettice*: It is full of Milk: It grows in Fields and unfrequented Places, and bloſſoms in *July* and *Auguſt*. Its Abſterſive, purges, cauſes Sleep like the Poppy, and is good for Dropſies; the Seed moderates the Concipiſcence of the Fleſh as the other *Lettice* do; a Water diſtill'd from its Leaves quenches thirſt in burning Fevers. They likewiſe formerly made uſe of the Water of *Wild Lettice* inſtead of that of Endive; but this Error has been ſince corrected.

LEVERET; a *Hare* in the firſt Year of her Age; to *Lard a Leveret*, let one Shoulder with one Leg of her be larded, and the others left in their natural Condition; then having roaſted her, let her be ſerv'd up, with ſweet Sauce, or elſe with Vinegar and Pepper, and garniſh'd with Marinade.

If you would have a *Leveret* dreſs'd after the *Swiſs* Mode, cut her into Quarters, lard them with thick Slips of Bacon, let them boil in ſome Broth ſeaſon'd with Pepper, Salt, Cloves, and a little Wine; then fry the Liver and the Blood with ſome Flower, and mingle all together, adding a little Vinegar, ſton'd Olives, Capers, and Lemon Slices for their Garniture.

To have *Leveret Potage* after the *Italian* Manner, let the *Leveret* be cut into Quarters, larded with Slips of Bacon, and fry'd in Lard; then let them be ſtew'd in good Broth, with Dates, Currants, Lemon-Peel, Cinnamon, Salt, and a little White Wine; *Laſtly*, let the whole Meſs be dreſs'd upon ſoak'd Cruſts, and ſerv'd up to the Table with Lemon Juice, garniſhed with Pomegranate-Slices, or Kernels.

When you roaſt *Leverets*, as well as *Hares*, you ought to imbrue them with their own Blood, and lard them with thin Slices of Bacon; and they are uſually eaten with Pepper and Vinegar,

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or with ſweet Sauce made of Sugar, Cinnamon, Pepper, Vine, and Vinegar. See *Hare*.

LICE; a Sort of Vermine, that not only breed in People's Heads, but alſo in the Beard, Arm-pits, Shin, Fleſh, and Cloths; in ſo much that there are four Sorts of them, which are bred from much corrupted Moiſture, which Nature ſends forth to the Skin.

The Manner of Peoples living contributes very much to the Breeding of them, as to eat gluey and viſcous Things, particularly Figs, Grapes, Jujubes, and Apples; the not changing their Linnen and Cloaths, lying on bad Beds, and being in Company with thoſe that are lowſy.

Lice that enter into the Skin and Fleſh cauſe great Itching, which makes People ſcratch ſo much that they get the Itch, and become often leprous.

This Diſtemper happens as well to the Rich as the Poor, through their Intemperance and irregular Living; who to free themſelves from them muſt alter their Conduct, be bled twice or thrice, and be purged as often as there is Occaſion; and then let them rub themſelves with the following Pomatum.

Take half an Ounce of the Juice of Scabions, a Dram and an half of the Powder of white Hellebore, an Ounce of Turpentine, with as much Hogs-greaſe.

If you have no Mind to make uſe of this, you may ſeven or eight Times after one another, rub the whole Body over with ſome Vinegar and Squills a little ſuppled.

LICE, a Diſtemper with which *Hawks* are ſometimes troubled; ſuch Vermine are ſoon diſcover'd by ſetting the Bird in the Sun, for they will crawl out; to cure this Evil, bathe the *Hawk* in the Juice of Fennel-Roots, or if in the *Summer*, blow the Powder of Orpiment all over her, within her Feathers with a Quill, and if in *Winter*, waſh her all over with warm Water, in which put ſome ſmall beaten Pepper; but be ſure that none touch her Eyes; then ſet her on the Perch, with her Back and Train to the Sun, or if in the *Winter*, towards the Fire.

LICE, Vermine which infeſt *Dogs* as well as *Fleas* do, and the beſt Cure is to take four or five Handfuls of Rue, or Herb de Grace, boil it in a Gallon of running Water, 'till a Pottle be conſumed; then ſtraining it, put thereto two Ounces of ſtrong *Staveſacre* and bathe the *Dog* warm therewith.

LICE, a Vermine wherewith *Horſes* are ſometimes infeſted, proceeding out of Poverty, and breed moſtly about the Ears, Neck, and Tail, and indeed over all the Body. Lice may be catch'd alſo by their running abroad in *Winter-time* in Woods or Places full of Trees; for the Dropings thereof falling upon lean and thin Bodies breed them; and they may ſometimes be catch'd from another *Horſe*. You may know when the Beaſt is infected with them, by his rubbing and ſcrubbing himſelf againſt the Walls and Poſts, and he will be always poor when he has them.

There are ſeveral Things proper to cure the *Horſe* of them; you may waſh him with a Decoction of the Herb or Seed of Henbane, it is very good. His Body may be waſhed all over with Cows Piſs, three or four Days ſucceſſively, it is an approved Remedy; ſo is the anointing him with Quick-ſilver and Hogſ-greaſe mix'd together; or the waſhing him all over with running Water, wherein Staveſacre and Green Copperas has been boiled is proper enough. Tobacco alſo ſhred ſmall, and boiled in Small Beer, with ſome powder'd Allom, and when it is diſſolved, waſhing therewith will do.

LICE, a Sort of Vermine, which in great Droughs infeſt many Sort of *Trees* and *Plants*, and much incommode them; and as it is certain they are cauſed by Heat, as is evident by the Sweet Briar and Gooſeberry, that are only louſy in dry Seaſons, or in very hot and dry Places; frequent waſhing of them, by daſhing Water upon them may be likely to prove the beſt Remedy.

LIGE; a Diſtemper in *Horſes*, being little Puſtles, or Bladders within the *Lips*, and are cur'd by bruiſing Wormwood and Skirret in a Mortar, with a little Honey; anoint the Sores therewith, and the Beaſt will do well.

LIGNUM VITÆ, or *Arbor Thuya*; a Tree that grows from every Layer, to be tall, ſtrait, goodly, and hardy in all Seaſons. It makes incomparable Boxes, Bowls, Cups, and other Curioſities. The Leaf ſmells like Ointment, and makes one for Green-wounds, cloſing them ſuddenly.

LILACH; in *Latin Lilac* and *Liliaſtrum*, originally an *Arabick* Word, though ſome pretend it is derived from *Lilium*; becauſe its Flowers is like a little Lilly, and that it came originally from the *Weſt Indies*. It is diſtinguiſhed into two Sorts, *viz.* the *Common Lilach*, and *Perſian Lilach*.

The *Common Lilach* is a Tree that grows ſlowly, and ſhoots out very ſtrait Stems, divided into ſeveral Branches, cover'd with a greeniſh Gray Rind; its Leaves grow one againſt another, are broad, ſoft, and of a bright Green Colour, pointed at the End. Its Flowers are ſmall, and like ſo many Pipes, wide at Top, and cut into four Parts; in the Cup of each of theſe Flowers riſes a Style, ſticking like a Nail to the hinder Part of it, which at laſt turns to a cloſe Fruit, ſhap'd like a Tongue, and opening in the Middle into two Parts, divided into two Cells full of Seeds, that have a Border round them.

Though the *Lilach* came firſt from a far Country, it is not hard to be raiſed with us, for it will grow in all Sorts of Soils, and is multiply'd by Slips or Layers, much after the ſame Manner with many other Shrubs; and Walks or Arbours, or Dwarfs for Borders may be made of it; but then Care muſt be taken to manage it well, and it will have a very good Effect wherever it is planted; the Stem muſt be ſuffered to grow to a moderate Height.

In ſome Places there have been Walks of *Lilachs* planted at twelve Foot diſtance from each other; the Stems of them about ten Foot high, and a Paliſade of Hornbeam between them: When they blow, there is Nothing finer to look on; and whoever give themſelves the Trouble to raiſe them, will not repent of the Labour beſtow'd upon them. M. *Chomel* ſays, that this Shrub in the Month of *May*, in the Time that Peach-Trees, Cherry-Trees, and others are in Bloom, mixing its Colour with them, forms a Mixture of fine different Colours, that wonderfully pleaſe the Sight. The Seed of *Lilach* is aſtringent, and is taken either reduced to Powder, or in a Decoction.

The other or the *Perſian Lilach*, call'd *Ligu-ſtrum Perſarum*, is raiſed by Layers; theſe Shrubs are only proper for Borders of Gardens, in which Caſe they ſhould be ſhear'd like a Buſh, in the Form of a Globe of an indifferent Bigneſs; for the *Per-*

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ſian Lilach does not grow either tall or wide. It is called *Lilach* becauſe its Flowers grow in Branches like thoſe of the *Common Lilach*; and *Chomel* ſays, they do not differ from one another any otherwiſe than that this is ſmaller, and has a Flower that is more agreeable, being white and that of the other blue.

LILLY, in *Latin Lilium*, appears of the ſame Sort with thoſe Plants, on which Names have been impoſed to diſtinguiſh them from ſuch as are leſs valuable. It is well known that this Flower was in greateſt eſteem among the Ancients, ſince the Scripture ſpeaks of it as the moſt beautiful of all others; and when prophane Authors thought fit to imploy the Name of ſome Flower in the Deſcription of Feſtivals, or ſuch Preſents as they made in Teſtimony of their Love, they had Recourſe to that of the Lilly, which in *Greek* ſignifies *Altogether lovely*.

Authors furniſh us with an Account of ſeveral Sorts of Lillies; Mr. *Bradley* mentions the common White Lilly, the double bloſſom'd White Lilly, the ſtriped Lilly, Orange Lilly, and that Kind which produces Bulbs upon its Flower Stalks, all proper to be cultivated.

M. *Chomel* deſcribes the common White Lilly, the prickly Lilly, the Wild Lilly, and the yellow Wild Lilly; and the Author of the *Retir'd Gardiner* under this Head comprehends the White Lilly, which is the moſt common; the Purple Lilly, a Sort of *Hyacinth* and treated of under that Article; the Red Lilly otherwiſe call'd the *Hemerocale* or Day Lilly; the Narciſſus Lilly, which in Effect is no other than a Narciſſus; and the Lilly of the Valleys, which grows naturally in the Woods, being not bulbous; to all which may be added, the Flame-colour'd or Orage Lilly.

The general Deſcription of a Lilly given by approv'd Authors is, that it is a Plant ſhooting long Leaves from its Bulb, of a pale Green, very ſleek, of a ſmooth Touch, and gliſtering to the Eye; a Stem ariſes about three Foot high from the Midſt of theſe Leaves, which Stem is deck'd with Leaves like the others, only they are not ſo long, but pointed like them; at the Top of this Stem the Flower grows in Shape like a Bell conſiſting for the moſt Part of ſix Leaves, ſometimes more, ſometimes leſs blown, in the Midſt of which you have a Chive that by Degrees becomes a longiſh, and uſually a triangular Fruit, divided into three Cells filled with little Seeds.

To this general Deſcription it is proper to add the general Culture of Lillies; it would be to no Purpoſe to ſhew how Lillies are to be multiply'd by their Seed, ſince it has not hitherto appear'd, that this Plant ever produced any; the Flower falling without leaving any Fruit behind it, what ever Botaniſts imagine to the Contrary. But in Gardening they do not ſo ſcrupulouſly attend the Productions of Nature, eſpecially when they appear ſo irregular; ſo that the readieſt Way to augment this Species is by Suckers, which ſhoot out in a plentiful Manner from the chief Root. The Culture of this Plant has Nothing very particular in it, it being ſo good humour'd as to be pleaſed in any Sort of Ground.

The Roots are commonly taken up in *Auguſt*, and replanted in *October*, in Holes made with a Dibble that is not pointed, to the Intent the Roots may lye flat in the Ground, which contributes very much to the rearing of them again, whereas if the Holes were dug pointed, there would be a Vacance beneath, which would very much retard their Growth.

Lillies are a great Ornament to a Garden, they are never ſet but in open Ground, and not in Pots, unleſs it be thought fit to imbelliſh a Court, and to mingle them with other Flowers. They are placed in the middle of the Borders, garniſh'd with Flowers of the ſmall Size, or elſe they are diſpers'd ſymetrically in thoſe that are ſtor'd with the largeſt Sort: Nay, ſome Walks are intirely bordered with them, and indeed let the Gardiner place them wherever he pleaſes, provided ſome Art be obſerved in the Diſpoſition of them, they are always beautiful.

Many Medicinal Vertues are by M. *Chomel* aſcribed to the common White Lilly: He ſays, they prepare an Ointment of it, which is very good to mollify the Nerves, and the Hardneſs of the Matrix; the Leaves being with Honey made into a Plaiſter cures the ſtinging of Serpents; and when they are well blended together, they give eaſe in Burnings; being pickled in Vinegar and apply'd to ſome Wounds, they will very much forward the Cure.

The Juice when it is boil'd in a Braſs Pot with ſome Honey, is an excellent Medicine to cure old Ulcers and green Wounds.

The Roots being fried and roaſted, and afterwards bruiſed in Oyl of Roſes cure Burnings; if they pound it with Honey, it is good for cut Nerves and Diſlocations; it cleanſes Ulcers, and cures the Itch and Mange.

It will make the Face look beautiful, take away Wrinkles, and extend the Skin; ſo that Ladies ought to make uſe of it above any Thing elſe, for beſides that it is admirable good to make them look handſom; it will do them no Hurt in their old Age: When it is pounded with the Leaves of the Herb called Hogs Flax, and Wheat Flower in Vinegar, it allays Inflamations.

If you drink that which they call the Seed of it in Wine or ſome other Liquor, it is a very good Remedy againſt the ſtinging of Serpents; the Leaves and the Seeds being made into a Plaiſter cures St. *Anthony*'s Fire, and in a Word the Flower has ſo many Vertues, that it would be too tedious to enumerate all of them; but the Reader is referred to *Matthiolus* and other Authors who have treated of them.

As to the Flame-colour'd or Orange Lilly, ſo called becauſe it is of a yelloviſh red Colour, the ſame Care that is requir'd to raiſe the White Lilly is proper for the raiſing of this, and the Deſcription of both muſt be the ſame, excepting that of the Colour, ſo that there need to be no Repetition in this Place.

The Hemerocale or Day Lilly, derives its Name from ἡμέρα, which ſignifies *Day*, and Κάλλος *Beauty*; being as much as to ſay, being beautiful for no more than one Day, it is likewiſe called the Day Lilly, becauſe it uſually bloſſoms in the Morning, and is wither'd by Night; it bears long Leaves ariſing out of its Bulb, in the Middle of which Leaves a Stem ſhoots out three Foot high, all ſpeckled and full of other Leaves; on the Top of this Stem a Flower grows with a Head clos'd at firſt, but opening at length, it is ſhap'd like a Tulip, of a red Colour and ſeems to be the ſame as the Orange Lilly before mention'd, ſo that there is no more to be ſaid of it.

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The prickly Lilly has Leaves like thoſe of *Matriſilva* or Ivy, with the Backſide prickly; it ſhoots out Twigs full of Prickles, like thoſe of a Briar, they catch hold of Trees and wind themſelves up from the Bottom to the Top; they bear ſmall Berries, which are red when they become ripe, and have a little ſharp Taſte; the Root is hard and ſmall; this Plant grows wild in uncultivated and marſhy Places, and alſo in Woods; it bleſſoms uſually in the *Spring* and ſometimes in *Autumn* in hot Countries. The Leaves and the Berries of this Plant being taken before and after Poiſon, will prevent any Injury from it; ten or a dozen of its Seeds being pounded and drunk in Wine, will remove the Difficulty of making Water: Water diſtill'd from its Flowers, is good againſt all inward Imflamations, and for curing the Redneſs of the Eyes.

The *Yellow Lilly*, has a yellow Root, like unto that of the Common White, as well as its Stalk, the Leaves do very much reſemble thoſe of the Common Soap-wort, and Form a Kind of a wheel round by equal Intervals; the Flowers grow at the Top of the Stem, but they are ſmaller than thoſe of the common White Lilly, crooked, purpled, and pink'd with certain red Spots, they ſmell ſweatly and pleaſe the Sight: This Plant flouriſhes in *May* and *June*. The yellow wild Lilly does not differ from the laſt, but that the Root has more Pods or Cloves, and flouriſhes at the ſame Time with the other.

Thoſe who have a Mind to change the Colour of the Lilly, and to have it of a purple Hue whilſt it Bloſſoms, take ten or a dozen of the Stems, tye them cloſe together and hang them over a Chimney, for they will yield ſmall Roots, like a Bulb or Shallot on their Stems, and when the Time comes to plant, let the Branches be well ſteep'd in the Lees of Claret, until they become very red and ting'd; then plant them in this State, and pouring a large Quantity of the ſame Lees upon them, the Lillies that will be produced will bear a Flower of a purple Colour.

Florentine ſays, that in Order to have red Lillies they muſt be put among the Bark of Cinabar; great Care being taken not to injure the Buds produced at the Top of the Stem.

In Order to have Lillies continue entire and beautiful all the Year, you muſt take them with their ſmall Stalks off the Plant, when they are not blown, but cloſe; put them into a ſmall earthen Veſſel, that has not been varniſh'd, ſtop the Veſſel very well and bury it in the Earth, and by this Means they will continue freſh all the Year; if any would make uſe of them in the Middle of the Seaſon, let them expoſe them to the Sun, to the End that being warm'd thereby, they may diſplay their Leaves.

Lilly of the Valley; the moſt judicious Gardiners wonder how this Flower came to be called a *Lilly*, there being no Manner of Relation between it and the ordinary *Lilly*: There are two Sorts of this Flower, *viz.* the *White Lilium Convallium, flore albo*, and the *Large leav'd Lilly, Lilium Convallium latifolium*: It is likewiſe called the *Wood Lilly*.

The firſt of them has a Stem a Foot high, bearing three long, large, ſmooth, green Leaves; the Stem from the Middle upwards is adorned with Flowers almoſt round, white, very fragrant, and faſtened to a ſmall Sprig ſo weak, that not being able to ſupport them, they are oblig'd to bend almoſt all on one Side. The ſecond differs from the former only in this, that the Flowers are of a red Colour, inclining to white, nor have they ſo ſweet a Smell.

The *Lilly of the Valley* multiplies no other Way than by Slips, taken from the Plant and Roots, which laſt are uſually ſo entangled one within another, that they muſt be ſeparated with a Knife. This Plant which took its Being firſt in a Valley, does no where ſo well as in a ſhady Place; for which Reaſon it is never ſet in the Walks, but in ſome private Part of the Garden, where it is planted for the Sake of its Flowers.

When therefore Gardiners deſign to multiply this Plant, they take Care to ſplit the Roots, which is uſually done in *December*; they avoid ſetting it above three Inches deep in the Ground, and water it in dry Weather. It is not to be ſhifted often from Place to Place; for in the narrower Compaſs it is kept, the more Flowers it bears, and thoſe the more beautiful: However, ſince the Earth wherein it grows, muſt in Time conſume all its Salt in nouriſhing it, they muſt repair that Defect by making a Ring round the Foot of this Plant, and taking away the old Earth yearly in *December*, ſubſtitute new in its Place.

LIME-BUSH, or *Lime-Rod*; an Invention to catch *Pheaſants* with, for which Purpoſe the *Buſh* ſhould be the Top Branch of a Willow-tree, with an indifferent Long Handle, made ſharp to ſtick in the Ground, or into ſome Shrub or Buſh; and it were not amiſs, if you planted your Buſh near that Branch of a Tree, that the *Pheaſant* uſes to perch upon, and you ſhould be furniſhed with two or three of them, to fix up and down for the ſurer taking them.

LIME, a Matterial Well known, made of burnt Stones, commonly Chalk, and uſed in Building: *Leybourn*, out of *Palladio* tells us, that Stones whereof Lime is made, are either digged out of Hills, or taken out of Rivers; that Lime is beſt, which is made of the hardeſt, ſound, and white Stones, and being burnt, remains a third Part lighter than the Stones of which it is made; all digged Stones are better to make Lime of than gathered Stones, and from a ſhady and moiſt Pit, than from a dry One. The Stones are burnt ordinarily in 60 Hours.

There are two Kinds of Lime commonly made in *England*, one of Stone which is the ſtrongeſt and the other of Chalk, both being burnt in a Kiln. Lime made of ſoft Stone or Chalk, is uſeful in Plaiſtering of Cielings and Walls within Doors, or on the Outſides of Houſes; and that made of hard Stones, is fit for Structures or Buildings and Plaiſtering within Doors, or on the Outſides of Buildings that lie in the Weather; and that which is made of greaſy clammy Stone, is ſtronger than that made of poor lean Stone, and that which is made of ſpongy Stone, is lighter than that made of firm and cloſe Stone; the firſt is again more commodious for Plaiſtering, and the other for Building.

Very good Lime may alſo be made of Mill-ſtone, not coarſe and ſandy, but fine and greaſy; ſo you may of all Kinds of Flints (but they are hard to burn, except in a Reverberatory Kiln) except thoſe that are roll'd in Water, becauſe a great Part of its Increaſe goes away by a Kind of Glaſs: The Shells of Fiſh, as of Cockles, Oyſters, *&c.* are good likewiſe to burn for Lime.

Lime

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Lime in and about *London* is commonly ſold by the Hundred, which is Twenty Five Buſhels; but in the Country by the Load, which is Twenty Two Buſhels; and the price is various in different Places; and every good Oeconomiſt will purchaſe as good and cheap as he can.

LIME-RODS, or *Twigs*, lim'd with Bird-lime, deviſed for the catching of Birds; they muſt bigger or leſſer, according to the Strength of the Fowl that are deſign'd to be taken; and of all others thoſe of the Willow are the beſt, as being the toughest. Care alſo muſt be had in planting the Twigs; and for great Fowl they muſt at leaſt be half a Yard aſunder, almoſt Upright but with their Heads inclining from the River; for no Fowl will come up againſt the Rods, and you cannot plant leſs than two or three Hundred in a Place. The Rods muſt be viſited early in the Morning, to ſee what are taken, and if none; then the Banks of the River and the like Places muſt be beat about, for about half a Mile in Compaſs, to force them to the Rods, if poſſible againſt the next Night.

LIME, or *Linden-tree*, in *Latin* called *Tilia*, from τίλος, a *Feather*, becauſe this Tree bears its Flowers or Tongue very much like Feathers. Some will have this Tree to be of two Kinds, *viz.* the Male, that others take only to be a fine Elm, which is harder, fuller of Knots, and of a redder Colour, but producing neither Flower nor Seed, ſo conſtantly and ſo mature with us, as the Female does, whoſe Bloſſom perfumes the Air.

The Lime is indeed a great Tree, which ſhoots forth a tall thick Stem, divided into ſeveral Branches; its Rind is ſmooth and blackiſh, its Leaves broad, round at the Stalk, pointed at the End, and of a ſhining green Colour: From the Stalk of this Leaf grow out other Leaves like Tongues, bearing Stalks divided into four or five Branches, which bear each a Flower conſiſting of ſeveral Leaves diſpoſed round-wiſe: A Chive ariſes in its Cup, which turns to a Shell full of oblong Seeds.

Theſe Trees may be raiſed of Seeds, and you may know whether the Seeds are Prolifick, by ſearching the Huſks, and biting or cutting them aſunder, and ſo ſee whether they be full and white and not huſky; the Seeds muſt be gather'd in dry Weather, aired in an open Room, and reſerved in Sand 'till *Mid-February*, and then ſown in pretty ſtrong freſh and loamy Mould, kept ſhaded and moiſt as the Seaſon requires, and clear of Weeds, and after two Years tranſplanted, dreſs'd, and prun'd, as Diſcretion ſhall adviſe.

The *Linden* was formerly more in Faſhion in *France* than we find it now: There are entire Walks of them to be ſeen in old Gardens, but at this Time the Horn-beam and the Elm, being moſt in uſe, the Linden is neglected.

But with us in *England* there is no other Tree more in uſe: We cultivate it for Standards and Eſpaliers, having found the Inconvenience of planting Elms near the Fruit-trees or good Plants; becauſe the Roots of the Elm impoveriſh all the Ground where they grow, and by Conſequence do Injury to the Fruits, Flowers, and Plants that are near them.

Though this Tree chiefly delights in a moiſt Soil, yet we ſee it thrives well in a lighter. It grows in the Woods; and inſtead of raiſing it from Seed, it is better to tranſplant it from thence into *Gardens*, and when you would do it, chooſe thoſe Plants with a ſtrait Stem, ſmooth Rind, and well furniſhed with Roots. They ſhould be planted in Holes made on Purpoſe, four Foot Square, three deep, and at a Fathom and a Half diſtance from each other. Till they have four Years Growth, they muſt be dug three Times a Year, and then you may depend upon their growing up to your Content.

Entire Groves are ſometimes made of theſe Trees, as alſo Palliſaded Walks, where, if they are artfully managed, they may be made to render an agreeable Proſpect. The greateſt Uſe of them now is for Bowers, their Boughs well placed and the Leaves together, making a good tufted Covering: But this Tree being apt to grow naked at the Bottom, to ſupply that Defect, the beſt Way is to place Horn-beams between your Lindens, all round and along your Arbours; you muſt afterwards manage them, as if you were to make Paliſadoes of them, and be ſure to keep them clip'd.

Theſe Horn-Beams will ſupply the Deficiency at the Bottom of the Lime-trees, which riſing as high as the Centre cover all the Arch of the Arbour with Branches: Theſe Bowers, when they are well built, are always done after the Model of others built with Carpenters Wood, and Trellis or Net-work at Top; after this Model you may give it the Figure which ſuits it beſt. See *Bower*.

The Rind of Linden-Trees is good to make Ropes with; very uſeful in Gardening, to tie Elm-Props to the Trees, when you make Porticos or any Thing of that Nature; for this Sort of Bandage does not hurt the Stem of the Tree, and is a great Help to them, eſpecially when they are very high.

Beſides their Uſes in *Gardens*, the Timber of a well grown Lime, is preferable to the Willow, and ſtronger and lighter. It is fit for Yokes, and to be turned into Boxes for Apothecaries: Architects make Models of it for Buildings, and Carvers uſe it for Statues and curious Figures: Baſkets and Cradles are made of the Twigs, and Tablets for writing on the ſmoother Side of the Bark: It is alſo uſed for Pumps of Ships, and Lattices for Windows: The Gravers in Wood do ſometimes make uſe of it: The coarſeſt Membranes or Slivers of the Tree, growing betwixt the Bark and the main Body, are now hoiſted into Baſt-Ropes: The Truncheons make far better Coal for Gun-Powder, than that of Alder it ſelf: The Shrubs and leſs erect Trees do excellently to thicken Coppices, and yield luſty Shoots and uſeful Fire-wood.

Its *Medicinal* Vertues are, that the Berries reduced to Powder cure the Diſſentery and ſtop bleeding at the Noſe: The diſtilled Water is good againſt the Epilepſy, Apoplexy, Vertigo, Trembling of the Heart and Gravel. *Schroder* commends a Mucilage of the Bark for Wounds, *Repellens Urinam & Menſes ciens.*

LIME or YELLOW WATER; a Medicine preſcrib'd in ſome Diſeaſes that befal *Horſes*, &c. and prepared after this Manner. Take two or three Pounds of unſlack'd Lime, which put into a large Baſon of fine Tin, and gradually pour five Quarts of Rain Water upon it; then ſet the Baſon in a convenient Place for two Days, ſtirring the Water often, and after you have ſuffered it to ſettle, decant the Water off, ſtrain it through a Brown Paper, and half a Pint of good

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good Spirit of Wine to three Pints of it, as alſo an Ounce of the Spirit of Vitriol, and as much Corroſive Sublimate in fine Powder; mix them for Uſe. When a Wound is peſter'd with Proud-Fleſh, they add an Ounce of Arſenick in Powder to this Quantity of Lime Water.

LINNEN, See *Clearſtarching*.

LINNEN-SCORCHING, or STAINING; Misfortunes that ſometimes may happen; to remedy the firſt of which, if it be not gone too far, take two Ounces of Fullers Earth, half a Pint of White Wine Vinegar, half a Pint of Caſtle Soap, half an Ounce of Hen-dung, and with two Onions quartered, boil them in a Quart of fair Water, 'till it begins to be a little thick; let it cool, and being in a Kind of Jelly, by putting in a little White-wine and Starch, ſpread it on the Place ſo *Scorched*, and if it be but ſlightly done, it will ſoon recover it; but if your *Linnen* is *Stain'd*, take two Ounces of Caſtle Soap, boil it to a Jelly in a Quart of Milk, keeping it from Curdling; then if your Linnen has been ſtain'd by *Fruits* or the like, ſpread it on as you do Fulling Earth, and ſuffer it to lye on all Night, and that being off, wet the Place with the Juice of a Lemon, and the Stains will quickly diſappear.

LIONCELES, a Term in *Heraldry* for *Lyons*, when there is more than two of them born in any Coat of Arms, and no Ordinary between them, and it is all one as a *Small* or *Young Lyon*.

LIP, the external Part of the Mouth, and diſtinguiſhed into the Upper and Lower-Lip: They ſerve to ſhut the Mouth with. There are thirteen Muſcles belong to the Lips, *viz.* eight proper and five common Ones.

To have Pomatum for the Lips, Take an Ounce of the Oyl of Sweet Almonds extracted without the help of Fire, and a Dram or little more of Mutton Suet newly kill'd, add thereto a little Orcanet to give it a Colour; and boiling the whole together, your Pomatum is made: Inſtead of the Oyl of Sweet Almonds, you may make uſe of the Oyl of Jeſſamin or ſome other Flower, if you would have your Pomatum have a good Smell.

Another Pomatum for Chop'd-lips, is to take half a Pound of freſh Butter, four Ounces of new Wax, four Ounces in like Manner of black Paſſereils or black Grapes peel'd, and an Ounce of Orcanet; put the whole upon the Fire and continue them there 'till the Butter and Wax are melted, and then ſtrain the Maſs through a Linnen Cloth, you may apply this Pomatum to your Chopt-lips as you go to Bed, it will alſo ſerve for your Hands and Corns.

LIQUOR; a Term uſed by *Paſtry-Cooks* for *Water*, and there is a Forfeiture impoſed upon thoſe that learn to raiſe Paſte, if they call it *Water* and not *Liquor*.

LIQUOR, a Fluid Matter that requires to be contain'd in ſome Veſſel; there are ſeveral Sorts of Liquors, and the Way of preparing ſome of them that are curious and uſeful ſhall be noted here.

To make a Liquor which will give a Wine Taſte to all Sorts of Liquors; take ſome pounds of Clary-Flowers, and as much Lees of Wine as will wet the Flowers, which muſt be groſſy pounded: Suffer them to macerate for ſome Days; then diſtil and rectify them thrice on other Flowers, and ſo putting ſome Drops of it into Water or ſome other Liquor, it will make it taſte like Muſcadine.

To have a Liquor that is as good, or rather better than White-wine, and of which an Hogſhead of it is as profitable as three Hogſheads of White-wine; take ſome good white Grapes, and throwing away the Seeds contain'd in 'em, put 'em into an Hogſhead, according to *Paris* Meaſure, about two hundred Weight of theſe Grapes will do; put to 'em Cinnamon, Clove, Nutmeg, long Pepper, and Ginger in Powder, of each an Ounce, and three Ounces of Muſtard Seed; then fill your Hogſhead with the Maſs made of thoſe ſame white Grapes, and newly trod; the Hogſhead muſt be left near within a Foot of being full, ſtop the Bung-hole with ſome wet Paper, cut a little in the Middle in the Form of a C, that ſo the Spirit of the Wine may exhale as little as may be in the working; and when it has done working, and ſettled a little, you may draw it and drink; and fill the Veſſel always with good clear and clean Water in the ſame Proportion as you draw the Wine, you muſt have a Cane that paſſes acroſs the Hogſhead and is pointed at the End, that ſo it may paſs down to the Bottom; you muſt at certain Diſtances bore Holes through it with a Wimble, that ſo the Water may paſs through theſe little Holes and mix with the Wine; you muſt ſtop the lower End of the Cane which is the ſmalleſt, and which ſhoulſt be pointed with a Stopple or ſome wooden Peg, and the upper End which is near the Bung of the Hogſhead muſt be ſtop'd with a piece of Linnen Cloth, Paſte, or Paper, and its Hole afterwards ſtopped with a Cork or ſomething elſe, that ſo the Air may not get into the Hogſhead: It is through this Cane with a Funnel that you are to pour in your Water in Proportion to the Wine that is drawn out, and it is made uſe of that the Water put in may not be troubled, and alſo to the End that the Water may penetrate every where into the Hogſhead, and be well mix'd with the Wine, as it paſſes through the little Holes.

Here it is to be obſerved, that when you put in Water inſtead of Wine, you muſt not draw it 'till after four and twenty Hours at the leaſt; that the Wine may have Time to change the Nature of the Water. It muſt alſo be noted, that you do not draw at the moſt above the hundredth Part of it at a Time, that the Wine may not be weak'd at once, and put in the ſame Quantity of Water in lieu of it, and even a little leſs; and thus giving the Wine Time to abſorb, alter and change the leſſer Quantity of the Water, will always retain its Vertue, and will even be ſtronger than before, and when you perceive your Wine begins to grow weaker, you muſt drink it and put in no more Water.

LIQUORISH, in *Latin Glycyrrhiza*; a Plant that ſhoots forth ſeveral Stems, which grow about three or four Foot high; the Leaves are like thoſe of Lentiſk, growing two and two, being thick or gummy to the Touch, and rang'd in Pairs along one Side and terminating with a ſingle Leaf: The Flower is like that of Hyacinth: The Fruit is as big as the Pellets of the Plane-tree, but rougher; it is incloſed in Pods like thoſe of the Lentiſks; the Root extends it ſelf much every Way; it is long, and divided into ſeveral Branches, which are as thick as a Man's Finger or Thumb; it is of a Dark grey or Dark red Colour on the Outſide, and yellow within, has a ſweet and agreeable Taſte.

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This Plant grows commonly in hot Countries as in *Spain*, in Woods and ſandy Places, and the beſt comes from about *Saragoſſa*.

As to the Culture of this Plant, our *Engliſh* Authors ſays, it delights in a dry and warm Soil, that is light, mellow, and very deep, for in the length of the Root the greateſt Advantage conſiſts, and if the Ground be not very good of it ſelf, it muſt be mix'd with good ſtore of the beſt and lighteſt Soil. In digging it ſhould be trench'd at leaſt three Spades deep, in Caſe the Mould will bear it, and laid as light as poſſibly may be, and the propereſt Way is to dig it with the Dung at the Beginning of *Winter*, and to dig it again at *Planting-time*, which will lay it much lighter, and better mix the Dung.

The beſt Sets for it are the Crown-ſets, or Heads got from the very Top of the Root. Next are the Runners which ſpread from Maſter-Roots, and have little Sprouts and Roots, which being cut about four Inches long, make excellent Sets; the Branches alſo if it proves moiſt Weather may be ſlip'd and planted, for many of them will grow: The Sets once taken out of the Ground are impatient to be planted, and their Planting-time is in *February* or *March*, they being uſually ſet in Rows by a Line, at a Foot diſtance, in Holes made with a Setting-ſtick, deep enough to contain the Plant, which is to be cover'd up as ſoon as you put it in, and if they prove dry, let them be water'd as ſoon as ſet, and ſo for ſeveral Days, until they have recovered their Witheredneſs. Care muſt be taken that they muſt be how'd every Year until they be taken up, which is about *November* or *December*, after they have ſtood three *Summers* in the Ground, for then the Liquoriſh weighs moſt, and will keep beſt without Loſs for ſome Time; but it is beſt to diſpoſe of it while it is new and green; becauſe it will much fail in its Weight. The Profits of this Root are very conſiderable; ſome proceeding ſo far as to affirm that there has been from fifty to an hundred Pounds made of an Acre of it. Liquoriſh uſually flouriſhes in *July*, and the Seed is ripe in *September*.

If you plant Liquoriſh in your Garden, ſet it in a Place where it cannot injure you; for if it meets with a Soil it delights in, it will ſpread and extend it ſelf much further than Couch-graſs, and give you much Trouble to trace it out, in Caſe you have a Mind to get entirely rid of it.

They thicken the Juice of Liquoriſh as they do *Lycium*, the Juice is very good for the Aſperity of the Throat; but you muſt not ſuffer it to diſſolve under your Tongue. It is very good for Pains in the Stomach, Breaſt, and Liver; if it is drank in boiled Wine, it cures the Itchings of the Bladder, and Pains of the Kidneys; the Juice of Liquoriſh when diſſolved quenches thirſt; it is good to be apply'd to Wounds; the Decoction of the Root when freſh, ſerves for the ſame Purpoſes as above. Liquoriſh muſt not be forgot for the Uſe of thoſe who ſtand in need of drinking Tiſſanes.

LITHOTOMY; the *Grand Operation of Cutting the Stone out of the Bladder*, and is thus deſcribed by *Blanchard*; the *Operator* lays the ſick Perſon upon a ſoft Pillow, in the Bottom or Lap of ſome ſtrong Man, after he has leap'd three or four Times from on high; then he ties the Hands on each Side faſt to the Sole of the Foot, and two People ſtanding on each Side, hold the Knees as open as poſſible; after this the *Operator* moiſtning one Finger of his Left-hand, or if Neceſſity require, the two foremoſt, with Oyl of White Roſes, thruſts them up into his Fundament, and with his Right-hand preſſes the Upper Parts of the Secrets lightly, that by this Means the Stone may be brought to the Perinæum, which when he has forc'd it thither with his Fingers, he cuts with a two Edged Knife, proportionably to the Bigneſs of the Stone, in the Left-ſide betwixt the Teſticles and the Fundament, near to the Suture of the Perinæum, bringing the Stone towards the Knife: And if the Stone comes not out, either of its own Accord, or by thruſting of the Fingers, he draws it out with a Forceps, *i. e.* a Pair of Pinchers, or ſome ſuch Inſtrument of Art.

The Stone being drawn out, and all the Bands being looſed, he cloſes the Wound duly, applies Remedies, ſtops the Blood, and takes Care the Wound be cloſed up, leſt the Urine ſhould continually drop through. This Way is called *Apparatus minor*, and is uſed eſpecially in Boys, tho' it be frequently practiſed too in adult Perſons in theſe Countries; this we in *England* call *Cutting upon the Gripe*, and is the Method our *Suters* always cut by.

But in the *Apparatus Major*, or the *Greater Operation*, which we call *Cutting upon the Staff*, the Patient bound as before, is ſet upon a Table and held there; then the *Surgeon* thruſts in his Inſtrument, called *Itinerarium*, by the Urinary Paſſage into the Bladder, as far as the very Stone, and cutting an Hole as before, he puts another Inſtrument, called *Conductor*, into the hollow Part of the *Itinerarium* through the Wound; then that *Itinerarium* being taken out of the Urinary Paſſage, he puts in the Inſtrument called *Forceps*, or any other fit to pull out the Stone, through the Wound made before, that he may lay hold of the Stone and bring it out; when this is done, the Wound is bound up, and conſolidated, as it is in Children, only if it be large, it is ſtitched up, and an Inſtrument of Silver applyed to it, for two or three Days, which is uſeful to let out the concreted Blood, Flegm, and gravelly Urine. There is yet another Way of taking out the Stone, to wit, by making a Hole in the *Abdomen*, by which the Stone is taken out of the Bottom of the Bladder, and in this Way no dribling of Urine need be feared. The *High Operation of cutting for the Stone* is lately come into Vogue.

LIVER; a conglomerated Gland, in Form not unlike an Ox's Foot, being convex in the upper and hollow in the lower Part: The Liver is but one, though it is divided into two or three Lobes, that which is on the right is round and large, that on the left narrow and pointed; theſe two Lobes are ſeparated by a Sciſſure or Cleft, through which the Umbelical Vein enters. The third which is ſcituate in the hinder Part is much ſmaller: It is upon the Account of the Difference there in the Bigneſs of them, that they are diſtinguiſhed by the great, middling, and little Lobes.

It is placed on the Right-ſide a little under the Stomach and baſtard Ribs in a Place which is called the *Right Hypocondria*: It is not of the ſame Bigneſs in all Perſons; for it is affirmed that ſober People have a very ſmall Liver: It is like congealed Blood; and the whole Subſtance is ſurrounded with the Roots of the *Vena Porta* and

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Vena Cava, and of the ſmall Arteries contain'd in the inner Part.

It muſt be obſerved, that the Branchings of the *Vena Porta* and *Vena Cava*, are diſtributed through all the Parts of the Liver, that thoſe of the *Vena Porta* convey the Blood thither, and thoſe of the *Vena Cava* carry it away; the *Porta* exerciſing herein a Function contrary to thoſe of the Veins.

The Liver is wrapt up in a ſmall Membrane, which has two little Nerves and four Ligaments, one of which ſupports it on the Side of the Diaphragma, two others faſten it to the Ribs and the fourth to the Navel.

We muſt not forget to obſerve that the Liver incloſes the little Bladder, which contains the Gall; neither muſt the Bottom, Neck, and Channel called the *Ciſtick* of this little Bladder be overlook'd, which Channel unites itſelf with the *Hepatick* One, ſo as to form only but One; this laſt comes to empty it ſelf into the *Duodenum*, into which it diſcharges the Liquor which it receiv'd from the other two Channels.

The Ancients were of Opinion, that the Liver turned the Aliments into Blood; the Moderns who have made a nigher Inſpection into theſe Things, have found it has no other Uſe than the other Glands; it ſerves to purify the Blood and to ſeparate the Bile.

The Diſeaſes peculiar to the Liver are the Dropſy and Jaundice: Others befal it by Accidents, whether by a Sympathy with the Stomach, Spleen, Bowels, Kidneys, or Spermatick Parts; or again either with the Menſes, ſuppreſt Hemerrhoides, Indiſpoſition of the Womb, ſome exceſſive Flux, or one unſeaonably ſtopt, or with ſome Wound.

To allay the Heat of the Liver, take a Quantity of Liverwort, a Herb which grows in watry Places, pound it in a Mortar, and ſqueeze out the Juice with a Preſs, which you are to clarify with the Whites of Eggs upon the Fire; ſcum it well, then let it lye by to cool, and pouring it off gently, let the Dregs remain in the Bottom: Diſſolve in every pound of this Water, ſix Ounces of fine Sugar, and it is done. The Doſe is an Ounce in a Glaſs of Water, or by itſelf if the Party thinks fit.

Inflamation of the Liver.

You may know when there is an Inflamation in the Liver, by a violent Cough, by a Pain which ſeems to draw the Lungs downwards, by the Tongue which looks red at firſt, but in a ſhort Time becomes black, by a continual Drought, by a Weakneſs of the Stomach, by vomiting that which is ſometimes bilious, ſometimes plain, at other Times yellow like the Yolk of an Egg, and one while green, and by a very acute Fever.

If in this Inflamation the Hiccough ſeizes the Party, it is a mortal Symptom, as well as a Looſeneſs; but if the Liver diſcharges itſelf upon the Spleen, it is a good Sign, a quite Contrary, than if the Spleen did ſo.

Fevers which proceed either from the Liver or the Stomach, are very violent, and often bring Conſumptions. If in an Inflamation of the Liver, the Patient bleeds at the Right-noſtril, and that he falls into a great Sweat, or makes Water plentifully, it is a Preſage of Health.

To cure the Inflamation of the Liver, you muſt preſently breathe a Vein in the Arm or Foot, and that two or three Times, and you are likewiſe to repeat both the one and the other, even to the fourth Day, if the Age and Strength of the Party will allow it, to which great Regard muſt be had; and you muſt alſo give him twice a Day very cooling Glyſters, and every Three Hours, Broths made of Veal and Chickens, into which you are to put cold Seeds, the Seeds of Lettice and Purſlane; between his Broths, you muſt make him drink Barley Water, made of the Leaves of wild Succory, Plantain, and Morel, with a very ſmall Quantity of Sugar; and if it happens to be a Time of the Year when theſe Herbs cannot be got, you muſt have Recourſe to their Roots, or to ſome Syrop either of Apples, Pomegranates, Violets, Gooſberries, or Barbery beaten in the Barley Water, or Dogſgraſs.

After the fourth Day, let the Patient be purged with an Ounce of cleanſed Caſſia, diſſolved in 2 Glaſſes of Whey, or Bouillions of Alleluya, which are very ſovereign in this Diſtemper; for as much as it cools the Lungs, moderates the Heat of the Liver, Reins, and Bowels, facilitates Spitting, repreſſes the Choler, Salt Flegm, and quenches Thirſt.

Notwithſtanding all this, you ſhall rub the Side of the Liver, with Oyl of Roſes, or Quince Oyl, mix'd with a little Plantane Juice, or with the Juice of Nightſhade, and a little Camphire.

As for the Hepatick Flux or Weakneſs of the Liver; this is cauſed by an Intemperature, of which the Humour is ſometimes contain'd either in the Subſtance of the Bowels, Veins, or Arteries, and ſometimes by a Weakneſs of the Parts, which ſerve to attract and retain the Chile, or to change and ſeparate it, having no Humour, nor Solution of Continuity; it is cold or hot, and its two different Qualities, are cur'd by their Contraries.

That which is *hot* may be obſerv'd by the yellowneſs of the Face, by a quick and light Pulſe, by a canine Appetite, great Drought, and a general falling away, a Weakneſs of Stomach after Meals, a very violent Fever, vomitting of green and leek colour'd Bile, yellow and ſtinking Excrements, often mixed with the very Subſtance of the Liver, and ſo ſharp that they do as it were boil in coming from the Patient, and making Water of a Saffron Colour.

The *Cold*, which is called the *Hepatick Flux*, though the other does as much deſerve the Name, is known by a ſmall and languiſhing Pulſe, by a Pale Colour, by the Urine which is ſometimes thickiſh, or clear, or white, by black Excrement, which in like Manner is thickiſh and like to the Waſh of Meat new kill'd, without any Smell; unleſs by having eaten too much the Aliment is corrupted: For in this Indiſpoſition the Party has ſometimes an Appetite, ſometimes not.

It ought moreover to be remark'd, that if the Blood proceeds from an open or broken Vein, it comes out clear and with Violence, if from a Vein that has been gnaw'd or fretted, it will be mix'd with the Pus of an Impoſtume and be half corrupted.

The Hepatick Flux ariſing from Weakneſs or Obſtruction may be cur'd; but if it be inveterate, it threatens a Dropſy, even as the Ulcer in the Liver does.

The Flux which proceeds from a Vein, which has been long broken, open, or gnaw'd is incurable. See *Obſtructions of the Liver.*

LIVER-

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LIVER-WORT, in *Latin Lichen*, called alſo *Hepatica*, from the *Greek* Word ἧπαρ; which ſignifies the *Liver*: It is a Kind of Ranunculus, but the Flower not ſo. There are ſeveral Kinds of them, *viz.* that with the ſingle white Flower, the ſingle and double Peach colour'd Flowers, and the ſingle and double *blue* flowering Kinds.

The Plant called *Liverwort* in the general Deſcription of it has Leaves that feel greaſy, fleſhy, and are placed one a Top of another: They are indented, green above, and underneath cover'd with a Sort of Moſs: In the Midſt of theſe Leaves riſe ſeveral little Stalks, which at their Extremity bear a Graſs-green Flower, in Shape like a Star.

The Flower of this Plant is multiply'd by Seed ſown in *September*, and alſo from Slips with ſome Part of their Roots, and by Slips without Roots; take Stocks of a Year or two's Growth and well grown, diſplant them gently with a Dibble, take away every Thing that looks to be dead about them, and holding a Tuft of them in your Hands, break off the Slips one after another; then plant them as deep as the very Bud which appears green, preſs down the Earth about them to haſten them to take Root, water them at firſt, then ſtay until they want again, and weed them well.

But the ſhorteſt Method to increaſe their Species is to have Pots or Baſkets ready, full of Earth, half Kitchin-Garden Soil ſifted, and half Mould; then take the Slip as you have broke it from the Motherſtock, and bury it half its Length in the Earth, which muſt as aforeſaid be preſt down upon it; then having watered it carry the Pots or Baſkets to ſome ſhady Place, until you ſee ſome Tokens that the Slips have taken Root, and when they begin to ſhoot forth, let them be put where the Heat of the Sun may reach them by Degrees; when they are ſtrong enough, they are to be replanted in *April*, and the moſt ſubſtantial Earth is the moſt kindly to them: They will thrive in all Expoſitions; they fear no Cold, and require good weeding and watering as there is Occaſion.

It might have been obſerved before, that in ſowing the Seed of Hepatica, it muſt always be ſown *thin*, and in the naked Ground, that when they ſprout they may come up the larger and finer.

Hepatica's look very well in Parterres, when they are placed with Art.

Our own Authors diſtinguiſh Liverwort into Single and Double; that the Seeds of the firſt are of Uſe, which may be ſown in *Auguſt*, in Caſes or well ſecured Beds; that they muſt be planted in rich well dung'd Soil, and that they are increaſed by parting the Roots when grown into ſeveral Heads. Care muſt be taken when the Flowers have very near loſt their Beauty to tie them up to a Stick, to prevent a rotting of the little Pods, before the Seed ripens, and to prevent the Seeds dropping out of them.

The Hepatica is aſtringent and vulnerary, it is given in a Decoction and apply'd to the Sores of the Hemerrhoids; it is made uſe of in Diſeaſes of the Lungs, ſuch as Aſthmas and inveterate Coughs; it is likewiſe good for Tetters, and other cutaneous Diſtempers.

M. *Chomel* gives us a Deſcription of another Liverwort, whoſe Leaves are triangular, and ſticking to long Stalks, which are red below, like the Cyclamen, and above marked with White. The Stems are very ſmall, and they produce a blue Flower betimes in the *Spring*: This Plant grows wild among Trees in moiſt and ſhady Places, eſpecially in the Mountain of St. *Baume*. All the Parts of this Plant is good to be applied to Wounds; half a ſpoonful of the Powder of this Herb taken in Wine is uſeful in Ruptures, and the falling down of the Guts; a Decoction of it in Wine is proper for Inflamations of the Throat, being uſed by Way of Gargariſm.

LOATHING OF FOOD, a want of Appetite in *Horſes*; thoſe that look after them, ſhould always be careful to obſerve their Feeding, to the End they may know whether they have any Loathing upon them, of which theſe Animals will dye as well as others, without Care be taken to provide Remedies for them. Our Countrymen order we ſhould take half an Ounce of Aſſa fætida, and as much Powder of Savin, put it in a Bag tyed to the Bit, and left for two Hours in the Horſe's Mouth, and that will cure his Loathing; but this Remedy muſt be repeated every Day, for ſeveral Times, and the ſame Bag will ſerve a long Time.

Care muſt be taken to obſerve whether there is not an unuſual Heat in the Horſe's Body, which may be perceived by the beating or heaving of his Flanks, if there is not, you may give him an Ounce of Treacle well diluted in White or Red Wine; for want of which you may uſe Orvietan, for thoſe Medicines conſume the Crudities which remain in the Stomach, and reſtore the Appetite.

But the ſureſt Remedy, they ſay, that can be uſed, is to mix an Ounce of Liver of Antimony in fine Powder, with moiſtned Bran, repeating the Doſe twice a Day, for it will infallibly make him eat heartily, and preſerve him in good Health; you may continue the uſe of it as long as you pleaſe, without the leaſt ill Conſequence, unleſs when the Horſe has an Inclination to void the Strangles; for Liver of Antimony cools, and in that Caſe hot Remedies are proper.

The *French* give them Radiſhes at a Time when they are very common, together with their Leaves and make them eat very plentifully of them, or elſe red Beets boiled and ſteeped in Vinegar, and this will bring them to their Stomachs.

This Loathing in Horſes ſometimes proceeds from ſmall Worms, that are within their Lips, both upper, and lower, and it may be obſerved, that theſe Worms cauſe this Loathing, when the Horſes continually rub their Lips againſt the Manger. To Remedy which, they cut off the outer Skin within the Lips, wherein the Worms are, with an Inciſion Knife, and then they rub the Wound with Salt and Vinegar, and this will bring the Horſe to eat in a little Time after.

LOATHING OF FOOD, or LOSS OF APPETITE; a Diſtemper incident to *Oxen*, and that you may know it is nothing elſe, take ſome Salt with ſtrong Vinegar, into which you are to put ſome Leeks, Chibbols, or Sellery, which muſt be put into his Mouth, holding up his Head at the ſame Time, leſt in chewing the ſame he let them fall; and if he be attended with no other Diſtemper, he will after you have uſed this Medicine for two Days, recover his Appetite without any more ado: But if the Diſtemper proceeds from another Cauſe, you muſt endeavour to find it out, and give what is proper for it.

LONDON-TREACLE; a Medicine mentioned in ſome Places, and upon certain Occaſions in this Work, it will be proper to give the Compoſition of it, *viz.* Take Raſpings of Harthorn two Ounces, Seeds of Citrons, Sorrel, Peony, and Baſil,

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ſil, of each an Ounce, Corraline, and Scordium, of each ſix Drams, Roots of Angelica, Tormentils, Peony, Leaves of Dittany, Juniper-Berries, and Laurel, of each half an Ounce, Flowers of Marigold, Clove Gilliflowers, of Roſemary, Tops of St. *John*'s Wort, Nutmegs, and Saffron, of each three Drams, Roots of Gentian, Zedoary, Ginger, Mace, Myrrh, Leaves of Carduus, Scabious, Devils-Bit of each two Drams, Cloves, and Opium, of each a Dram; Honey three Times the Quantity of the whole, with as much Canary as is ſufficient to make an Electuary.

This is a Horſe-Medicine, and ſeems to have been deſign'd, according to the Author of the *Farrier's Diſpenſatory*, as a Succedaneum for Mithridate, or Venice Treacle; and is that which Country Apothecaries ſell the Farriers under the general Name of *Treacle*, which many of the latter diſtinguiſh from the common Moloſſus Treacle, by calling it the *Doctors* or the *Apothecaries Treacle*. It is much cheaper either than the Mithridate or Venice Treacle, and therefore there is a greater Demand for it in the Country then in *London*; but Dr. *Quincy* obſerves, that it is but a very indifferent Compoſition, and ſays, that even *Salmon* has mended it much, though his is alſo a very odd Medley.

It is indeed in the main a warm Medicine, and may ſometimes ſucceed in the Beginning of Colds and Surfeits in Horſes, ſo as to promote Sweat, where there is already a previous Diſpoſition to ſweat; but where that is not, it may be ſometimes effectuated by a Drench of warm Ale, with a little Ginger, or any other Spice in it. It makes a very good diſcutient Cataplaſm, and is often uſed by Surgeons to diſcuſs obſtinate Swellings; it may be uſed by Farriers and others in the ſame Intentions, to very good Purpoſe, as it contributes very much to attenuate the Humours, and help them the more eaſily to perſpire, or ſit them to return back again with the refluent Blood. See *Treacle*.

LONG-NECK'D NARCISSUS or DAFFODIL: See *Narciſſus*.

LONG-MEASURE; the Meaſuring of Things Lengthways, of which take the following *Example*.

Mile.	0	320	880	1056	1408	1768	3520	5280	7040	21120	63360
Furlor.		40	110	133	176	220	440	660	280	2640	7920
Pole.			2¾	3 1/7	¾	5½	11	16½	82	66	198
Fath.				1⅓	1¼	2	4	6	8	24	72
Pace.					1¼	1⅔	3 1/7	5	6⅓	0	60
Ell.						1¼	2¼	3¾	5	15	45
Yard.							2	3	4	12	36
Cubit.								1½	2	6	18
Foot.									1⅓	4	12
Span.										3	9
Palm.											3
Inch.											

But we are to obſerve in this and alſo in ſome Weights and Meaſures, the Cuſtom of the Place is otherwiſe, which muſt be regarded. In *France* about *Paris*, twelve Inches make a Foot, two and twenty make a Perch, and an hundred Perches make an Arpent.

LOOSNED HOOF: See *Hoof Looſned*.

LOOSNESS, an Inconvenience to which *Mankind* are ſubject; and ſome of the beſt *Engliſh* Preſcriptions in this Caſe are firſt, Take half an Ounce of Ipecacuanha, decoct it in an equal Quantity of Claret and Water, let it boil from a Quart to leſs than a Pint; ſtrain it and add one ſpoonful of Oyl to it, and give it in a Gliſter to the afflicted Party. If the Patient is weak or a Child, you muſt infuſe leſs of the Root; a Dram being a full Quantity for a ſtrong Man. It has cur'd the moſt violent Illneſſes of this Sort; and has been recommended on the Experience of a worthy and very ingenious Phyſician.

The beſt Way of *burning Claret* for a *Looſneſs*, is to take a large quart Bottle that will hold more than a Quart of Wine; put to that Quantity half an Ounce of Cinnamon, four large Blades of Mace, and a large Nutmeg ſlic'd; put a Cork into the Bottle, to keep in the Steam; but do not ſtop it cloſe or hard for fear of Breaking; ſet this Bottle of Wine and Spice into a Skillet of cold Water, and let it ſimper until the Wine is a little waſted; ſweeten it with Loaf Sugar and drink it often, if the Patient has a cold decay'd Stomach, and no Fever.

Take an Ounce of Cinnamon, and as much Ginger, ſlice both ſmall and ſtrew it on a Chafing-Diſh of Coals, over which let the Patient ſit as long as the Fume laſts.

Take three large Nutmegs and the weight of them in Cinnamon, grate and beat the Spice extreamly fine; make it into a moiſt Paſte with new laid Eggs; dry them in little Cakes in a Shovel, over a gentle Fire: Eat to the Bigneſs of half a Crown in the Morning faſting, at four in the Afternoon, and the laſt Thing you do at Night is to take it in the like Quantity.

Some ſet a Quart of new Milk on the Fire until it boils; then ſcum it, and let it boil, and ſcum it again, as long as any Scum riſes; when it is almoſt cold, to the clear Milk put Two-pennyworth of Aqua vitæ, and let it ſtand; it will Jelly, and keep in a cool Veſſel and Place, two or

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or three Days: It has performed many great Cures.

The uſe of Cinnamon-water for a Looſneſs and alſo a Fever is very good; to which End, they boil a Pound of Pearl-Barley, and ſix Ounces of Plantane Seed in ſix Quarts of Water, and pour it upon eight Ounces of Cinnamon; let it infuſe all Night, and next Day draw it off in a cold Still: The Patients may drink of this as often as they pleaſe. If they like it ſweet, put in double refined Sugar.

For a Looſneſs and Gripes together, mix up twenty Grains of Rhubarb, three Drops of the Oyl of Cinnamon, and three Drops of the Oyl of Juniper, in near a Dram of good Venice Treacle; make it into a Bolus and take it all Overnight: Next Morning in the working, drink warm Poſſet-drink, in which Mallows have been infus'd. This has done great Cures, when the Diſtemper has been very dangerous.

LOOSNESS; a Diſtemper incident to *Black Cattle*, and more particularly *Wrought Oxen*; it weakens them extreamly, eſpecially if they evacuate Blood with their Excrements, and the eaſieſt Way to cure this Diſeaſe is, to let the Animal have Nothing to eat for three or four Days but Grape-Stones ſteep'd in thick Wine and a little Oats. You may boil ſome Hemp or Quince Parings in a pint of Water, and let him ſwallow it only once a Day. You may alſo give him ſome of the Leaves of white Bramble pounded and cover'd with Bitumen. Others give him the Leaves of the Pomegranate cover'd with Sap, or elſe two Quarts of Wheat-flower, or roaſted Corn, ſteeped in half a Meaſure of Water.

When the Ox is griped, he ſtands in his Place, eats Nothing, but Sighs and Groans, you muſt then lay little or no Food before him, and prick the Fleſh about his Hoofs ſo that the Blood runs out. There are thoſe who cut the Skin round the Tail, that the Blood may run out, and bind it up with a Cloth; ſome take Onions and Salt, and thruſt them together far up into his Fundament, and force him to run; and others will make him ſwallow down pounded Nitre.

LOOSNESS; a Diſtemper *Poultry* are often ſubject to, becauſe they ſome times eat thoſe Things which open their Bodies; for Example, when they eat too many Herbs without eating any Grain; in which Caſe give them a little warm Wine in Parings of a Quince, or a Quince it ſelf has been boiled, and for their Food, until ſuch Time as you find their Looſneſs is gone, beſides the ſaid Fruit, boil ſome Barley for them, and let them eat it in the Coop into which you muſt put them; for it muſt be underſtood that when any Hen is Sick, you muſt always coop her up by her ſelf, for otherwiſe the Remedy or Nourihment deſign'd to cure her with, would ſooner be devour'd by the other Hens than by herſelf, and ſo render your Care of her uſeleſs.

They likewiſe cure this Diſtemper by giving them the Yolks of Eggs well chop'd and mix'd with Hemp-ſeed well pounded, then you may let them looſe and go in Search of their common Food.

LOPPING and PRUNING, a Term in *Gardening*, and ſaid concerning Trees whoſe Trunk or Body you would have grow tall; and to this Purpoſe they cut off the thick Branches, which growing along the Stock would conſume Part of the Sap; whereas it ſhould be ſuffer'd to mount up to the Head, in Order to make the Tree tall and to ſtrengthen it. See *Pruning*.

LOST APPETITE: See *Appetite*.

LOVAGE or *Macedonian Parſly*; by others called *Canby Alexanders*, and in *Latin Smirnium*; a Plant whoſe Stems grow three Foot high, they are branchy, channell'd, and like enough to thoſe of the ſmall One; the Branches are many, the Leaves larger, thickiſh, firm, hanging towards the Ground and indented, they have an aromatick Smell and agreeable Taſte, and their Colour a paliſh Yellow. They have on the Top of the Stems a Tuft or Umbella, very like that of Anet. The Seed like that of Colewort, is a little bigger and longiſh, black, ſharp, and ſmell like Myrrh; the Root which has a ſweet Smell, and ſharp Taſte, is ſucculent and ſoft, black without and green within: It grows in low and ſhady Places, and bloſſoms in *Auguſt*.

The Herb, Root and Seeds, according to *Dioſcorides*, are hot; the Root being drank in ſome Liquor, is good againſt the ſtinging of Adders. It is good for a Cough, and Aſthmas, provokes Urine, and the Seed is good in the Diſtempers of the Spleen, Reins, and Bladder.

LOW-BELL and *Hand Net*, See *Bird*.

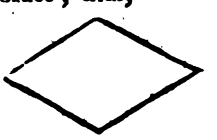
LOW-WORM; a Diſeaſe in *Horſes*, hardly known from *St. Anthony's-fire* or the *Shingles*, having the ſelf ſame Symptoms: It is a Worm that is bred in the Back of the Horſe, between the Skin and the Bone, or runs along the Neck to the Brain, and when it comes to touch the Pomicle thereof, makes him run ſtark Mad. The Signs are, that after a long and wearifom Journey, he will be ſick and fall from his Meat, and ſtretch out himſelf at length with his Feet, bending his Back, and ſtraining to piſs, but cannot, or if he does ſtale, it is but little, and that in his Sheath; which in Time will make him ſo Mad, that he will gnaw the Manger, Rack-ſtaves or any Thing within his Reach.

To Cure this Diſeaſe, Take ſix Heads of Gatlick well peel'd, of Acrement a Quarter of a Pound, Rue, and that Turmentle, which bears a yellow Flower, of each a Pound, and put ſo much White-wine to them, that after they are ſtrain'd, there may be of the Juice and Wine two Quarts; then after you have blooded him in the Tail pretty well, divide your Liquor into ſix Parts, giving him one Part of the ſame every Morning, until he has taken the whole, and this will perfectly cure him: See *St. Anthony's Fire*.

LOW-WINES: See *Brewing*.

LOZENGE: See *Tablets*.

LOZENGE; that Figure in *Heraldry* which the *Geometers* call a *Rhombus*, i. e. a *Parallelogram*, whoſe Angles are oblique, but Sides all equal; and the Diſtance between the two obtuſe Angles, always equal to the Length of one of the Sides; thus,



In which it differs from the *Fuſil*; which ſee.

In this Figure all unmarried Gentlewomen and Widdows do bear their Coats of Arms; becauſe, as ſome ſay, It was the Figure of the *Amazonian* Shield; or as others, becauſe it is the ancient Figure of the Spindle.

LUCATELLUS BALSAM; an admirable Medicine, and uſually prepared thus: Take a Pound of yellow Wax melted in a little *Canary* Wine, Oyl of Olives, and *Venice* Turpentine waſh'd

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waſh'd in Roſe-water, of each a Pound and an Half; boil them until the Wine is evaporated, and when almoſt cold, ſtir in of red Sanders finely powdred two Ounces, and preſerve it for Uſe.

Dr. *Quincy* ſays, this is very unſkilfully directed; becauſe the melting of the Wax in *Canary* can anſwer no End, unleſs to ſuch whoſe Opinion of a Medicine are anſwerable in Proportion to the Trouble of making it: Nor does the waſhing of Turpentine with Roſe-water avail any Thing. If therefore the Materials are all good in their Kinds, as ſoon as the Wax and Turpentine are melted, let the Sanders be ſtirred in without any boiling at all; but even this Way the Shops are obliged to comply with, becauſe the Phyſician would not elſe know what he preſcribes. The Sanders is a very unjudicious Ingredient, ſince it cannot anſwer any End as a Balſamick, neither in internal nor external Uſe, and if it be put in only for the colouring Sake, this might be much better done by boiling *Dragon's Blood* ſome Time in *Oyl*, with a ſufficient Quantity of Water to keep it from burning; for it might be brought up with that to any Degree of Colour, and to a much more elegant *Red* than the Sanders will make: And when the Oyl is ting'd, ſtrain it off, and mix the Wax and Turpentine with it, and it is finiſh'd; and this Way it is made in ſome of our Hoſpitals. The Medicine by this Means is not clogged with Duſt to give it a Colour; and is therefore much better for all the Purpoſes it was originally deſigned for. This Compoſition ſtands recommended for an internal *Vulnerary*, and is preſcribed in ſuch *Coughs* as give Suſpicion of *Tubercles* and *Ulcerations* in the *Lungs*, and alſo in all internal Decays from the like Cauſes, whether the Seat be in the Breaſt or any other Part: It is given likewiſe upon accidental Bruiſes, and inward Bleeding: It is uſed externally to deterge and incarnate green Wounds and Ulcers that are not of too long ſtanding; but the Sanders in the latter Intentions is a vaſt Prejudice to it, and helps to foul a Wound more than to cleanſe and heal it. It is given inwardly from one to two Drams at a Time, either mix'd with a little Sugar, or pleaſant Conſerve.

LUNATICK-EYES, ſee *Moon-Eyes*.

LUNG-EVIL; a Diſeaſe in *Horſes*, proceeding from Heats and Colds by hard Riding; which being ſuffered to run too long without a Cure, cauſes the Lungs to putrify, corrupt, and rot: It may be known by the beating of the Horſes Flanks, and working of his Ribs; but chiefly when he Coughs, and then the more ſlowly they beat and heave, the more old and dangerous the Diſeaſe is; He will draw his Wind ſhort, and but little at once, and groan often, eſpecially when he lies down and riſes up, Corruption will iſſue out of his Noſe, and he will ſeem to chew ſomething between his Teeth: But for the Cure of the Diſtempers incident to theſe Parts, ſee *Conſumptions*.

LUNG-SICKNESS, a Diſtemper in *Black-Cattle*, perceived by their riſing up and ſhaking of the Dew-lap; to cure which, take Bears-foot and beaten Garlick, wrap it up in Butter, then cut the Beaſt's Dew-lap 2 Inches beneath his ſticking Place, which open round with your Finger, or with a Stick on both Sides and Beneath, then put in your Stuff; obſerve to cut the Dew-lap four Fingers above the Bottom thereof, and when all this is done, you muſt tye a ſtrong Thread to the Stuff to pluck it up and down as there is Occaſion, on every third Day, and it will rot the ſooner; but if the Humour does not rot, change the Stuff and put in new.

LUNG-SICKNESS, a Diſtemper in *Sheep*, cured by taking Tuſilago, Colts-foot, and Lungwort ſtamped together, whoſe Juice ſtrain into Honey and Water and give the ſame to the Sheep to drink.

LUNG-GROWING; a Diſeaſe which *Black Cattle* are often ſubject to, as will appear by their Coughing and Hoiſting; and they will ſometimes hang out their Tongues a great while after their Hoiſting; for which the two following Remedies are preſcribed.

Take a Pint of Tanner's Owze, and blend it with a Pint of new Milk, and an Ounce of Brown Sugar-Candy, Two-penny-worth of Sallet Oyl, and two Spoonfuls of Tar; and give the ſame warm to the Beaſt at two ſeveral Times.

Others give them two Balls, each of them as big as an Egg, made of Tar, Butter, Garlick and Sugar-candy blended all together; which will make the Beaſt mend out of Hand.

LUNGS; the Organs of Reſpiration, the Reſpiration is double, the one attracts the Air which is cold, and the other ſends that back which is hot: They likewiſe ſerve for an Inſtrument to the Voice.

The Lungs are ſeated in the Middle of the Cavity of the Thorax, and divided into two Lobes by the Mediaſtinum, of which the left is commonly ſubdivided into two more; the Figure of both Lobes together, reſemble the Foot of an Ox or Cow, being a little Concave between the two Lobes, where they embrace the Heart, and behind where they lye upon the Vertebræ; but before, where they touch the Sternum and Ribs, they are convex.

The Colour of the Lungs in a Fœtus is of a pale Red; but after the Air has once entred into them, they loſe their Red, and remain always Pale; yet in adult Perſons, they are often variegated with the one and the other.

They are faſtned to the Sternum by the Mediaſtinum before, and to the Vertebræ by the Pleura behind; when it riſes from the Vertebræ to the Heart, by the Vena and Arteria Pulmonaris, and ſometimes to the Pleura, where it covers the Ribs, particularly in the Left-ſide, and eſpecially after a Pleuriſy.

The Lobes of the Lungs are covered with a double Membrane, of which the External is a Production of the Pleura, and the Internal not only covers immediately the Subſtance of the Lungs, but its inner Laminæ fill up the Interſtices, which are below the Bunches of the ſmall Lobes, with little veſicular Cells. The fine Capillary Blood-veſſels, are ſo thick upon this Membrane, that it ſeems to be Nothing but a Network of Veins and Arteries.

The Subſtance of the Lungs is compoſed of an infinite Number of little Lobes, of various Figures and Magnitudes; but their Surfaces are ſo adapted to one another, as to leave but very few, and thoſe ſmall, Interſtices.

Theſe Lobes are diſpoſed like ſo many Bunches of Grapes upon the Sides of the Bronchia, each little Lobe contains within its proper Membrane an infinite Number of little orbicular Veſſels, which leave ſmall Interſtices between them, and which are full of ſmall Membranes like thoſe which tye the Lobes together.

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The Extremities of the Branches of the Windpipe open into the Cavities of the Veſicles, which are probably formed by it Membranes; but the Capillary Blood-veſſels are only ſpread upon the Veſicles like a Net, with frequent and large Inoſculations.

The Veſſels which enter the Lungs are the Trachea or Aſpera Arteria, by which we draw in and expire Air; and the Arteria Pulmonalis, which comes from the Right Ventricle and the Vena Pulmonalis, whoſe Trunk opens into the left Auricle of the Heart; each of theſe divides into two Branches, for the two great Lobes of the Lungs, where they are ſubdivided into as many Branches as there are little Lobes or Veſicles in the Lungs: Wherever there is a Branch of the Trachea, there is alſo a Branch of the Vein and Artery, and the Trachea is always in the Middle.

On the Branches of the Trachea, which they call the Bronchi and Bronchea, runs a ſmall Artery, called by ſome Arteria Bronchialis, and a ſmall Vein, which *Sonnichellius* calls Vena Pneumonica; the Artery comes from the Aorta, and the Vein from the Subclavian.

The Blood in the Arteria Pulmonalis being of the Nature of Venal Blood, and all Secretion being performed in the Arteries, the Nouriſhment from the Lungs muſt be brought by the Arteria Bronchialis: And there is the ſame Contrivance for the Nouriſhment of the Liver.

Upon the Bronchia even to their minuteſt Ramifications, run likewiſe the fine Threads of the eight Pair of Nerves.

Beſides, theſe Lungs, half Lymphaticks, diſcharge themſelves into the Thoracick Duct; but they are ſmaller, and make more frequent Inoſculations, almoſt than any other: This is the Paſſage of the Veſſels through the Lungs.

The Lungs are Naturally or by Accident, either ſubject to the Phthyſis, Aſthma, Inflamation, Spitting of Blood, Pleuriſy, or Empiema.

M. *Chomel* ſpeaks of a Perſon whoſe Lungs were waſting, that was cured in three Months Time, by applying a Napkin four Times doubled to his Stomach and tyed behind him; that it made the Stomach ſoon recover its proper Digeſtion, and that the Napkin being wetted with Sweat muſt be then taken off, dryed and put on again.

Thoſe Perſons who have waſting or conſumptive Lungs, may uſe Lozenges made of the Flower of Brimſtone as long as they pleaſe.

Another Remedy for the ſame is to take every Morning for four or five Months the Decoction of the vulnerary Herbs, which are gathered at many Places.

For a Swelling and even for the Lungs touched, take eleven live Crabs, pound them well in a Mortar, until they are reduced into a Pap; then put them upon a very white Linnen-cloth, and adding two *Paris* Pints of White-wine to them, ſtrain and infuſe them in a Pot for four and twenty Hours; then take a ſmall Quantity of it every Morning faſting, and you will find Relief.

An excellent Remedy for the Lungs, and againſt a Cough and Shortneſs of Breath; take Raiſins of the Sun, Jujubes, Prunes of St. *Anthony*, without Stones or Kernels, of each two Ounces, three thick Figs, and three Dates; put the whole into an Earthen Pot with two Pints of Water *Paris* Meaſure, boil the ſame until half of it be conſumed; then put into the Pot the four Capillaries, and Flowers of Colsfoot, of each one Handful, and reduce the boiled Stuff to a Chopping, ſtrain the whole, and add to the ſtraining, Sugar-Candy, Diaphenic, and common Sugar, of each four Ounces, and ſo make a Syrop of it with a little boiling: The Doſe is a Spoonful Morning and Evening. If your Cough be very hard upon you, you muſt every Day ſteep a ſtick of Liquoriſh therein and ſuck it.

To have a Plaiſter for the Lungs and Stomach which will continue good for ſix Days; Take two Drams of Aloes, three or four Handfuls of Rue a little bruiſed, and ſeven or eight Porringers full of Water; boil the whole till very much waſted; then ſtraining it through a Linnen Cloth, dip a Napkin therein, ſo as to be well imbibed therein; fold the Napkin into four Folds, and let it dry in the Shade before you apply it.

LUPINE, in *Latin Lupinus*; an excellent Pulſe requiring little Trouble, to help the Ground the moſt of any Thing that is ſown, and a good Manure for barren Land. It is Pitty they were not more common in *England*, ſince they are ſo uſeful. The *French* deſcribe it to be a Plant of a Cubit and Half, or two Foot high, the Stalk is pretty thick, round and of a green yelloviſh Colour; the Leaves grow alternatively, being united above and crowned below. They conſiſt of five, ſix, or ſeven Pieces, and taſte very bitter, the Flowers are of a pale White, inclining to Blue; the Cods are burn'd up like thoſe of Beans, hairy and thick, wherein are five or ſix Grains ſeparated by the ſame Membrane, White without and Yellow within; the Root is hard, white, and divided into ſeveral Branches: This Plant delights in dry ſandy Ground; nay even in ſtony and the worſt Soil: They are ſowed in *February* and *March*; and if you would have a Seed from them, they may be ſown in *April*; but then it is to be feared that the Flowers will not have Time enough to come to Maturity. They flouriſh at three different Times, *viz.* in *May*, *June*, and *July*: The Seed which was ſown in *February* and *March* comes not to be ripe until the End of *September* and *October*; they pluck up the Plant in *October* before the Froſts come on, and put them up in Bundles or Sheaves, in Order to be thraſh'd.

The Properties which the ſame Nation aſcribes to Lupines is, that they fatten Cattle, and the Ground wherein they are ſow'd; that a Decoction of them is good for the Spleen; it is outwardly applied to Ulcers, Itch, and Scurffs. Some Grains of this Plant being ſowed in a Garden, will drive away Moles. When they are cultivating their Vines about St. *John's-time*; they bury this Plant in the Earth and it ſerves for a very good Manure for them: This Plant being burnt ſerves alſo for a Manure to Vines, if you put a Spoonful of the Aſhes at the Foot of every Stock. When they give it to Horſes, they ſteep it firſt in ſeveral Waters to take away the Bitterneſs of it.

They burn the Seeds or Berries of *Lupins* in *Italy*, and uſe it inſtead of Coffee; but they muſt not uſe above half the Quantity as they do of Coffee, becauſe of the great Bitterneſs of it. Lupins are much uſed in *Italy* and *Spain* to improve the Ground, and even for the Nouriſhment of Men and Beaſt; and they have been and may be ſtill reputed very good Food for Mankind in *England*; for good Bread has been made of their Flowers and Beans mix'd together, the Lupin being firſt ſweetned and dryed in an Oven, and then pounded

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pounded and ſo added to the Flower of Wheat; the ſame being eaſy of Digeſtion and wholſom, if made and preſerved well.

We reckon four Sorts of Garden Lupins amongſt us; the firſt and moſt common being that with yellow Flowers, whereunto there is another every Way like, only the Flowers are white; they bear Peaſe-like Bloſſoms of a blue Colour, with ſome Mixture of purple, and white in the Middle; being yearly ſowed of the Peaſe-like Sort of Seeds in *April* with other Annuals: The Vertues we attribute to them after they have been firſt boiled and afterwards beaten in Water, is to give good Nouriſhment, to excite an Appetite, to take away the Nauſeating of the Stomach, kill Worms, open the Obſtructions of the Liver and Milt, and make one have a good Colour.

LYE; a Term in *Chimiſtry*, being the Action by which hot Water is ſeveral Times put upon the Aſhes of Vegetables, or the Calx of Minerals, and even Earths that contain ſome Salts, by the Means of which theſe Salts are diſſolved, the Waters impregnated with them, and this Water being evaporated or boiled away, it leaves the Salt wherewith it was impregnated, at the Bottom of the Veſſel.

To prepare Lye for the Multiplication of Seed, take a Pot of *Lyons* Meaſure, the Dung of Sheep, Pidgeons, Hens, and Cows; pour upon them in the form of Lye, three *Paris* Pints of Rain-water; and when they have been ſteep'd for Four and Twenty Hours and longer, take this Lye, put into it an Ounce or two of vegetal Salt, to make it the more fertil, and ſteep therein the Hoofs of Sheep, Aſſes, and the like Things during nine or ten Days, and ſtir it three or four Times a Day; when the whole is well drain'd, you may put thoſe horny Parts to the Roots of Trees and Vines, which cover with Earth and they will do Wonders.

You may take the Seeds of Melons or other Plants, chooſe thoſe which are the faireſt and the beſt, according to the Quantity of the Plants you would have; fold up all the reſt which you muſt ſteep in the Liquor of the ſaid Lye, that muſt ſwim to the Thickneſs of three Fingers over them, for an Hour or two, according to the Thickneſs of the Skin of the Seed; if the Seed be glutinous you muſt not moiſten it; after which let them be well drain'd and lye for an Hour in an Heap, in a temperate Place; if they begin to germinate, ſow them, but if they do not, ſpread them and let them be dry'd coolly in the Shade; and when they are dry enough, throw them into a Heap, moiſten them with the Liquor of the Lye, and let them lye about two Hours in a Heap, if they germinate a little, put them up, or elſe ſpread them, dry and mix them, and continue to heap and moiſten them.

By germinating no more is meant here than the ſwelling of the Seed, and diſcerning a ſmall Alteration on the Side of the Bud, as if it would ſhoot out.

You muſt obſerve, that when the Seeds are in this Condition, eſpecially thoſe of Melons; take a Bottle at your Pleaſure of good Wine, and put ſome Sugar into it, and the Eſſence of Ambergreaſe as much as you think fit; that of both in ſuch a Quantity as you would have your Melons ſavour, more or leſs, of the Sugar and Ambergreaſe; when you are about to ſow the Seed, you muſt moiſten them with this Wine as you ſow them, other Things are to be perform'd as uſual; only you muſt water them with ſome Spoonfuls of the ſaid Wine ſome Time in an Evening.

It will be very proper to put the Seeds into Earth, that does not ſmell of Dung; that has neither Smell nor Taſte, and that is not worn out, but has all its Spirit and Vigour in it.

LYONS-FOOT; in *Latin Leontopodium*, a Plant or ſmall Herb, about the Breadth of two Fingers in Height, the Leaves are narrow, and three or four Fingers-Breadth in Length, hairy and rough; thoſe that are near the Earth are rougher than the others. There are ſmall Heads or Knobs at the Top of the Stem, that are as it were full of Holes; the Flowers are black, the Seeds is ſo wrap'd up in Hair, that it is a hard Matter to diſtinguiſh it; the Root is ſmall and ſlender.

This Plant grows on Mountains, as on *Mount Baldo* in *Italy*, and thoſe that confound this Plant with another named *Stellaria*, are much miſtaken. It bloſſoms in *May* and *June*.

Dioſcorides ſays, that ſeveral have thought, that this Herb being hung to the Neck, will make thoſe in Love that carry them, which is not very certain. It is alſo ſaid that it diſſolves ſmall Impoſtumes.

M

MACAROON; a particular Confection of Sweet Almonds, Sugar, and the White of an Egg; to make theſe *Macaroons*, it is requiſite to provide a Pound of Almonds, which are to be ſcalded, blanched, and thrown into fair Water; after which, they muſt be drain'd, wip'd, and pounded in a Mortar, moiſtning them at the ſame Time, with a little Orange-Flower-Water, or the White of an Egg, leſt they ſhould turn into Oyl; then taking the ſame Quantity of Powder Sugar, with three or four other Whites of Eggs; beat all well together, and dreſs your *Macaroons* upon Paper with a Spoon, in order to be bak'd, with a gentle Fire; when they are half done, they may be iced over at Pleaſure; or they may be bak'd outright without icing, as the *Savoy* Biſcuits, or thoſe of Bitter Almonds, which they very much reſemble in their Nature and Quality.

MACE, the Bark of a Tree, which is thick, hard, and rough, inclining to be yellow, or, (according to *Pliny*) to be red; it has a ſtrong, bitter, and aſtringent Taſte. *Galen* ſays it is brought from the *Indies*, and that the Inhabitants of the Country ſay, the Tree was diſcovered to Men by Angels, to reſtore 'em to Health, and that they called it by Way of Excellence the Dyſenterick Tree, becauſe it cures that Diſtemper: The *Portugueſe* call it *Arbor ſancta*, or *Arbor Sancti Thomæ*, becauſe of the wonderful Benefit received from it in all Sorts of Fluxes of the Belly, Dyſenteries, and Vomi-

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Vomiting: If the Bark of the Root, Stock, or Branches, be ſteep'd in ſome ſour Milk, it has, according to the ſame Author, a very aſtringent Quality.

MACKAREL, a Sea-Fiſh very well known; to dreſs which, when the Fiſh is ſalted, ſlit or cut them a little along the Back, and cauſe them to take Salt, with Oyl, Pepper, fine Salt, and Fennel: They may alſo be wrapt up in the ſame green Fennel, in order to be roaſted, whilſt a Sauce is preparing for them, with burnt Butter, fine Herbs chopt ſmall, Nutmeg, Salt, Fennel, ſcalded Gooſberries in their Seaſon, Capers, and a little Vinegar; then they are to be ſerv'd up to Table and garniſh'd with Slices of Lemon. Beſides the common Way, they may be alſo dreſſed in Potage, when they have been well fryed before in refined Butter, and afterwards laid a ſoaking in a Stew-Pan, with good Fiſh-Broth or Herbs; let them be garniſh'd with a Ragoe of Muſhrooms, Capers, Gravy, and Slices of Lemons.

MAD APPLES: See *Apples (Mad.)*

MADDER, in *Latin*, *Rubia*, a Plant, of which there are two Sorts, one called the *Garden*, or cultivated *Madder*, and the other *Wild Madder*, otherwiſe called *Woodroof*: The laſt differs not from the other any other Way, than that it is ſmaller and rougher, and therefore needs no Deſcription here.

Madder has Stems that are quadrangular, long, rough, and differ not much from thoſe of Goole-Graſs, though they are larger and ſtronger; the Leaves grow by Intervals in Knobs or Joints, and ſtand ſtarwiſe; the Fruit is round, green at firſt, then red, and laſtly, black when ripe.

There is indeed but one Kind of *Madder* that is manur'd and fit for Uſe, tho' there are many Things like it, and reckon'd a wild Sort of it, as Gooſe-Graſs, Ladies Bed-Straw, Woodrooff, and Croſſwort: The right Sort with us has long Stalks, and ſtradling Branches, rough, and full of Joints, as before; the Flowers on the Top of the Branches are of a faint yellow Colour, the Roots creep upon the Ground, and are entangled one with another, and when green and freſh, of a reddiſh Colour: They are ſmall and tender, and run on the Earth, like Ivy along a Houſe or Tree.

Tho' this Plant bears a Seed, it comes to no Perfection by ſowing it, but it is raiſed out of Sets, the Time of getting which is in *March* or *April*, as ſoon as they ſpring two or three Inches out of the Ground; be careful to have them well rooted, and that every Set have ſome Suckers, or Spines of Roots going out of them: They muſt be ſlipt from the main Root, and as ſoon as ever they are taken up, put into a Baſket with a little Mould, and ſet as ſoon as they can be.

Madder is to be planted in a very rich, deep, warm Mould, digged two full Spits deep, and rak'd very fine, planting every Set about one Foot aſunder every Way: If it be a dry Spring, they muſt be ply'd continually with Watering 'till they begin to ſprout, and be conſtantly kept weeded and hoed 'till they have got the Maſtery of the Weeds.

You may ſow ſome early Sallet-herbs, as Radiſhes, Onions, or ſuch Things as will be ripe betimes amongſt it; in caſe any Sets die, you muſt ſet new in their Room; the Time of *Madder*'s growing 'till it comes to Perfection is three Years; the firſt Year you may take off ſome few Sets here and there, but it is ſomewhat dangerous; but you may the ſecond Year take off what Sets you will, if you leave but the main Root.

In the taking up of every Root there will be one Runner, which has little Buds upon it, which may be divided and cut into a Finger's Length; let each Set be planted with one Bud out of the Ground, one Runner will make many Sets, but theſe Sets cannot be taken up 'till the *Madder* is taken away; and having preſerv'd it 'till it comes to a good Crop, and dry'd it as you do Hops, to a juſt and perfect Gage of Drought, you muſt pare off the Huſks of the Out-ſide, in which there is an Art, which will be worth not above 9 or 10 *s.* a Hundred, and which they call *Mull-Madder*; but the ſecond Sort called *Number O*, which is the middle Rind, is much better, but not ſo good by a ſixth Part as the third Sort, which is called the *Crop-Madder*, which is the Heart and Pith of it, inclining to a yellow Colour.

The beſt *Madder* is ſometimes worth 8 or 9 *l.* a Hundred, and the *Number O*, 6 *l.* 10 *s.* and ſometimes not worth above 4 or 5 *l.* a Hundred; the Dyers uſe a great Quantity of it, many an Hundred Pounds Worth in a Week, ſo that if it were more propagated there would be Vent for it; ſome ſay, two or three Hundred Pounds have been made of an Acre of Land planted with *Madder* in three Years Time; be that as it will, it is certainly a valuable Commodity, and will turn to a good Account, and it was in the Reign of King *Charles* I. made a Patent Commodity.

The medicinal Vertues aſcrib'd to this Plant are; that the Decoction of its Roots being reduced into Powder, and taken to the Weight of half a Dram provokes Urine and Womens Menſes; and being boiled in Honey Water, it removes the Obſtructions of the Liver, Spleen, Kidneys and Womb; it is an infallible Remedy for the Overflowing of the Gall; its Seed being drank in Honey Water will alſo make you piſs abundantly; though the Water be groſs and thick, in ſo much that it will ſometimes make the Urine bloody; but thoſe that uſe it muſt bathe daily, and carefully obſerve what Excrements come from them: Its Branches and Leaves being pounded and taken in ſome Wine, is good againſt the ſtinging of Serpents: The Root being apply'd will help the Delivering of a Child, bring away the After-Burden, and forward the Menſes.

MADNESS; a Diſtemper not only of the Underſtanding, but alſo of the Reaſon and Memory, proceeding from a Cold, which drys up every Thing it meets with that is humid in the Brain; Hemlock has a peculiar Quality in it to cauſe this Diſtemper.

To cure it, you muſt ſhave the Head of the Unhappy Patient, and after that, apply to it a Pidgeon, or a Hen quite alive; or elſe bathe it with ſome Brandy diſtilled with Roſemary, Elder, Hounds Tooth, and the Roots of Bugloſs, or with the Oyl of Elder Flowers: They rub their Heads and waſh their Feet with a Decoction of the Flowers of Camomile, Melilot, Balm-Gentle and Laurel; they put into their Noſes the Juice of Comfrey, with either two or three Spoonfuls of Honey-water, Broth, or White-wine, wherein Wormwood and Sage are infus'd; or elſe they do for five and twenty Days together, mix with their Broth in the Morning, half a Dram of the Aſhes of Tortoiſe, and they put into the Pot Bugloſs, Borage, with a Pinch of Roſemary to ſeaſon it.

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Their Meals ſhould be Roaſt Meat, as Mutton, Pigeons, Partridges, Turtles, Quails, and Capons, with Muſtard, Turneps, Creſſes, Artichoaks, and Aſparagus.

They purge them with a Dram of Aloes Pills; and in every Thing they give them to drink, they mix Sage and Cinnamon; or make uſe of the following Powder.

Take half a Dram of Ambergreaſe, five Drams of Liquoriſh, as much Cloves, Ginger, and Cardamum Seeds; two Drams of Cinnamon, one Dram of Aloes Wood, a Dram and an half of Saffron, and three Drams of Long Pepper; reduce the whole into a very fine Powder, and mix it with as much Sugar: The Doſe is a Dram and an Half in a little *Spaniſh* Wine, or ſome other Liquor.

Some hang to their Necks, either an Amæthyſt, Beril, Cryſolite, or Hyacinth.

An admirable Medicine to cure thoſe who are run mad by Accident is, To take a new Earthen Pot well tinn'd, into which put two *Paris* Pints of the beſt Virgil Oyl you can get; mix therewith from eight to ten Handfuls of Ivy that creeps upon the Walls; the moſt tender and the greeneſt Leaves are the beſt, and a Pint of good White-wine; boil the whole gently 'till the Moiſture is conſum'd, and then tye it in the following Manner; ſhave the Patient's Head, and rub it with this Oyl and with the groſs Subſtance make a Frontlet, which apply to the Forehead, and take it away when the Perſon is cur'd.

2. This Diſtemper is cur'd by applying a Plaiſter called *Unguentum Divinum* to both the Temples; and one to the Crown of the Head ſhaved: Inverate Madneſſes are alſo cur'd or dimiſh'd thereby, and Naturals may receive Benefit by it.

When you have no Divine Ointment, pound ſome Lettice, Purſlane, or Cucumbers, and preſerve them with Salt and Vinegar, and making a Frontlet of the ſame, apply it.

MADNESS OF DOGS, ſee *Dog-Madneſs*.

MADNESS or FRENZY; a Diſeaſe in *Horſes*, divided into four Paſſions: The firſt is when ſome bad Humours, or Blood get into the Panicle of the Brain; but in one Part only; it quickly makes him dull of Spirit and Sight, which may be known by his turning round like one that is giddy, by Reaſon the outward Part of the Head is only grieved: The ſecond is, when the Venom of ſuch bad Blood does infect the middle Part of the Brain; then he becomes Frantick, leaping againſt Walls, or any Thing elſe that ſtands in his Way; The third is when corrupt and bad Blood fills the Veins of the Stomach, and infects as much of the Heart as Brain, and then he is ſaid to be mad: The fourth and laſt is, when the Blood not only infects the Brain and Heart, but even the Panicles alſo; then he is ſaid to be ſtark mad, which may be known by his biting at every Man that comes near him, and by gnawing the Manger and Walls about him; and he will at laſt be ſo outragious as to tear his own Skin in Pieces.

There are many Things proper for the curiug of this Diſeaſe: It is adviſeable to let him Blood in all the lower Parts of the Belly, to draw it from the Head, as in his Shackle-Veins, Spur-Veins, Plat-Veins, and Thigh-Veins, and letting him bleed very much; then give him this Drink: Take the Root of wild Cucumber, and when that cannot be got, take a Handful of Rue or Mint, and a Handful of Black Hellebore, and give it him lukewarm; or elſe give him the Root of *Virga Paſtoris* ſtamp'd in Water, or Man's Dung ſteeped in Wine, for three Mornings, or laſtly, make him ſwallow down Hen's Dung.

MADNESS, a Diſtemper in the Head of *Oxen*, *Bulls*, or *Cows*, proceeding from Blood; to cure it, firſt, cord them in the Neck, and bleed 'em in the Temples, under the Eyes, and in the Ears, letting 'em bleed very well; give 'em Fenugreek, Turmeric, Long Pepper, and green Aniſeeds, all a like Quantity, but three Penny-worth in all; and the Juice of Rue, or elſe very ſmall Grains, and all together; and give them in a Quart of Ale or Beer, lukewarm, and give them one half of the thinneſt in at the Noſtrils, the reſt at the Mouth. This Diſtemper is eaſily known in them; for they will reel as they go, and ſet their Heads into the Rack, or againſt a Wall or Gate, and two Men can hardly ſtir them.

MAGGOTS, Things in the Nature of a Diſtemper, breeding in the Ears of *Hogs* or any other Part, and are cured either with the ſweeteſt Wort that can be got, Honey, Oyl, or the Juice of Hemlock, with which the Sores are to be anointed, and the *Maggots* will preſently fall off and dye.

MAGGOTS, a Diſeaſe in *Sheep*; to cure which, you need do no more than mix ſome Gooſe-greaſe, Tar, and Brimſtone together, and anointing the Sores therewith, it will kill them; as Tar and Greaſe will help the Scab in the ſame Animals.

MAIDEN-HAIR, in *Latin Adiantum*; a Plant whoſe Stems grow half a Foot high; they are of a darkiſh Colour, divided into very ſlender Branches, which ſhoot out very ſmall Leaves, very like thoſe of *Coriander*. *Maiden-Hair* bears no Flowers, but its Seed grows upon the Folds of the Extremities of the Leaves which refold on themſelves, and cover ſeveral ſpherical Capſula's, which cannot be diſcern'd but by the Help of a Microſcope.

This Plant grows in ſhady, moiſt, and ſtony Places, as upon the Edges of Pools and Springs, and againſt the Walls.

The *Maiden-Hair* which comes from *Montpelier*, is the beſt that grows in *France*.

Maiden-Hair is opening and pectoral; it qualifies the Sharpneſs of the Blood, and provokes Women's Menſes.

MALENDERS and SELENDERS; Diſtempers in *Horſes*, which being much of the ſame Nature are coupled together. The *Malender* is a Kind of dry and hard Scabs in Horſes, which has Chinks and Chops therein, and hard, ſtubborn, and long ſtaring Hairs, like Hogſbriſtles, growing about it, upon the inward Part of the Fore Leg, juſt againſt the Bending of the Knee: It is very painful, and makes the Horſe halt, at leaſt go ſtiff at his firſt being led out of the Stable. It is an evil Sorance which cankers and corrupts the Fleſh, and proceeds from ſeveral Cauſes; ſometimes from corrupt Blood, hard Labour or Riding; ſometimes for want of clean keeping or rubbing, and thoſe Horſes uſually that have moſt Hairs upon their Legs, as the *Flanders* and *Frieſland* Horſes have, are moſt ſubject to this Diſeaſe. However, the Scab is bigger or leſs, according to the various Degrees of the Malady.

The *Selenders* breed on the bending of the Hoof, and as they proceed from the ſame Cauſes which breed the Malenders, they are known by the ſame Signs, but they happen not ſo frequently, and are conſequently the more dangerous, as denoting

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ting there is a great Quantity of Humours in the Hoof, which continually diſcharge upon the Leg thoſe malignant Waters, that at laſt rot and corrupt it.

Some Authors affirm we muſt not attempt a compleat Cure of either of theſe Sores; but only endeavour to allay the Humour, and qualify the Sharpneſs by the uſe of Alcalies, which blunt and deaden the too ſharp Acids; for thoſe who abſolutely dry up the Sores may be juſtly compared to thoſe, who ſhut up the Door of the Sheep-Coat to keep the Wolf in, and therefore they muſt be content to keep the Part very clean; that is, they muſt waſh and ſcour it; then waſh the Part with Urine or good Lye, or rub the Chinks with Butter, fried 'till it grows Black.

But Others alledge, that what cures the Scratches will cure both the Malenders and Selenders; beſides which they give us the following Receipts for the Cure of them: Mix an equal Quantity of Linſeed Oyl and Aqua Vitæ, ſtirring and ſhaking them 'till the Mixture grows white, and ſo anoint the Sore once a Day therewith: This will dry a little and allay the Sharpneſs of the Humour, ſo that the Malender will neither cauſe a Swelling nor Pain. The ſame is alſo reckon'd an excellent Remedy for Coach-Horſes, when they are troubled with Red-waters, Chinks and Mules, accompanied with Heads and Swellings.

Some take a Glover's Shreds, which he cuts from his white Leather, boil them in White-wine-vinegar 'till they are ſoft, and bind this hot to the affected Part, and if in once or twice dreſſing it takes away the Scab, let it be daily renew'd, whereby the brilly Hairs, that grow in it, and feed the Malender, will be taken away.

Two or three Dreſſings, with an Ounce of Gun-powder bruiſed to Duſt, and mixed well with Hogſ-greaſe and Allom, and chaf'd in well, in the Opinion of many, will cure it.

Some grind Verdigreaſe and ſoft Greaſe into an Ointment, and put it into a Box by it ſelf; and then take Wax, Hogſ-greaſe and Turpentine, of each a like Quantity, and being melted together, put that Salve into another Box, and when they come to dreſs the Sore, after they have taken off the Scab and made it raw, anoint it with the Green-ſalve of Verdigreaſe and freſh Greaſe only, for two or three Days, and it being a ſharp Salve, it will kill the cankerous Humour; and when you ſee the Sore look fair, take two Parts of the yellow Salve, and one of the green, mix them together and anoint the Sore therewith until it be whole, making it ſtronger or weaker as there is Occaſion.

MALLET, a *Garden* Inſtrument, uſed with the *Chiſſel* to cut off thoſe Branches that the Gardiner cannot ſo neatly take off by the Strength of his Hands; beſides he is not ſure, eſpecially if the Tree be tall, to ſtrike always in the ſame Place, and conſequently the Tree would be hack'd in ſeveral Places, which would not look well, therefore the *Mallet* is uſed to make the Amputation exact.

MALLOWS, *Marſh-Mallows*; a Plant of which there is two Sorts, one of which in *Latin* is called *Althæa*, and the other *Abutilon*; they ſcarce differ from one another: As for the common Marſh-Mallows, it is either ſimple or double; the *Althæa* is a Kind of wild Mallows, which has round Leaves like the Cyclamen, they have a Sort of little White Cotton upon them; the Flowers are like Roſes, and the Stems are two Cubits high; the Root is viſcous and white within; they gather it in *September*.

The Double one has one or more Stems, laden with double Flowers, like thoſe of Roſes, except that they have Leaves quite round on the Out-ſide, which are greater and more ſpread than thoſe within that are curled and friſſled; theſe Flowers are ſometimes red, at other Times Carnation coloured, and other whiles purpled, and of ſeveral other Colours. Some call them the *Bourdons* of St. *James*; this Plant grows naturally in rich and moiſt Grounds, it is likewiſe cultivated in Gardens and bloſſoms in *June* and *July*.

Our *French* Author ſaying no more concerning the Culture of Mallows, than that they love an open Place, much Sun, and Rich Earth well moiſtned, and that they muſt be water'd at proper Seaſons. Our own obſerve, that Mallows or Marſh Mallows are only propagated by Seeds like one another in Shape, but different in Colour and Bigneſs; for the Seeds of the Mallows are bigger than the other, and that of this latter of a deeper Brown than the former; but both are triangular and ſtreaked all over. They ſhould be allowed a Place in the *Kitchin-Garden* in ſome By-Corner, and will require no other cultivating than weeding.

Under this Head we may likewiſe comprehend *Mallows of the Garden*, whereof, according to our *Engliſh* Authors, there is but one Kind which bears beautiful Flowers, and by the Name given them of *Double Hollihock*, ſeem to be the ſame as the *Double Mallows* of the *French* abovenam'd, though the Deſcription be ſomewhat different; for they have great white Roots from whence ariſe white corner'd Leaves, more cut and divided, adorn'd from the Middle to the Top with ſmaller green Leaves, and fair large Flowers much diverſify'd in their Form and Colour; when the Flowers are paſt, the Seeds are contain'd in round flat Bottoms; their Time of flowering is in *Auguſt* and *September*, ſo that the firſt Flowers muſt be preſerv'd for Seeds; for though the Plants are of ſome continuance, they are chiefly raiſed from Seeds ſown in the Beginning of *April*, which will bear Flowers the ſecond Year.

Mallows have the Vertues to diſſolve and mollify; being a little aſtringent, they are uſeful in Diarrhæa's, Dyſenteries, and Spitting of Blood; the Root being boiled in Wine or Water with ſome Honey, or apply'd alone to Green Wounds, Kings-Evil, Impoſtumes, Diſtempers of the Breaſt, Ruptures, Hernias, Sprains, and Coldneſſes of the Nerves, is excellent for the Cure of all theſe Evils; for it diſſolves, ripens, digeſts, and it breaks and reſtores, if boiled, as I may ſay, and mixed with Hog or Gooſe-greaſe, and Turpentine, if you apply it to the Womb, it allays the Hardneſſes thereof, and takes away the Inflamation.

A Decoction of the Root in ſome Wine being drank, gives relief in Stoppage of Urine, Stone-Cholicks, Sciatica's, Catharrs and Ruptures; if you boil it in Vinegar and waſh your Mouth therewith, it allays the Tooth-Ach; its Seed, whether green or dry, ſteeped in ſome Vinegar and expoſed to the Sun, will take Redneſs away from the Face. If you rub your ſelf with an Oyl made of its Flowers, you will be preſerv'd from the ſtinging or Bites of venomous Animals; a Decoction of its Seed is good for the Dyſentery, loſs of Blood and Looſeneſs: The ſame Decoction drank with ſome Vinegar, is good to cure the ſtinging of Bees, Waſps, Hornets, and the like: Its Leaves being put into the ſtung and burning Places will cure them.

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It is ſaid, that the Root of this Plant being pounded and put into Water will make it freeze in one Night, even in the *Summer-time*.

MALT; of which we brew Beer, Ale, *&c.* in greater and better Quantity in *England* than in any other Country is made of Barley, which is commonly put into a Ciſtern with Water, ſo that it ſwims three or four Inches above the Corn: The Time of the Infuſion is according as the Seaſon is, either hot or cold, and according to the Goodneſs and Nature of the Corn, the ſmooth, plump Corn being the beſt for it; and if the Weather be warm two Days and three Nights will do; but in *Winter* eſpecially in cold froſty Seaſons, five or ſix Days will do it no harm: To know if the Corn be ſteeped enough, take one endways between your Fingers, and gently bruiſe or cruſh it, and upon finding it equally mellow and the Huſk to open, then it is done.

But if the Barley be grown, or that any wet has injured it, it muſt not be infuſed too much, which will ſpoil both the Malt and Drink made of it: It muſt alſo be remembred to let the Water drein well and equally from the Corn, before it be taken out of the Ciſtern, twelve or fourteen Hours in moderate Weather, but twenty four or thirty in a very cold Seaſon; then it muſt be couch'd or heap'd, if the Quantity be large and Weather warm, into 2, but if cold, into 1 Heap, turning it every four, five, ſix, ſeven, or eight Hours, as the Seaſon is either hot or cold, the the outwardmoſt Part inward, and the bottom upwards, keeping the Floor clean, that as it begins to come, it muſt be turn'd as often as before, and as even as poſſible, more eſpecially if the Weather be cloudy, warm, and windy; and as it comes more, ſo by Degrees you muſt ſpread and thin your Couch or Heap wider, to cool and, as it were, fix it, that it may not come too much nor too faſt, and when it is come, ſpread it very thin, and keep turning it twelve, fourteen, or ſixteen Times in four and twenty Hours, eſpecially if the Seaſon be warm, or late in the *Spring*.

When you have fixed it, or that the Root begins to be dead, it muſt be thickned again upon the Floor, often turning and working it with your Shoes; and your Judgment and Diligence muſt be ſuch that it neither mould nor acroſpire, that is, the Blade's growing out at the oppoſite End to the Root.

When the Malt is fit for the Kiln, ſome will turn it up into a great Heap four and twenty or thirty Hours, in which Time it will heat, which will be very prejudicial to it, and the Drink made of it will prove very injurious to the Drinkers.

As for the Time of its Preparation from the Ciſtern to the Kiln, it is uncertain, in moderate Seaſons it will come to it in three Weeks or thereabouts, but in cold it may be four or five; and as to the Thickneſs or Thinneſs of the Kiln, Authors vary; ſome putting it from ſeven to ten or twelve Inches thick, but that injures the Malt; for you muſt keep a ſtrong violent Fire, which is apt to burn that which lies next your Cloth, whilſt that which is uppermoſt is neither hot nor cold, which do mightily flatten the ſweet ſpirituous Vertues; beſides all the Diligence that can be uſed, cannot dry it ſo equally, and the Thickneſs thereof Occaſions it to ſend a great damp, or moiſt, groſs, excrementitious Vapour or Steam, which do often re-enter the Malt, that gives it and the Drink made of it, an ill Taſte; beſides, it will make but little Drink and that unwholſom.

In Reſpect therefore to the Thickneſs of it on the Kiln, it ought not to lye more than three, four, or five Inches, and the Fire muſt be conſtant not too fierce, and yet indifferent briſk, which will keep the Spirit and Life of the Malt living; keep turning it every two, three, or four Hours, and keep the Cloth clear. It is further to be noted, that the Kiln ought to have convenient Windows, that your groſs Steams, fulſom Damps, and ſtupifying Vapours may paſs freely away, and to let in the friendly Air, which will keep all the real good Vertues of the Malt living.

Now as to the Complexion or Colour of Malt, white is the beſt, becauſe moſt natural, and therefore in all Preparations and Operations, all Endeavours ſhould be uſed to maintain the natural Complexion of the Thing; for the Tinctures ariſe and proceed from the fine Spirits and eſſential Vertues; wherefore in the Order of making Malt, if the Colour be altered, its Vertues alſo are chang'd, and the Drink is made of another Nature and Operation, and proves very injurious to the Bodies of Mankind, and certainly the whiter the Drink is, the better and more healthful, having that mild and gentle Operation.

There is alſo another Error in drying and kilning of Malt, there being but few that keep their Kilns ſo free from Smoak as they ought; for it is extreamly prejudicial to the Malt, and alſo to ſuch as ſhall drink the Beer or Ale made of it: For if this ſtupifying keen Fume or Vapour, which is full of ſulphurous Excrements, which the Fire and Light caſt forth as an Abomination, be not prevented from paſſing through and incorporating with the Malt, it will prove very pernicious to Health; and what can be worſe than Smoak any Way; which to avoid, Stoves are good and profitable for that Purpoſe, being placed in the Midſt of the Kiln, that the Heat may equally diſtribute it ſelf into all Parts, as the Smoak is convey'd away by the Funnel aptly plac'd.

When the Malt is dry, it muſt not be left to cool on the Kiln; but preſently thrown off not in a Heap, but ſpread wide in an airy Place, 'till it be thoroughly cold, when it is to be heap'd, or otherwiſe diſpoſed of.

But the beſt and moſt natural Way of drying Malt, in the Opinion of my Author, is the Sun in the Months of *April* or *May*, eſpecially for thoſe who make but ſmall Quantities for their own Uſe; this making not only the paleſt, but the moſt kindly and wholſom of all others. The Drink made thereof has a delicate Mildneſs, being of a warming exhilerating Quality, not ſo apt to heat the Body, nor ſend Fumes into the Head. It may be done in all hot Seaſons, every Man drying enough for his own Uſe. It may alſo be done to great Advantage in hot Clymates.

Some of late Years have covered over their Kilns with Wyer inſtead of Hair Cloth, which is much the better Way; for this does not only dry it ſooner, but cleaner and much ſweeter; for by the Means of this Grate, as it may be called, the Properties of the Fire paſs away more freely, and the ſweetning Vapours of the Air, are not ſo much hindred from circulating, and therefore not ſo much Humidity contracted: But their Cloths are thick, which prevents the fiery ſulphurous Vapours from paſſing away, but are as it were beat back, and ſo do

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do with great Violence ſeek their Centre from whence they proceed, that is, re-enter the Fire; but finding no agreeable Matter to incorporate with, they become more intenſe and raging, and ſo with a rapid Motion aſcend, whereby the Heat that comes thorough the Cloth is ſtill more ſtupifying, groſs, ſulphurous, and hurtful to the Malt, as is moſt manifeſt by the Air in moſt cloſe Places, as where Stoves are, the Air having no free Circulation; beſides they are more cleanly and apt for all Purpoſes, and the Malt will be whiter, and afford more lively and briſk Spirits..

It is further to be noted, that moſt People are of Opinion, that Malt does brew to the greateſt Advantage, and make ſtronger and more Drink, if it be ground five, ſix, ſeven, or eight Days before Brewing; for it is ſaid, Malt lying ſometime together after it is ground does Occaſion its Dryneſs and Hardneſs to give, and as it were become mellow or yielding, whereby it is the eaſier diſſolved, and hot Liquor does the more aptly penetrate all the Parts thereof; which being admitted to be all true, yet there is no real Advantage that does ariſe therefrom, but the contrary is to be underſtood; for the groſs Body is but the Houſe or Covering Place for the fine ſpirituous Part, which inward Powers are not perceptible unto Sight; and if by an undue Order or Method of Digeſtion, Violence be offered unto them, then immediately theſe ſpirituous Qualities, will according to the Degrees of that Injury done, evaporate in an inviſible Breath of Air, and then the Body, be it what it will, becomes ſick, and by Degrees will dye and periſh: For *Example*, Take a Quart of lively Briſk Beer or Ale, warm it well, and then let it be ſet by for three or four Hours, and it will be found to have loſt its ſparkling, lively good Qualities and Spirits, and yet the ſame Meaſure is ſtill remaining; it has not left any of its Quantity, but only of its Quality. The like is to be underſtood of all other Things that have paſſed through any Digeſtion and Fermentation, as Malt has, whoſe Body is thoroughly open'd; therefore if it be ground five, ſix, ſeven, or eight Days before it be uſed, the ſpirituous Parts or beſt Vertues will evaporate, no Art being able to prevent it; and ſuch Malt will not make ſo much Drink, nor ſo good as that which is new ground; for which Cauſe, it is more adviſeable to grind it, but a very few Hours before it be put into the Maſh-Tub; which will afford a better, ſtronger, and more ſpirituous Liquor or Wort, than that which lies ground ſo long before.

Malt being ſo univerſal a Commodity in all the Parts of *Britain*, and of general Uſe, we muſt not omit other particular Ways to make it; and we ſhall firſt ſhew how they proceed in the Management of this Work in *Derbyſhire*, where the *Barley* of which they make it, is of 2 Sorts, either *Sprat* or *Long-Ear*; ſo called from the Length thereof, or *Battle Door Barley*, from the Flatneſs of the Ear; each of theſe is alike good for malting. Now in chooſing your Barley for this Uſe, you muſt look that it be bold, dry, ſweet, of a fair Colour, thin ſkinn'd, clean ſalter'd from Hairs, and dreſſed free from Fowlneſs, Seeds and Oats. Any one that is accuſtom'd to it, by barely handling the Corn in the Sack, will eaſily perceive whether it be bold, dry, and well dreſs'd or not: The Colour and Faſhion of it will enable you to judge whether the Huſk be thick or thin; the Sweetneſs is found by the Smell; for ſome will appear fair to the Eye, which by the Smell we may find to have receiv'd ſuch hurt in the Mow as renders it unfit for malting. If the Grains be of a dark Colour, and that many Corns have brown Ends, we may judge them to have been heated in the Mow, and they ſeldom come well in the Couch.

Having put what Quantity of Barley you think fit into Ciſterns, cover it with Water, eſteeming that drawn from the *Brook*, by Reaſon of its Fatneſs, much better than that from the *Spring*; in this they let it ſteep, until cruſhing the Corn, ſet endways between your Fingers, as before-hinted, if the Huſk will riſe and ſhoot a little from it, then they draw off the Water, and let it lye ſix, eight, ten, or twelve Hours to drain. Now Barley bought about *Michaelmas* takes much leſs Time in the Water, than afterwards when it has had the Sweat in the Mow; becauſe it is ſuppoſed, the Pores of its Skin or Kernel are more open, and which ſome wonder at after a dry Year, when it has little Rain in the Field and none in the Swath, it imbibes the Water faſter and is ſooner ſteep'd than when it has Plenty of Rain in the Growth, and ſome after it is cut and before it is inned into the Barn.

Moſt experienced Malſters judge it fit to give the Barley too little rather than too much Water; becauſe that having imbibed too much, many Corns will ſmilt, or have their Pulp turn'd into a Subſtance like thick Cream, which cruſhes out in ſtirring; others have the Spirits drown'd, and moſt of thoſe which come, without extraordinary Pains, will ſend forth their Subſtance in an Acroſpire.

When the Barley is ſteep'd enough and the Water well drain'd off, they throw it out upon the Couch-Floor, and if the Weather be moderately warm, immediately couch it about a Foot thick; but if they perceive it has taken much Water, or a hotter Seaſon require it, they ſpread it much thinner on the Floor; yet if the Weather be moderately cold, they let it lye twelve Hours on a Heap, the Edges being only ſwept cloſe up, but yet a longer Time in a Froſt; then ſpread it in ſuch a Thickneſs, as the Weather and Water, it ſeems to have taken, may require.

Being thus laid, they ſtir it with a broad Caſting-Shovel, uſually thrice a Day in moderate Weather, but in cold only twice; and in a hard Froſt, when the Out-ſides of the Couch are apt to freeze, for the Middle never will, they have ſometimes couched them up a Yard thick covered with a Hair-Cloth, and ſtirr'd only once a Day; the Malſter being always careful to throw the frozen Out-ſides into the Middle, 'till the Corn begins to fork and warm in the Couch; after which Time, if it be not laid too thin, it will not eaſily freeze.

The Malſters in this County will ſome times in the hot Months of *May*, *June*, &c. ſtir their Barley Couches 'till the Sprit begins to fork, five or ſix Times, or more in a Day; it being ever their Care to keep them from drying too much on the Out-ſides, leſt they ſhould be parch'd again into Barley; but all their Care in *Summer-time* is ſome times too little; for the Heat will indeed ſo dry the Corn, that though it ſeems to come well, yet wanting Moiſture to put an Acroſpire back, the Malt will prove but harſh and hard.

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The Barley, after it has been couched four or five Days in cold Weather, will ſweat a little, and begin to ſhew the Chit or Sprit at the Root-end of the Corn; and in four or five Days more, during which Time it continues Sweating, as may be eaſily diſcern'd, by ſtroaking of the drier Top of the Couch, it will become long enough; but now except the Weather grows cold, it muſt ſtill be laid thinner, and ſtirred three or four Times a Day. When the *Come* is long enough, at leaſt in *Summer*, it has been known to chit in four and twenty Hours, after it has been thrown forth of the Ciſtern, and come enough within three Days; the Malſter being forced to ſtir it ſix, ſeven, or eight Times a Day, to keep it from running out, or the Sprit from coming too long; the Chit has ſometimes been known to peep before the Ciſtern was emptied in the Heat of *Summer*; but this was only at the Top of the Ciſtern; and in that Caſe the chiefeſt Art requir'd, is to make the Barley *Come* even in the Couch.

The Malſter has a laborious Time of it, when Barley begins to grow in the *Spring* in the Fields; for that in the Couch by ſome Kind of Sympathy will be ſo active, that it will require extraordinary much ſtirring to keep it from coming too long, or emptying the Pulp of the Corn in Sprits, which it is his Care to prevent, not only leſt it ſhrinks its Meaſure, which it will do in ſome Part, but alſo leſt it leaves him only the Huſk of the Corn inſtead of Malt.

When their Malt is come enough; they throw it thinner on the Floor, to wither it, and ſtir it once or twice that Day extraordinarily, when it is once ſtopt with ordinary Care and ſtirring, it will be kept from coming. The Corn is uſually come enough when the Sprits are about half an Inch long; but in *Summer* let it come a little longer than in the *Winter*, to make the Malt raſh: If it be come too much, it will look rugged, and be apt to ſtick together, and when ſtirred will fall uneven, or on Heaps; then being ſtay'd from coming, they remove it into their upper Floors, where in hot Weather they keep it with ſtirring three, four or five Times a Day, in Order to wither it as neceſſity requires.

It is carefully to be obſerved, that when the Sprits come forth at the Root-end of the Corn, another Sprit that is called the *Acroſpire* begins to ſtir at the ſame End, and as the exterior Sprits run faſt out, it moves ſlowly backward under the Skin, unſeen, and when they are come long enough, it is ſeldom gone further back than the Middle of the Corn; but if the Malt afterwards be not cooled too haſtily, or caſt over thin on the withering Floor, this will run back to the End of the Corn, to which if it reaches not, the Part of the Corn which it paſſes not, will remain unmalted, but the reſt will be perfect Malt: But if for want of ſtirring the Malt, or giving the Barley too much Water in the Ciſtern, both which cauſe it, the Acroſpire comes out, it carries forth with it the Heart of the Corn, and leaves little behind but the Huſk, eſpecially if it gets Length, as before-mentioned.

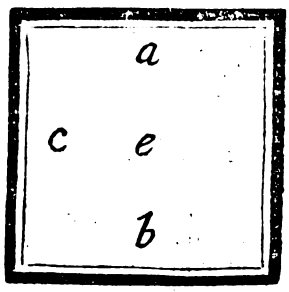
When the Malt has lain on the withering Floor about twelve or fourteen Days, it will be fit for the Kiln or ſooner, if it begins to acroſpire; and yet when the Froſts are ſharp, it will ſcarce be ready in three Weeks Time.

In *Summer* Seaſon and when the Weather is hot, the Corns that are bruiſed by the Malſters Feet or the Shovel, in ſtirring will be apt to mould, and the Malt if kept but a little too thick, or neglected, when it ſhould be ſtirr'd, will acroſpire; and if to prevent the acroſpiring it be thrown thin, many of the Corns will dry, and parch again into Barley: Moreover, the Acroſpire in thoſe that come, will ſcarce run back to the Middle of the Corn, ſo that one half of it will remain Barley, which is the Reaſon why uſually the Summer-made Malt brews ill, and is diſlik'd by moſt Ale-Brewers.

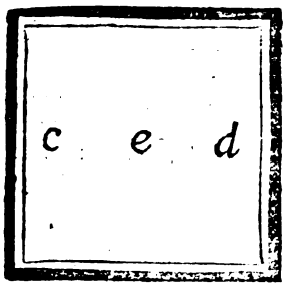
The Malt made in the hot Weather of the *Summer* will not abide to lay above ſeven Days on the Floor, after it is come enough, before it be convey'd to the Kiln, by Reaſon it is apt to contract Mould, which has a bitter Taſte, and gives an ill Reliſh to the Drink; but when the *Summer* Weather is cool, they may make as good Malt as after *Michaelmas*.

The Malt is laid on the Kiln to be dry'd, ſomewhat thicker than it lay on the Withering-Floor, where when it has lain five Hours with a conſtant Fire under it, the Malſters give it the firſt Turn, about four Hours after the ſecond; and in about three Hours after that, the third; and if the Kiln dries well in the Space of three Hours more with a moderate Fire, for fear of Fire-fanging, it will be dry'd enough; thus it lies about fifteen Houts on the Kiln, ſome times more, and ſome times leſs, according to the Goodneſs of the Kiln, and Greeneſs of the Malt; which if it be not well withered before it be laid on the Kiln, will require more Time to dry, and one extraordinary Turn on the Kiln; but the Brick-Kiln will dry a greater Quantity in Four, than they uſually lay on one of the ſame Capacity of the Common Make in twelve Hours.

There are various Ways of turning the Malt on the Kiln; the beſt eſteem'd, though troubleſom is this; the Kilns being all of 'em in that Country Four-ſquare, they begin at any Side, and with the broad Shovel caſt up all the green Malt on it, in two Heaps on the oppoſite Corners; the drieſt next the Hair-Cloth into the Middle Space betwixt them, as if they began at the Middle *e*.



They throw all the green Malt into two Heaps in the oppoſite Sides *a* and *b*; but the little dry next the Hair-Cloth betwixt them to *c*: Then having taken up the Hair-Cloth, ſo that no looſe Corns may ſtick to it, and again laid it down very ſtrait, they remove the green Heaps to the oppoſite Sides *d c*, as in this Figure.



But

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But the little middle Heap, with the dry, under the other two, the Shakings of the Cloth, after they are removed to the Space between them *e*; then again composing the Hair-Cloth, they first cast down the two green Heaps all over it, of an uneven Thickness, and the dry Heap all over them, thus the greenest is turn'd to the Bottom, and dry lies on the Top. They afterwards rake it all over with a wooden Rake, in Order to leave it every where of as even a Thickness as possibly they can.

'Tis true, that the most usual, though not so much approved Way is this; the Malster throws all the Malt on the Kiln on one close Heap, in the Middle of it; then he shakes up his Hair-Cloth, which being lain down again very even, he casts the said Heap abroad again round the Kiln, clearing the Hair-Cloth all that Breadth where it lay, or something wider, which Place he sweeps clean with a Broom, lest any Corns sticking to it, should be Fire-fanged; then he fills up the said swept Place, with Malt cast into a Round from the Sides, and raking it very even, leaves it.

His Malt being dry'd enough, must be removed from the Kiln, laid about a Foot thick, and trod round three or four Times, beginning at the Out-sides, and the Person must wind him self round, 'till he has trod up to the Middle of the Heap, and so back to the Out-sides again; this they call a *Course*, and in going two or three such Courses, the Malt, if well dry'd, will be trod enough, that is, all the Come will be rubbed off; then if the Malt is to be kept long, they throw it upon a Heap in the Dust; but if they design to sell it within two or three Months after, they dress the Dust from it by running it through a Fan or Frie, that so it may take the Air better in the Heap and become more mellow. When malt is to be used, it is best to have it ground ten or twelve Days before it is brew'd.

MALT-LIQUOR; all potable Liquors made with Malt as the principal Ingredient therein. The making, drying, and grinding of Malt, brewing, &c. being to be met with under their proper Articles, we shall not touch upon them here; but consider Malt *Liquors* only as they conduce to *Health* under the following Divisions, 1. Hopp'd and unhopp'd Drinks, 2. Small or strong, 3. Pale or brown, and 4. New and old.

1. The difference made by *Hops* is best discover'd from the Nature of *Hops* themselves: These are known to be a subtil grateful *Bitter*: They therefore in their Composition with this Liquor, add somewhat of an *alkaline* Nature, that is, Particles which are subtil, active, and rigid: The ramous viscid Parts of the *Malt* are by this Means more divided and spiritualized, if we may use the Term; and therefore not only more easy of Digestion and Secretion in the Body, but also while in the Liquor, prevent it from running into such Cohesions, as would make it ropy, vapid, and sour: But for want of this in *unhopp'd* Drinks, that clammy Sweetness which they retain after *working*, soon turns them acid and unfit for Use; which is sooner or later in Proportion to the Strength they receive from the Malt, and the Commotion it has undergone by Fermentation.

It is much in the Opinion of some, that Ale is more *diuretick* than Beer; that is, *unhopp'd* Liquor more than that which has *Hops* in it. It may so happen indeed in some particular Constitutions, because *Ale* is more smooth, softning, and relaxing; and therefore where Urine is to be promoted by enlarging the Passage, that is most likely to do it; and this is mostly the Case of thin dry Constitutions: But where the Promotion of Urine is to be done by attenuating and breaking the Juices, and rendring them more fluid, it is certainly best answer'd by those Drinks which are well *hopp'd*. As to the Controversy, whether *Hops* tend to breed the Stone, it is not our Business here to enter into it, and seems to have little Foundation on the affirmative Side: However, our Author says, we may thus far venture to say, where one Instance can be produced, of any probability of such an Effect from this Cause, there may many more be brought, which can admit of no Doubt, where Constitutions have been spoil'd by *Ale* on the contrary Extream; for that manifestly fouls the Glands, stuffs the Vessels with Slime and viscidity, makes the Body unweildy and corpulent, and paves the Way for *Cachexies*, *Jaundice*, *Asthmas*, and at last incurable *Dropsies*. The Urinary Passages, which likewise it is imagin'd to clear, it will by Degrees fill with *Slough* and Matter of as bad Consequence as *Gravel*.

2. The strength of these Liquors makes them of different Efficacies, as to any medicinal Regards; the stronger they are, the more viscid Parts they convey into the Blood; and though the spirituous Parts make them imperceptible at first; yet when they are evaporated or gone off, which will be in a few Hours, the other will be sensibly enough felt in the Head, Nauseousness at the Stomach, and Lassitude of Listlessness to Motion: This those are by much the best Judges of, who have experienced the Extreams of drinking of these Liquors and of Wines; for they find a Debauch of Wine much sooner wore off, and they are more lively and brisk afterwards, than upon Over-Tipling Malt-Liquors, whose viscid Remains will be long before they can be shaken away: These Liquors therefore are much the more wholsom for being small, that is, of such a Strength as to carry some small Degree of Warmth into the *Stomach*; but not so as to prevent their being proper *Diluters* of our necessary Food. People of robust Constitutions, who labour hard, may dispence with reasonable Quantities of the strongest Liquors, especially as their Food is frequently poor and slender enough; the Deficiencies of which this supplies, and their continual Exercise and Strength of Body, digests and breaks the Viscidities of the Drink into convenient Nourishment; though in Persons of another Habit and Way of living, they would only produce Obstructions and ill Humours.

3. Malt-Drinks are distinguish'd into *Pale* or *Brown*, from the Malt they are brew'd with; that which is slenderest dry'd, makes it less tinge the Liquor in Brewing, and therefore is called *Pale*; whereas that which is higher dry'd, or roasted as it were in Comparison of the other, makes it of a high Colour, and a Mixture of both, of an *Amber*; which Name likewise several of those Liquors bear. The *Pale* Malt has certainly most of the Grain in it, and is therefore most nourishing; but for that very Reason it requires also a strong Constitution sufficiently to digest it: Those who drink much of it are generally sleak and fat in the Bloom of their Years; but if they are not suddenly cut off by Fevers, as they generally are, they fall very early into a distemper'd Old Age; and

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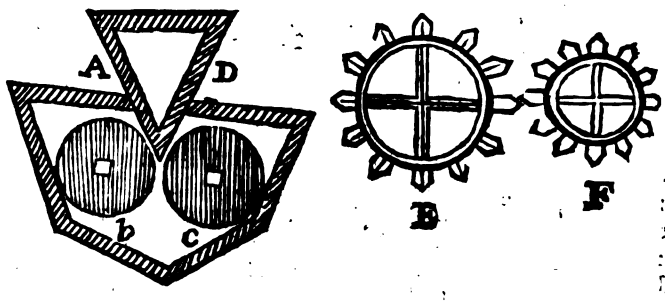
and hardly ſupport the Burden of Life, with a Retinue of Diſeaſes. The *Brown* makes a Drink much leſs viſcid, and fitter to paſs through the ſeveral Strainers of the Body; but what is very ſtrong of it, may be uſed in Exceſs enough to bring on the Inconveniences of the former, tho' a ſingle Debauch with it much more eaſily wears off: How far it may be an uſeful Hint to thoſe who find their Accounts only in the Profits of Brewing, we do not pretend to judge; but for the Health of the conſumer, we may venture to aſſure him, that *Pale* Malt brew'd with hard Waters, ſuch as thoſe of *Springs* and *Wells*, is the beſt; becauſe the mineral Particles with which they are impregnated, will help to prevent the Coheſions of thoſe drawn from the Grain, and the better enable them to paſs the proper Secretions; as the viſcid Particles of the Grain will likewiſe defend them from doing the Miſchief which otherwiſe they might Occaſion; but ſofter Waters as *Rain* and *River* Waters, ſeem moſt ſuited to draw out the Subſtance of high dry'd *Malts*, which retain many fiery Particles in their Contexture, and are therefore beſt loſt in a ſmooth Vehicle.

4. The Age of theſe Liquors is the laſt Thing to be conſidered, by which they become more or leſs wholſom; and this ſeems to do ſomewhat the ſame as *Hops*; for thoſe Liquors which are longeſt kept, are certainly leſs viſcid; Age by Degrees breaks the viſcid Parts, renders them ſmaller, and makes them fitter for Secretion: But this is always to be determined by their Strength; becauſe in Proportion to that, they will ſooner or later come to their full Perfection, and likewiſe to their Decay; for when Ale or Beer is kept 'till its Particles are broke and comminuted as far as they are capable, then it is always the beſt; but beyond that it will be continually upon the decay, until the finer Spirits quite make their eſcape, and the Remainder becomes vapid and ſour. By what therefore has been already ſaid, it will appear that the older Drinks are the moſt healthful, ſo they be kept up to this Standard, and not beyond it.

MALT-LONG, or MALT-WORM; a cankerous Sorance about the Hoof of a *Horſe*, juſt upon the Cronet, which will break out into Knobs and Branches, that will run with a ſharp wateriſh Lye or Humour; which will venom the whole Feet, that are Signs enough to know this Diſtemper: To cure it, if in *Summer-time*, take Black Snails, and Burdock Roots; let them be well beaten together, and lay them to the Sore, renewing the ſame once in Four and Twenty Hours; but if it befals a Horſe in the *Winter Seaſon*, Take the Scrapings of a Pan or Caldron, and put into it an Handful of the inner Rind of an Elder-Tree, and having beaten them well together in a Mortar, lay them to the Sore and renew the Application once a Day; or you may take the like Quantity of Garlick, Pepper, and Honey ſtamp'd together, and lay it on.

MALT-MILL; a Mill for *grinding* of Malt, of which there are ſeveral Sorts; we ſhall not meddle with the Common Ones, but obſerve a particular Sort here, which is judg'd to be of good Uſe for this Purpoſe, and much more ſubſtantial and laſting than the other Mills, and conſequently more conducive to good Oeconomy; becauſe it is not alſo often out of Order, and will grind a much greater Quantity than the ordinary *Hand-Mills*.

It has moreover this particular Advantage, that it will not grind any of the Malt to Powder; but will ſqueeze or flat it only, according to the diſtance you ſet your Rollers; which is a great Advantage in Brewing your Drink.



It is made after this Manner. A is the Caſe of the Mill, *b c* the End of two Iron Rollers, that are about four Inches Diameter, and which may be a Foot and an half, or two Foot and an half long, according as you would have it to be turn'd by one or two Men; theſe Rollers muſt be ſet at ſuch a Diſtance from each other, as to break a ſingle Grain of Malt, ſo much as you deſire to have it done. There is a Hopper at D, the Breadth of the Bottom of which muſt be juſt half the Length of a Barley-Corn, and near as long as the Rollers, that it may not feed them too faſt. At one End of the Roller *b*, muſt a Winch be put with the Wheel at E, and another ſmaller Wheel at F to be put under the Rollers, if you turn it but with one Man; but if you do it with two Men, you may have only two Winches, one to each Roller, for one Man to turn againſt the other, only you muſt obſerve that one of the Men muſt not turn quite ſo faſt as the other; becauſe it is apt to make the Mill feed too faſt.

MAN; a Spirit and Body united together, in ſuch a Manner, that the Spirit depends ſeveral Ways upon the Body, and the Body alſo upon the Spirit on divers Occaſions.

MANDRAKE, a Plant of which there are two Sorts, *viz.* the Male and Female: The Male has Leaves like the Fruit; twice as big as that of the Female, and like the Sorb-Apple; and they are Saffron colour'd, and have a good Smell, though ſomewhat ſtrong: Its Roots are large, black within and white without, and have a thick Bark. There are ſeveral Sorts of them in the Gardens of *Mont St. Angelo* and *Rome*. The Fruit is ripe in *Auguſt*.

Theſe Apples, as ſome call them, are hot and moiſt, and therefore if you eat or ſmell to them, they will make you Sleep: The Bark of the Root cools and drys. Formerly they boiled the Root in ſome Wine, until a Third was conſum'd, and took a Glaſs of the Liquor to prevent the feeling of ſome great Pain, as that of a Cauſtick, or Member cut off.

The Female has black Leaves, and they are ſmaller than thoſe of the Male. But all that has been ſaid of *Mandrakes*, that they bear a humane Shape, that they cannot be pluck'd out of the Ground without endangering a Man's Life, and the like, are meer Fables. *Matthiolus* in his *Comment* upon *Dioſcorides*, repeats at length the Roguery of thoſe who boaſted they had them, and ſold them for true Ones. All that has been ſaid of its Roots are Fables; it is not ſo cooling as the Fruit; but on the contrary, it has the

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Vertue to dry, ſoften, and diſſolve all Hardneſs of the Liver, Spleen, Evil, and ſuch like Swellings, though never ſo hard and ſtubborn.

MANGE, a Diſtemper to which *Black Cattle* are ſubject, that proceeds from over heated Blood, that throws it ſelf out, and produces thoſe loathſom Marks we ſee upon the Skin; ſome propoſe to cure this Diſtemper by cutting out the Root or Core, and bleeding the Beaſt in the Neck-Vein, and then giving him a Gliſter with cooling Herbs, they afterwards give him a Pint of Cows-Milk, an Ounce of Tartar, and a Quarter of a Pound of Honey all mix'd together, which they make him ſwallow: They let him feed upon Graſs in *Summer-time*, and moiſtned Hay in *Winter*, and Bran a little wetted twice a Day: When you have done this for a few Days, rub him with the following Ointment.

Take about a pound of Lard, mix it with a Pint of Oyl of Olive, two Ounces of Live Sulphur, as much Myrrh, and half an Ounce of white Allom, bruiſe or pound the whole together in a Pint of good Vinegar, and rubbing the Body of the Beaſt therewith, it will cure him.

MANGE; a moſt infectious and filthy Diſeaſe in a *Horſe*, which will make him rub and ſcrub againſt every Thing he can lean upon, and if his fellow Creatures that are in Company with him at Home or Abroad, be not remov'd, they are ſubject to catch it from him. It is known by the ſtaring of the Hair, and peeling away from the Skin in many Places, upon which a Scurff will ariſe. It comes ſometimes by Over-heats and Colds, hard Riding, or Labour, whereby the Blood comes to be corrupted, and at other Times by Feeding upon unwholſom Food.

To cure this Diſtemper there is a certain red and three corner'd Seed, called *Staves-Acre*, which grows in Hedges, and ſerves commonly to deſtroy Lice in Birds, or Oxen; beat two Handfuls of this Seed, and infuſe it in a Quart of ſtrong Vinegar and hot Aſhes, waſh the Mangy Parts with this Liquor, and it will be cur'd in twice bathing.

Take a large Handful of Louſe-wort or Baſtard Hellebore, and rub the mangy Parts once or twice at moſt, leſt by repeating the Application too often, the Place ſhould be ulcerated: This Plant in the *Summer Seaſon* grows at the Side of Hollow Ways in mountainous Places: Its Leaves are long and notch'd, and the Country People make uſe of it to deſtroy Lice that trouble their Cattle.

Others take green Copperas, and burnt Allom, of each two Ounces, of Arſe-Smart, two Handfuls, and boiling them in two Quarts of Vinegar to the Conſumption of the one Half, rub the Horſe's mangy Parts with a Wiſp, before they waſh them therewith, and it will certainly do in twice uſing.

Some times the Skin and Hair peel off, and the mangy Part remains bare and red, denoting an Exceſs of Heat, for which take four Ounces of Scorrice of Liver of Antimony, beat them to Powder and boil them in two Quarts of ſtrong Vinegar, with which rub the raw Part every Day 'till the Hair comes: The frequent Repetition of this Remedy, infallibly cures the Univerſal Mange; if at the ſame Time the Horſe's Body be cooled with repeated Doſes of Liver of Antimony in moiſtned Bran; or inſtead of that with Chryſtal Mineral, or Sal-Prunella. It is to be obſerved, that the Cure of this Diſtemper be always begun with Bleeding, and in the mean Time the Horſe may be either rid or wrought: See more Remedies under *Blood-Running Itch*.

MANGE, a Diſtemper as well as *Tetters*, *Ringworms* and *Scabs*, much incident to *Dogs*; but more particularly as to the firſt, it is ſaid there are four Sorts of Mange, *viz.* the Red Mange, which cauſes the Dogs Legs to ſwell; the Scaly Mange, which grows in Patches as broad as a Man's Hand, and takes away the Skin where it comes; the Common Mange, and the Black Mange, which lies under the Skin and cauſes the Hair to ſhed; and of all theſe, the Red Mange is the hardeſt to be cur'd.

This Diſeaſe is occaſion'd by a Dog's Foundring or Over-heating in the *Winter*, and by taking Cold by ſwimming over Rivers when hot; and alſo by lying in cold and moiſt Places before he is well dry'd.

For a Cure give him a Purge thus prepar'd, take an Ounce and an Half of *Caſſia Fiſtularis*, well cleanſed, two Drams and an Half of Staves-Acre in Powder; the like Quantity of Scammony, prepared in White-wine-vinegar, and four Ounces of Oyl of Olives; temper thoſe together, and warm them a little over the Fire, and give it the Dog towards Night, not ſuffering him to eat any Thing 'till towards Morning: Then let him Blood in a Vein that is between the Hough-ſtring and the Bone of the Leg, and within two Days after anoint him with the following Ointment.

Take three Pounds of Nut Oyl, an Ounce and an Half of Oyl of Cade, two Pounds of Oyl of Worms, three Pounds of Honey, and one Pound and an Half of Vinegar; boil all theſe together 'till half is conſum'd, then put to it of Roſin, Pitch, or Tar, of each two Pounds and an Half, and half a Pound of Wax unwrought; melt them together, and then put thereto a Pound and an Half of Brimſtone, two Pounds of Copperas well dry'd, and twelve Ounces of Verdigreaſe; ſtir thoſe until cold.

This Medicine will kill and heal all Manner of Mange and Itch, be it never ſo ſtrong; but before the Dog be anointed therewith, waſh and rub him with Water and Salt to cleanſe his Skin, then bring him to a good Fire and tye him there that he may ſweat: Let his Diet be warm Broth, in which put ſome Brimſtone to warm him within, and this Method taken for about a Week will cure him.

The Common Mange often Times is occaſion'd by Reaſon of the Dog's wanting fair Water to drink, as alſo for not keeping their Kennels clean: This Mange is eaſily cur'd by a Decoction of theſe following Herbs; take two Handfuls of wild Creſſes, as much of Elecampane, of the Leaves or Roots of wild Sorrel, and the Roots of Frodils two Pounds, put all theſe into Vinegar and Lye, and let them boil well; then having ſtrained the Decoction, put therein two Pounds of Grey Soap; which being diſſolv'd and lukewarm, bathe the Dog therewith in the infected Places, and in about a Week he will be recover'd.

To cure this Diſtemper you may likewiſe take two Ounces of the ſtrongeſt Gun-Powder, and mix it with very ſtrong White-wine-vinegar, until it becomes like a thick Salve, and with it anoint the Places infected until they bleed, and it is a certain Cure.

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Some will throw their Dogs into a Tan Pit, but that is not so good, seeing it endangers their Eyesight.

But more particularly for this ugly Distemper in a *Spaniel*, the following Prescription is good; take a Pound of Barrow-slick, common Oyl three Ounces, Salt well beaten to Powder, Ashes well sifted and searc'd, of each two Ounces; all which put into a Kettle or Earthen Pot; and when they are well incorporated, anoint your Dog therewith every Day, either against the Sun or Fire; then wash him all over with a strong Lye, remembring to sift his Kennel and Litter often.

But if it be found he is not much troubled with this Distemper, make Bread with wheaten Bran and Agrimony, beating them well in a Mortar, and making it into a Paste or Dough, bake it in an Oven, and give him no other Bread but it for a while, letting him eat thereof as long as he will.

If the *Spaniel*'s Hair comes off, as it often does, then bathe them in the Water of Lupines or Hops, and anoint them with stale Barrows-Lard.

If these Medicines will not do, then use this which is stronger; Take two Quarts of strong White-wine-vinegar, six Ounces of common Oyl, three Ounces of Brimstone, six Ounces of Soot, and two Handfuls of beaten Salt; boil all these together in the Vinegar, and bathe the Dog therewith, as before directed.

MANNA; a Dew that falls from Heaven, formed of the Vapours and Exhalations of the Earth, attracted and digested by the Heat of the Sun in a temperate Air, and when it is thickned and congealed by the Cold of the Night, it falls upon the Branches and Leaves of Trees, and even upon the Stones and the Earth: Some call it the Sweat of Heaven, the Spittle of the Stars, Air, Honey, or Dew,

Nevertheless, it is more probable that Manna comes from a Juice that sweats from the Branches and Leaves of Ash-Trees and which thickens in the Air; for besides that which they call the first Sort, and which is got in *June* and *July*, there is also another which is got by Incisions made in *August* and *September*, and bears the Name of the second Sort; it thickens like the other.

There are indeed two Sorts, *viz.* the congealed Manna of which we have spoken, and the Liquid, which the *Arabs* and *Turks* call *Terinabin*: They gather it on *Mount Sinai*, aad carry it in earthen Pots to be sold at *Grand Cairo*.

Manna is brought to us from *Dauphine*, *Calabria* and *Syria*; this last call'd in *Latin*, *Syriaca & Orientalis*, is esteem'd to be the best; but as it is rare in these Countries, that of *Calabria* is commonly used, called in *Latin Calabrina*: You must choose that which is clean, fresh, white, or a little yellowish and congealed in the form of Mastick Grains; that which is quite red or dark Brown is absolutely to be rejected, as being too old and superannuated: Manna participates of the Nature of Sugar or Honey, easily running into a watery Liquor: It is of a sweet Taste like Syrop or Honey, and has a feeble and insipid Odour.

It must be gather'd in Pieces somewhat long, great or small, purely dry, light, a little greasy, or unctuous, somewhat hollow and flaky within: Manna is moderately hot and moist, and gently purges Choler and without any Inconveniency, and therefore you may safely give it young Children to the Quantity of half an Ounce dissolved in some Chicken Broth, or Decoction of Barley; and those that are somewhat older may take from one Ounce to three of it. It is very good for the Distempers of the Lungs and Breast.

The Manna which is somewhat unctuous, is preferable for its purgative Vertue to that which is sold by Merchants in fine and long Sticks, as thick as a Finger, light, neat, white, and sometimes of a purple Colour; the Reason why the ordinary Manna purges better than the other, which is finer, is because it being more unctuous and viscous, it has a Disposition to dwell longer in the Bowels, there to produce its Effect.

Manna being put alone in some Vessel upon the Fire, becomes liquid and inflamable like Honey and Sugar, it does not melt in the rectify'd Spirit of Wine; but this Menstruum dissolves some oily Part of it, without charging it self with any apparent Tincture; it dissolves almost as easily as Sugar in watry Liquors, and if it finds there too little of Liquor to extend, it condensates or cristalizes in Bits, much like in Figure to Sugar Candy; but they are not so hard and transparent.

Manna may be rendred vinous by dissolving it in Water, and letting the same ferment after the following Method: Let two Pounds of pure Manna be dissolved in eight Pounds of clear River Water, strain the Dissolution, and about a third Part of it being evaporated in a Stone Bottle, pour the remaining Liquors into Bottles, and after having stopt them with a single Paper, expose them to the Sun, or the Heat of a Chimney, for the Space of six Months, whereby the Liquor will become vinous, and this Wine of Manna will be like that of vinous Hydromel, but less strong, and agreeable to the Taste.

It gently purges Serosities; the Dose is from three to six Ounces; if this Manna Wine be distill'd in a *Balneum Mariæ* or *Vaporis*; there will be drawn from it a spirituous Liquor like Brandy; and by Rectification after the ordinary Manner, an inflamable Spirit, like that of the Spirit of Wine, but it will retain the Smell of Manna; this Spirit will have the same Vertue as that of the Spirit of Wine.

MANNA-GRASS; a Plant, whose Leaves and Root are like those of Dogs-Grass, with five or six Points and a Number of Spikes at the Top, which they put into the Nose to make it bleed: The Seed is white like that of Rice, and smaller than that of Millet or Panick; it grows with a Husk like Barley which they take away when they pound it. This Plant is sow'd and cultivated in *Germany* like other Pulse.

The Seed has the same Property as Rice, being somewhat astringent, they call it Manna in *Germany*, and they eat it as they do Rice; but it yields not much Nourishment: If it be boiled in fat Broth, it cures Hardnesses.

MANSION-HOUSE in the Country: See *Building*.

MANTLE, a Term in *Heraldry*, being that Appearance of the Foldings of Cloth; Flourishing or Drapery, that is, in any Atchievement drawn about a Coat of Arms. 'Tis supposed to have been formerly the Representation of a Mantle of State in Blazon; it is always said to be doubled, that is, lined throughout with one of the Furs, as *Ermin*, *Pean*, *Verry*, &c.

MAP,

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MAP, a Description of the Earth, or some particular Part thereof, projected upon a plain Superficies; describing the Form of Countries, Rivers, Situation of Cities, Hills, Woods, and other Remarks.

MANURES; a general Term in *Agriculture*, including all those Substances which contribute to the fertilizing of Land; such as *Chalk*, *Lime*, *Marle*, *Fullers-Earth*, *Clay*, *Sand*, *Earths*, *Sea-Sand*, *Cow* and *Ox Dung*, *Sheeps Dung*, *Hogs Dung*, *Urine*, *Human Ordure*, the *Dung* of *Fowls*, all which you may meet with under their respective Heads, as you will also *Ashes*, *Soot*, &c. In like Manner, *Wool-Nippings*, and *Tarr'd Hempen Ropes* cut small and untwisted are beneficial for Land, so are *Rags* laid upon chalky binding Lands. A certain Author says, many Loads of them are fetched from *London* to *Dunstable*, which is thirty Miles, for this Purpose, and that they cost about Four Pence per Bushel at *London*: They chop them very small and sow them just after the sowing of the Corn, allowing Four Sacks to an Acre, each Sack containing Six Bushels.

All Sorts of *Hair* of Beasts, being thinly spread, or sown and suffered to putrify, make a very great Increase on Corn-Lands; and all *Shavings* of *Horns*, *Hoofs* of *Cattle*, *Blood*, *Garbidge*, &c. are a good Manure for Land: So is *Malt-Dust* an enricher of Barren Land, and a great Improver of Barley, which they sow in some Places by Hand as they do the Seed; and after the sowing of it allow forty Bushels of it to an Acre, but it lasts but one Crop. Some commend *Dyers-Dung* as a Manure, is very good for all Sorts of Lands, two Loads being sufficient for an Acre.

All Sorts of *Fern*, *Straw*, *Stubble*, *Rushes*, *Leaves* of *Trees*, or any Manner of *Vegetables* whatsoever, cast into the Dung-Yard, before they are near seeding, else they are apt to breed Weeds in the Dung, are of great Advantage to increase the Bulk of your Manure.

Barks of *Trees* have a very rich Salt in them, especially that of the *Oak*, and so has *rotten Saw-Dust*, or any other *rotten Wood*; which mixed with Earth, will make Land light, enrich it very much, and even alter and change the very Nature of it, by turning it into a rich black Mould.

They usually dig in the Coal-Mines a Kind of blue or black *Clay*, that lies near the Coal commonly call'd *Urry*, and is, as it were, an unripe Coal, which is very proper for hot Lands, especially for Pasture Grounds: We need not Mention the Advantages of *Salt Springs* and *Sea Water*, where they are to be had for the Improvement of Lands; we may add that any Sort of Stone, as *Free-Stone*, *Lime-Stone*, &c. if broken small, and laid on cold Lands, must be of Advantage to them; *In fine*, whatsoever is apt to rot and consume in any competent Time, or that is either salt, unctuous, or fatty, is good for the Improvement of Land: See *Dung-meers*.

MAPLE, in *Latin Acer*; a Tree described by M. *Chomel*, to be reckon'd amongst Forest Trees, and delightful to behold, though a little crooked; its Bark is rugged, and of a dark White, or dark red Colour; the Wood is very hard, and full of Veins; the Leaves are large, and like enough to those of the Vine, but a little more pointed, of a green Colour, tending to brown on the upper and whitish on the lower Side, and indented into five Parts, the Flowers grow Rose-wise, are of an herby Colour and stand Cluster-wise: The Fruit succeeds the Flowers in the Manner of Garlick, and contain Seed which is oval or almost round.

This being but a Description of the Maple in general, our most Judicious and Experienced *English* Authors, say there are many Kinds of it; that the Ancients esteem'd it equal to the Citron, especially that called the *French* Maple, and the Peacocks-tail Maple; and that it would be a laudable Attempt, if some would inquire out and try the planting of foreign Sorts amongst us, such as that of *Virginia* and the *German Acer*.

Some say, they can find no great Difference in those which grow in *England*; that those we keep to shred up to run to Standards have a fine clear Grain, and that those that are polarded, grow the most knotty and full of Burrs; it being a Tree very subject to put Out-side Branches, which fills it with Knots; but that it is prejudicial to let it grow Tall, where there are any Wood or Trees under it, because of a clammy Dew that sticks to the Leaves; which when washed off with the Rain glews up the End of what Trees or Bushes grow underneath, and so kills them.

It is produced, and does produce it self, by the Seed, Layers, and from the Roots of old Trees, like the Elm and by Suckers, which occasions their being so plentiful; the Seeds will lye like the Ash till next Year after they are sow'd before they come up, and therefore they may be order'd the same Way.

They may be transplanted almost of any Size, and may easily be remov'd, in that they do not run down with Tap-Roots so much as many other Trees do, and the best Time to remove them is in *October* or *February*; they mostly affect a sound and dry Mould, especially Banks in which their Roots delight to run, and desire rather to grow on Hills than Bottoms, tho' they scarcely refuse any Sort of Soil.

The Timber is very useful for the Turner for Dishes, Cups, Trays, Trenchers, &c. when it is clean and without Knots it makes excellent Board, and for its Lightness is often imploy'd by the Musical-Instrument-Maker, by the Name of *Aier*; but that which is fullest of Knots and Burs is of greatest Value, being much priz'd by the Cabinet-Maker. It is of no Use in Physick.

Pliny, according as we take it from Mr. *Evelyn*, says of the Maple, that for the Elegancy and Fineness of the Wood, it is next to the Cedar; that the white, called the *French* Maple, is very beautiful, especially that which grows on the other Side the *Po* beyond the *Alps*; that the other have a curl'd Grain so curiously maculated, that because of the near Resemblance, it was usually called the *Peacock's-Tail*; he commends that of *Istria* especially, which grows upon the Mountains; the Knobs of the Tree were made use of for small Table-Books, and to wainscot Bed-Testers with.

The *Bruscum* is of a blackish Kind, of which they made Tables of that Value, that *Cicero's* cost 10000 Sesterces, that King *Juba's* was sold for 11000; that that of the *Mauritanian Ptolomy* was much Richer, containing four Foot and an Half diameter, three Inches thick, which it is said, was sold for its Weight in Gold; that these Tables were of that Value, that when

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the Men uſed to upbraid their Wives for their Expenſiveneſs in Pearl, *&c.* they were wont to retort upon them for their Tables.

The curious Undulations are ſuppoſed to proceed from the aſcending and deſcending of the Moiſture and Rain through the Pores.

MARACOC, uſually term'd the *Paſſion-Flower*, a Plant increaſed by Suckers naturally coming from it; and if the Root be preſerv'd from the Extremity of Froſt, it will flower the better; it ſhould elſe be planted againſt a South Wall: They flower in *Auguſt*. Snails as naturally affect this Plant as they do the Fruit of the Nectarine-Tree, and as Cats do *Marum Syriacum*; and therefore Care muſt be taken to defend them.

MARCH; the third Month in the Year, containing one and thirty Days; the Sun about the ninth Day enters into the Celeſtial Sign *Aries*. Now the *Spring* begins, and the Day and Night are of an equal Length, and this we call the *Vernal Equinox*.

In the Beginning of this Month it is high Time to put an End to the Plantation of *Fruit-Trees* in your *Fruit-Garden*, for this Year; and to fill up all remaining Vacancies; as alſo, to finiſh the pruning of Peaches, Apricocks and Nectarines; that the Swelling be not rubbed off in the Performance, if longer delay'd.

Now all that are curious, and would encourage the kind Efforts of vegetable Nature, will be willing to put ſome occaſional Shelter over ſome of the earlieſt Bloſſoms, to ſecure 'em from the cold Froſts, and perpendicular Dews; of which a curious Author has given us an Experiment, on a white Magdalen Peach, not above a Foot high, which hapned to have two or three Bloſſoms upon it; he placed a Piece of Glaſs over one of them, about four Inches long, and two Inches wide, and it had the deſired Effect; for tho' the reſt fell off, yet this *ſet*, and produced a Peach near a third Part bigger than the ordinary Size, and earlier ripe, and he has had much the ſame Succeſs with other Shelters; and he is pleaſed to add here, that the Advantage a tender Fruit Tree receives from a Wall built with horizontal Shelters, is very conſiderable, not only in the *Spring*, but even in *Winter*, by having its tender Fruit-bearing Branches defended from the extream Colds, which are otherwiſe often cut off and deſtroyed in a ſevere *Winter*.

This is a ſeaſonable Time to remove and plant all *Winter* Greens, Hollies, Yews, Philareas, *&c.* which alſo are much Beauty to a *Fruit-Garden*, eſpecially in the *Winter*.

The Author of the *Retir'd Gardiner* ſays, we muſt now plant all Sorts of Trees, as Pear-Trees, Apple-Trees, Peach-Trees, Apricock and Plum-Trees, that are to be planted in moiſt Ground, and that this alſo is the Seaſon of Slit-grafting.

All thoſe that are curious and dexterous in grafting will at this Time begin to buſy themſelves among their Apple and Cherry-Trees: The firſt take beſt on Crab-Stocks in the Cleft this Month, and the laſt on Black Cherry, which indeed is the only proper Stock.

But becauſe Inoculation is ſo much a more curious, cleanly and pleaſant Operation; It is a Gentleman's Advice to Gentlemen, *&c.* to ſtock their Nurſeries for the moſt Part with Fruit, *that Way*, and leave what muſt be done by grafting to more mechanical Hands.

The Colds being now pretty well over, towards the latter End of the Month Fig-Trees ought to be examin'd, and what great Wood can be ſpar'd, is to be cut entirely out cloſe to the Stem; the thickeſt Shoots of the laſt Year generally bear the Fruit, therefore theſe are to be preſerv'd, but not ſhortned; becauſe the Fruit is near the Extremity. In this Month, according to the *Retir'd Gardiner*, you ſeparate the Fig-Tree Suckers that are laid in open Ground, to put them into Caſes, and afterwards into Hot-Beds: Some Men ſay, they had ſome times try'd what the Succeſs would be of putting a Drop or two of ſweet Oyl on the Young Fruit in *May* repeated; and found that it help'd to dilate the outward Coat, and conſequently made the Figs larger and forwarder.

Now the Heads of thoſe Stocks which were inoculated the laſt *Summer*, are to be cut off two Inches above the End ſlopewiſe, beginning your Slope oppoſite to the Bud: And it is alſo to be remembred, that ſuch dead Wood, call'd by ſome the *Cock-Spur*, is to be cut clean off the following Year in *March*, that the Stock and Cyon may the better incorporate, and the Wound heal over; this Cock-Spur ſhould now alſo be carefully removed with a ſharp Knife from all the Branches of Trees, if it has not been done before.

Thoſe *Gardiners* who have moſt Judgment this Way, commonly chooſe this Month to make thoſe Gaps and Inciſions on Pears and Plums, which on free and vigorous Stocks have otherwiſe proved ſo ungovernable, chiefly to be practiſed on the larger Wood; and they make no Difficulty of carrying the Wound beyond the Pith conſiderably; not only to hinder the free Aſcent of the Sap by the Bark, but alſo to hinder any Aſcent thro' the Pith, which in the Caſe of the Pear-Tree will happen; with the ſame View of checking the Sap, in order to make a Pear-Tree Prolifick, they ſome Times confine the Paſſage of the Sap to the Pith only, in ſome of the leſſer and moſt perpendicular Branches, by cutting the Bark for about two Inches round, and taking it entirely away to the Wood: Theſe Branches will continue for ſeveral Years to bear Fruit, and when they dye at laſt, there are always in a Pear-Tree ſufficient Numbers of others to ſucceed them; eſpecially in the Middle of the Tree, which ought to undergo the ſame diſcipline too, if they are proud and ungovernable.

It is now not at all too late to cut off the Heads of new planted Trees againſt a Wall, to reduce them with a ſteady Hand, to three or four Buds; the Beginning of the Month is alſo a proper Time, to prune ſuch Peaches, Plums, Pears and Cherries, as have had one Year's Growth, which is to be done with much Diſcretion and Regard to the Vigour or Weakneſs of the Tree: For ſome are apt to leave too many Branches, more than the Root can well ſupport; others cut off all, to give, as they ſay, new Vigour; theſe may eaſily become Errors in the two Extreams, if Judgment and Diſcretion do not go along with the Knife; but if the *Summer* Pruning be managed as it ought, there will not be much danger of Erring.

You may yet cut Quick-Sets, and cover ſuch Tree Roots as you laid bare in the *Autumn*.

It is profitable now alſo to top your Roſe-trees, which always bear on the freſh Sprouts of the ſame *Spring*, a little with your Knife near a Leaf

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Leaf Bud, and to prune off the dead and wither'd Branches, keeping them lower than the Custom is, and to a single Stem: Cut away the Branches of the monthly Rose Tree close, after the first bearing.

As for the Fruits in Prime or yet lasting; the Apples are the Golden Doucet, Pepins, Reineting, Lones, Permain, Winter Permain, Winter Boncretien, John Apple, &c. and the Pears are the latter Boncretien, and double Blossom Pear.

Stake up carefully all new planted Trees, to defend them from the Violence of the Winds which now reign: You may yet plant Timber Trees of all Sorts, watering them as soon as they are planted.

At *Mid-March* dress up with a little fresh Manure, and string your Strawberry Beds, clipping away all their Runners till they blossom; and Note, that you can hardly over-water your Strawberry Bed in a dry Season; and yet, says Mr. *Evelyn*, better not water at all than too sparingly.

Plant out some Colliflower Plants to succeed those planted in *Autumn*.

Towards the Middle uncover your Asparagus, spreading and loosning the Mould about them; for their more easy penetrating, flourishing the Bed thinly with a little fine fresh Manure: If you dress them now, the Buds early in *April* will begin to appear above Ground; and therefore to delay this Work to the End of *March*, many Buds must then necessarily be broken off. You may now also transplant Asparagus Roots to make new Beds.

To make new Plantations of Asparagus in the natural Ground; first, trench the Earth, and lay a good Coat of Dung at the Bottom of the Trench; and when the whole Piece is thus prepared and levelled, begin your Plantations, allowing ten Inches distance between your Asparagus Plants, and four Lines of Plants in each Bed, leaving two Feet between the Beds for the Alleys, and then sow the whole with Onions.

Sow Young Sallets in some warm Place, adding to the small Herbs of *February*, Spinage, Rape, and Sorrel.

Sow Cabbages and Savoys for a *Winter* Crop, and some Sellery for early blanching: Sow also some Colliflowers on a declining Bed.

Sow Chardones to transplant the next Month.

Now dress the Artichokes, leaving only three or four Suckers on each strong Root, slipping off the rest for transplanting, and making good the Defects in the old Plantation.

Refresh the Cucumber and Melon Beds with hot Dung, and sow now for a full Crop.

Transplant Lettice for Cabbaging and to stand for Seed.

If you have any Borders to be edged with fine Herbs; you must not fail to plant them at the End of this Month, or in the Beginning of *April* at farthest.

Sow Leeks, Beets, Chervil, Spinage, Fennel, Dill, Burnet, and Sorrel.

Sow Endive very thin, for it will otherwise run into Seed.

Divide the Roots of Tarragon, and transplant the Slips about eight Inches apart.

Make young Plantations of Chives.

Towards the End, you must sow upon the hot Beds some Purslane, Nasturtium, and *French* and *African* Marigolds.

Diligence must be used in this Month in destroying Weeds, before they run to Seed; for should their Seeds once shed in the Garden, it is more than a *Summer*'s Work to get them out.

This Month affords us very little Variety of Herbs for the Table from the *Kitchin-Garden*; for now the *Winter* Stores are almost spent, and the Roots which have hitherto been useful, are hard and stringy; and besides an Understanding *Gardiner* must at this Season, new sow the Seeds of the *Scotch Fir*; a Plant much neglected in *England*, but of admirable Use and quick Growth; they will thrive best in a sandy Soil, somewhat wet, such as are most of our Hearths in *England*: The Roots run near the Surface, therefore they will not bear planting deep: It is true, that they will grow in a stiff Soil; but whoever has seen them both in the one and the other Sort, will allow that the first Ground is at least one third more than the Advantage in the Growth of the Tree than the other.

We proceed next to the Work to be done this Month in the *Kitchin-Garden*; and here it is to be observed, that *March* is generally attended with white Frosts in the Nights, sudden Storms of Hail and Rain, and the Winds from the *East* and *North East* are hurtful to your Blossoms; the Showers which fall at this Season, wound and bruise such tender Plants as stand abroad; so that a *Gardiner* must now be very watchful to defend and shelter his Trees and Plants from the Injuries of the Weather: The Sun has now a great Power over Plants, when it is not interrupted by Storms; and the piercing Winds concurring with the hot Gleams, which are now frequent, scorch and rivel the tender Shoots of such Plants as now begin to sprout, unless they be carefully guarded. All young planted Herbs or Trees should be diligently water'd, though we may have many brisk Showers at this Time, for they reach not deep in the Ground; and it must be observ'd, that what ever is now water'd, must be in the Morning; or else the Frosts coming too suddenly on the new water'd Plants, would chill their Roots.

If any of the Works which should have been done in the former Months have been omitted; they must not be deferr'd any longer: For by the End of this Month the Garden ought to be compleatly cropp'd.

Continue to sow Radish, and Silecia, Imperial and Cabbage Lettice, among all the Crops you put in the Ground; for they will come to Perfection, and be gathered before the other Roots and Herbs cover the Ground.

So Scorzonera, Salcify, and Slip Skirrets of the last Year, leaving only the tender Fibres, and not any of the greater Roots about the Plant.

Sow Pease and Beans; for though you sow'd Pease in *November* or *December*, it is convenient to sow again some now, that you may have latter Pease when the first are gone.

You should not transplant those Plants that have been brought up in hot Beds till the Beginning of *May*, because the Earth must first be warm.

Make Plantations of Mint, Balm, Penny Royal, Thyme, Savory, Sage, Tansy, Rue and other durable Herbs, except Lavender and Rosemary, which will grow better if they are set in *April*; though Mr. *Evelyn*, in his *Kalendarium Hortense*, has this Note concerning Rosemary under the Month of *March*; that it thrives better by cutting

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ting off the Sprigs, than by ragged Slips, which leaves an incurable Scar on the old Plant; and therefore cut them, ſays he, at a little Diſtance from the Stem, and this ſo ſoon as the Plant flowers, which is commonly in this Month.

Crop your Ground with Herbs and Roots for the ſucceeding Month.

The only Herbs now good are Sprouts of Cabbages or Coleworts, and ſome of the *Winter* Spinage.

The Roots are Carrots ſown in *July*, Radiſhes of *Michaelmas*, ſome few Turneps that were ſown late, and red Beets.

We have Kidney Beans and ſome Peaſe in hot Beds, beſides Cucumbers upon the Plants raiſed in *January*.

Aſparagus upon the Hot Bed made in *January* is now much better taſted, than that we cut in any of the preceding Months.

The Radiſhes ſown upon the hot Bed in *February*, will be fit to draw towards the End of the Month.

We may now add to the Sallets you have under *February* ſome Purſlane, with young Tops of Tarragon, of which a few Leaves will ſerve to give a Reliſh to a large Sallet.

Hop Buds or Tops are now gathered to boil, and are not much inferior to Aſparagus.

Some are ſo dextrous as to produce you now ripe Cherries, and green Apricocks.

About the End of this Month, you have ſome Scarlet Strawberries ripe upon the hot Beds, and alſo ſome few Beans; if the Gardiner has had Courage enough to forward them by artificial Heats; but that Trouble and Expence rarely turns to Account.

The Stalks and tender Sprouts of Turneps running to Seed, are now excellent after the Strings are taken from them; theſe in the Market are called *Lupines*, and are generally eſteem'd one of the beſt boiled Sallets.

As to the *Hop-Garden*, you are now to prune all the ſtrong Leaders to two Joints a Piece, and take away all the young Shoots cloſe to the Roots, leaving only thoſe which Shoot from the old Wyar.

By this Time your Bees will ſit, keep them cloſe Night and Day, if the Weather proves unkind.

Turn your Fruit in the Room where it lies, but do not yet, ſays Mr. *Evelyn*, open the Windows. See *Floriſt's-Year*.

MARCH-PANE; a Sort of *Paſtry-work* made of Almonds and Sugar, and in uſe as well as Biſcuits, during the whole Courſe of the Year; only they may be diverſify'd in the ſeveral Seaſons, with different Marmelade, according to the variety of Fruits.

To begin with the *common Marſh-Panes*; ſcald your Almonds in hot Water, and as they are done, toſs them into cold Water: Then being wip'd and drain'd, let them be pounded in a Marble Mortar, and from Time to Time moiſtned with the White of an Egg, that ſo they may not turn into Oyl. In the mean Time, let half as much clarify'd Sugar, as Paſte, be boiled, until it becomes feather'd; either throw the Almonds in by Handfuls, or pour the Sugar upon them in another Veſſel; let all be afterwards well incorporated, with the Spattle; the Paſte muſt be carefully ſtirr'd to the Bottom, and alſo round about, leſt it ſhould ſtick to the Pan, even though it were removed from the Fire. To know when the Paſte is done enough, paſs the Back of your Hand over it, and if Nothing ſticks thereto, it is right, and it muſt at the ſame Inſtant, be laid upon powder'd Sugar, and ſet by to cool: In working the Paſte, roll out ſeveral Pieces, of a convenient Thickneſs, out of which you are to cut your March-Panes, with certain Moulds; ſlip them off gently with the Tip of your Finger, upon Sheets of Paper, in order to be bak'd in the Oven, in ſuch a Manner that they may at firſt be heated only on one Side by the Fire; then ice over the other Side and bake it in like Manner. Thus the March-Panes are generally made of a round, long, or oval Figure, curled or jagged, in the Shape of a Heart, *&c.* The Paſte may alſo be roll'd out or ſqueez'd through a Syringe, ſo that the March-Panes will have as many particular Names, though they differ only in Shape, and in the Manner of icing, as will more clearly appear by and by.

To have another Sort of *Paſte* for March-panes; when the Almonds are blanch'd, cool'd and drain'd as before, pound them in a Mortar, and moiſten them with the White of an Egg beaten together with a little Orange-Flower-Water; in the pounding let not the leaſt Clod or Lump remain, and an equal Quantity of Sugar muſt be brought to its feather'd Quality; then putting in the Almonds, temper all together with the Spattle, and dry the Paſte again over the Fire; ſtir it continually 'till it becomes pliable, and ſlips off to the Bottom of the Pan; lay it afterwards in a Baſon, with Powder-Sugar underneath, and make it up into a thick Roll, to be ſet up, for a little while as the former, in order to be ſhap'd and dreſs'd, in the ſame Manner. This laſt Paſte is more crackling and grateful than the former, and may be plainly diſtinguiſh'd thereby from the Common March Panes.

For *another Sort* of March-Pane; pound the Almonds as before, and moiſten them with the White of an Egg and Orange-Flower-Water, or ſome other Sort: The Difference is, that this Paſte muſt be drawn out, and dry'd in a Baſon with powdred Sugar, 'till it becomes very pliable, as it were, ordinary Paſte; ſo that after you have ſet it by for ſome Time, you may form ſeveral Rolls of it, of any Thickneſs, which you think fit; out of which cut and ſhape your March-Panes.

The Paſte in that which they call the *Royal March-Pane* is the ſame with that of the preceding, a Piece of which muſt be roll'd out on the Table or Dreſſer, a Finger's Breadth in Thickneſs, and let it be divided into as many Parts as are requiſite to make ſeveral Wreaths or Rings round about your Finger: Dip theſe Rings into the White of an Egg, and intermix with it a Spoonful of Marmelade of Apricocks, and then roll them in powdred Sugar: As they are taking out, blow upon 'em, that ſo too much Sugar may not be left; and lay them on Paper, in order to be bak'd in the Campain-Oven with Fire Underneath, and on the Top; becauſe they are iced on both Sides at that Inſtant; Then you will ſee a Sort of Puff riſe in the Middle, as it were in the Form of a Coronet, producing a very agreeable Effect. To render this the more certain, as the March-Panes are dreſſing, you may put upon the void Space of theſe Rings, either a little round Pel-

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let of the ſame Paſte, a ſmall Grain of Paſte, or any Thing of that Nature.

To have *Orange-Flower* March-Pane, let the Almonds be pounded and moiſtned with the White of an Egg, and being well tempered with feather'd Sugar, add a Spoonful of Orange-Flower-Marmelade thereto; or you may only mingle it with the Ice, with which they are cover'd to be diverſify'd, the ſame Method in Reſpect to the reſt is to be obſerv'd, as in preparing the Common March-Panes: Thus for Inſtance, half a Pound of Sugar may ſuffice for a Pound of Almond Paſte; and the Paſte muſt always be ſet by for ſome Time before it be uſed. In Caſe you have no Marmelade of Orange-Flowers, let the Almonds be ſprinkled as they are blanched, with a little Water of the ſame Flowers, and let there be pounded in a Mortar, ſome Orange Pulp that is preſerv'd liquid, in Order to be mix'd with your Almonds, or to conſtitute the Body of the Ice; but the Paſte ought to be dried at the Fire by Reaſon of the Orange-Flower-Water.

There are thoſe which they call *Lemon* March-Panes, which inſtead of what has been ſaid in the laſt Paragraph, are to be diverſify'd with Lemon Marmelade, or with the Pulp of preſerv'd Lemons pounded in a Mortar; or elſe a little grated Lemon Peel may be only intermix'd, either with the pounded Almonds, before they are put into Sugar, or with Ice, but the Peel ſhould be grated very fine, and well beaten with the White of an Egg and Sugar.

Some diverſify their March-Panes with a *Tincture* of *Raſberries* or *other Fruits*, during the Seaſon of Fruits, more eſpecially the Red, tempering ſome of them with the Juice of one Sort, as of Raſberries, and others with thoſe of Currants, Strawberries, Cherries, &c. But it muſt be obſerved, that if thoſe Juices are uſed for ſoaking your Almonds when they are pounded with the White of an Egg, the Paſte ſhould be well dry'd at the Fire, or elſe it muſt be done with Powdred Sugar.

To *ice* March-Panes, when any Sort of them, whether the round, long, oval, or curl'd, are ſufficiently bak'd and colour'd on one Side, let them be cut gently off from the Paper, with a Knife, and the Side which lay undermoſt iced in this Manner: Having a ſufficient Quantity of ſweet Water, whether of Orange-Flowers or ſome other Sort; or elſe the above-nam'd Juices and Marmelades, according to the Quality deſign'd to be conferr'd on the March-Panes, intermix them by Degrees with Powder Sugar; and attemper all well together, until it comes to the Conſiſtence of Pap; then taking up ſome of this Ice, with a Knife, let it be ſpread neatly upon the March-Panes, and let them be ſet again orderly upon Paper with the Oven-lid, and a little Fire on the Top, to cauſe the Ice to coagulate; after which, they may be kept for uſe in Boxes.

Another Way of icing is made only with the White of an Egg, and Sugar reduc'd to Powder, or mingled with ſome Kind of Marmelade, uſing and compleating it as the former: Both theſe Ice at another Time, may be prepared at once, to diverſify Part of the March-Panes, when different Figures are made of the ſame Paſte, to the End they may the more eaſily be diſtinguiſh'd one from another.

Laſtly, There is that they call *Stuff'd March-Pane*, for which having made the ſame Sort of Paſte as that of *Royal March-Pane*, work it well upon a Table or Dreſſer with Powder Sugar, and rolling out a Piece as thin as poſſible, ſtrew ſome Sugar underneath, to prevent the Paſte from ſticking to the Board; then divide it into two Parts, and cutting it a little round about, ſpread any Sort of Marmelade at Pleaſure upon one of them, to the Thickneſs of Half a Crown, and cover it with the other: Let the Paſte afterwards be cut into great or ſmall Pieces, according to Diſcretion, and laid in Order on white Paper, to be bak'd on one Side with the Oven-lid; as ſoon as they have taken Colour, let them be ſet by to cool, and ice them over on the one Side, with the White of an Egg beaten with Powder Sugar, or elſe with Orange-Flower-Water, tempered in like Manner with the ſame Sugar: They are ſometime after to be laid again upon Paper, and let the baking of them be finiſh'd upon the Table with the Oven-lid as before.

You may with the ſame Paſte likewiſe make certain little Pies or Tarts, to which End, taking a Piece as big as a Wall-nut, ſhape it with your Thumb and fore-Finger, the Tip of which may juſt enter into it, and work it very thin, theſe little Pies are to be laid upon Paper, and gently bak'd in the Oven, with a little Fire in the Beginning, on the Top, and Underneath, 'till they aſſume a Colour, and then let them be fill'd with preſerv'd Cherries, Raſberries, Grapes, or any Kind of Marmelade: You may alſo ice them, if you pleaſe, and the Ice is to be bak'd with the Oven-lid; but they muſt only be fill'd as Occaſion requires.

MARCH-VIOLET: See *Violet*.

MARE; the Female of the *Horſe Kind*, is chiefly conſider'd here, under the Notion of Breeding, in Order to propagate the Species; and therefore ſuch as are deſign'd for this Purpoſe ſhould be as free from Defects as may be, and ought no more than the Stallions, to have either Moon Eyes, Watery Eyes, or Blood ſhotten Eyes; they ſhould have no Splaint, Spavin, nor Curb, nor any natural Imperfection; for the Colts will take after them; but Choiſe ſhould be made of the beſt and ableſt, the higheſt-ſpirited, beſt colour'd and fineſt ſhap'd; and the natural Defects that may be in the Stallion ſhould be amended in the Mare, as well as that which is amiſs in the Mare, ſhould be repair'd in the Horſe.

No Mares in the World are certainly better to breed on than our *Engliſh* Ones, provided you ſuit them to your particular Deſign; for Inſtance, if you would breed for the *Manage* or *Pads*, let your Mares have fine *Fore-heads*, with their *Heads* well ſet on, but not too long *Legs*; broad *Breaſts*, large and ſparkling *Eyes*, and great *Bodies*, that their *Foals* may have room enough to lie, with good *Limbs* and *Feet*; let them be of a gentle and good Diſpoſition, and their Motions naturally nimble and graceful: In a Word, remember always that the more good Qualities your *Mares* have, the better your *Colts* will generally prove.

But if you would breed for *Racing* or *Hunting*, your Mares muſt be lighter, with ſhort *Backs* and long *Sides*; their *Legs* muſt be ſomething longer, and their *Breaſts* not ſo broad; and always make choiſe of ſuch as you are ſure have good Blood in their *Veins*.

If you have try'd the *Speed* and *Wind* of any particular *Mare*, and find it good, you may the ſu-

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ſurer expect a good *Colt*, provided ſhe be ſtill in her full Health and Vigour, and not above ſeven Years old, or eight at moſt; for the younger your *Breeders* are, the better your *Colts* generally will be.

As for the Age of a *Mare*, ſhe may be covered when ſhe is paſt two Years old, though the beſt Time is after four Years, when ſhe will nouriſh her Colt beſt; and though ſhe may breed 'till thirteen, yet when ſhe is paſt ten, it does not do ſo well; for commonly an old Mare's Colt will be heavy in Labour. The proper Time for her Covering is reckon'd from the End of the Firſt Quarter to the Full Moon or at the Full; for thoſe Colts will be ſtronger and hardier of Nature; whereas 'tis obſerv'd in thoſe that are cover'd after the Change, that they will be tender and nice: But before the Mare is cover'd, ſhe ſhould be taken into the Houſe about ſix Weeks, and be well fed with good Hay and Oats, well ſifted, to the End ſhe may have Strength and Seed to perform the Office of Generation.

But if you would have your Mare certainly conceive, take Blood from both Sides her Neck, nigh a Quart from each Vein, about five or ſix Days before Covering, and if you deſire to have a Horſe Colt, the uſual Advice is to have her cover'd when one of the Maſculine Signs reigns, which are either *Aries*, *Taurus*, *Gemini*, *Cancer*, or *Leo*; and under the other Signs you will have a Mare foal; this, they ſay, being ſo certain, that it ſeldom or never fails, eſpecially if the Wind be either Weſt or North, though the Weſt is beſt for it.

Now for the Manner of Covering; ſhe muſt be brought out into ſome broad Place and ty'd to a Poſt; then bring out ſome Stone Jade to dally with her, to provoke her to Appetite; after which let the Stallion be led out by two Men, and let him leap her in the Morning faſting, and when he is diſmounting let a Pail full of cold Water be thrown upon her Shape, which by Reaſon of the Coldneſs will make her ſhrink in, and truſs up her Body, whereby ſhe is made to retain the Seed the better; then take away the Stallion and let the Mare be put out of the hearing of the Horſe, and let her neither eat nor drink in four or five Hours after; and give her a Maſh and white Water; and you may know if ſhe ſtands to her Covering, by her keeping a good Stomach and her not neighing at the Sight of a Horſe: So likewiſe if ſhe does not Piſs often, nor frequently open and ſhut her Shape; or that her Belly four Days after her Covering, be more gaunt, her Hair more ſleek and cloſe to her Skin, and the like. Some there are who put the Horſe and Mare together into an Empty Houſe, for three or four Nights and take the Horſe away in the Morning and feed him well, but the Mare ſparingly, and eſpecially they give her but a little Water.

As to the ordering of the Mare after her covering, let her be kept to the ſame Diet as before, for three Weeks or a Month, leſt the Seed be impair'd before it be form'd in the Womb, and let her be kept ſweet and clean, without any Exerciſe during three Weeks or a Month, and in the Houſe 'till *Mid-may* with her Feet well pared, and with a thin pair of Shoes on: Take her up again about the latter End of *September*; if not before, and keep her to the End of her foaling.

If ſhe cannot foal hold her Noſtrils ſo that ſhe cannot take her Wind; or if that will not do, take the Quantity of a Wallnut of Madder, diſſolve it in a pint of Ale, and give it warm to her; and in Caſe ſhe cannot void her *Secundine*, then boil two or three Handfuls of Fennel in running Water, and take half a pint thereof in as much Sack, or for want thereof a pint of ſtrong Beer or Ale, with a fourth Part of Sallet-Oyl, mix'd together, and give it her lukewarm in her Noſtrils, and hold them cloſe for a good Space, or for want thereof, give her good green Wheat or Rye, but the laſt is the beſt, and they are as effectual, and let her not eat her Clean, for that is very unwholſom, and will dry up her Milk.

When ſhe has foaled and lick'd her Foal, milk and ſtroke her before the Colt ſucks, which will both cauſe her to bring down her Milk, make it to multiply and keep it ſo that it do not clod, and in Caſe ſhe becomes dry, if there be need, boil as much Milk as you can get from her, with the Leaves of Lavender and Spike, and bathe the Udder with it warm, 'till it be broken, and the Knobs and Knots diſſolved: Her Water now muſt be white Water, which is Bran put into Water, and give her ſweet Maſhes; and a Month after foaling, let her have a Maſh with ſome Brimſtone and Savin in it, which will be a great Preſervation to the Colt; after which, if ſhe be moderately labour'd at Plow or Harrow, both ſhe and the Colt will be the better, provided ſhe be kept from raw Meats, while ſhe remains in the Stable; which will both increaſe her Milk, and cauſe her Colt to thrive the better; and Care muſt be taken not to ſuffer the Colt to pluck her when ſhe is hot, leſt thereby you forfeit the Colt.

Though ſome would have the Time of foaling to be very improper in the Winter-Seaſon, becauſe the Weather is cold, and but little Graſs; ſo that the Mare muſt neceſſarily be houſed, and fed with hard Meat, which will dry up her Milk, and ſo ſtarve the foal; yet Experience teaches us, that it is for all that certainly the beſt Time both for Mare and Foal too, being kept in a warm Houſe; and as for her Milk, ſhe will have plenty, if well fed, and that more nouriſhing than that got at Graſs: which will make him more luſty, and of greater Bone and Stature, cleaner limbed, more neatly jointed and hoofed, and in much better Liking, than the Colt foaled in *May* or *June*, or any of the other hot Months; whereas beſides other Inconveniencies by the Colt's running along with the Mare, he becomes ſo ſavage and wild, that if any Infirmity ſeizes him, his own Unrulineſs being ſo great, the Cure may be very difficult; for infinite are the Numbers that have periſhed in this Kind.

Now in Caſe ſome Time after the Mare has taken Horſe, you are uncertain whether ſhe be with Foal or not, pour a Spoonful of cold Vinegar or Water into her Ear, and if ſhe only ſhakes her Head, it is a Sign ſhe is with Foal; but if ſhe ſhakes her Head, Body and all, it is a Sign ſhe is not; or if ſhe ſcours, her Coat grows ſmooth and ſhining, and that ſhe grows fat, it is alſo a Sign ſhe holds.

In Caſe you are deſirous no Mare ſhould go barren, in the Month of *July*, or the Beginning of *Auguſt*, get a Mare or two that have not been cover'd that Year before, and enforcing them to be horſed, when they ſhall be ready to be cover'd, you muſt turn them with ſome other, which you eſteem

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eſteem not as your beſt Horſe among your Stue of Mares; and ſo he covering that Mare or Mares you turn'd in with him into the Stue; ſhall cauſe the reſt of them, if any of them have not conceiv'd at their firſt Coverings, to come to that Horſe again, whereby you ſhall be ſure to keep no Mare barren all the Year, but have a Colt of every Mare, though not of your beſt Horſe. You may ſuffer your Horſe to run amongſt your Mares three Weeks or a Month; but if you turn him into your Stue, putting in no Mare with him ready to be cover'd, he will at his firſt Entry beat all the Mares, and pethaps hurt all that had conceiv'd before, and thereby do more hurt than good.

Some reckon the beſt Recipe, to bring a Mare in Seaſon and make her retain, is to give her to eat for the Space of eight Days, before you bring her to the Horſe, about two Quarts of Hemp-ſeed in the Morning, and as much at Night; but if ſhe refuſes to eat it, mix it with a little Bran or Oats, or elſe make her to faſt for a while, and if the Stallion eats alſo of it, it will contribute much to Generation.

It is a Maxim, that a Mare ſhould never be horſed, while ſhe is bringing up her Foal; becauſe the Foal to which ſhe is giving ſuck, as well as that in her Belly, will receive Prejudice by it, and the Mare herſelf will be alſo ſooner ſpent: But if you will have your Mare cover'd, let it be ſeven or eight Days after ſhe has foaled, that ſhe may have Time to cleanſe, and if it may be conveniently done, do not give her the Stallion, 'till ſhe deſires him, and alſo increaſe, by all Means poſſible, that Paſſion, by ſtrong feeding, &c.

For the producing of *Males*, the Mare muſt be brought in Seaſon, and cover'd very early in the Morning any Time from the fourth Day of the Moon, until it be Full; but never in the Decreaſe, and thus ſhe will not fail to bring forth a Male Colt.

Mares, beſides the many Diſtempers they are liable to in common with Horſes, and which will be found under their ſeveral Names, have ſome others, peculiar to their Kind only, of which briefly and their Cure: If your Mare be barren, boil good ſtore of the Herb *Agnus* in the Water ſhe drinks, or ſtamp a good Handful of Leeks, with four or five Spoonfuls of Wine, to which put twelve Handfuls of *Cantharides*, and ſtrain them all together, with a ſufficient Quantity of Water to ſerve her two Days together, by pouring the ſame into her Nature, with a Glyſter-Pipe made for that Purpoſe; and at three Days End, offer the Horſe to her, and if he covers her, waſh her Nature twice together with cold Water: Or, take a little Quantity of Nitrum, Sparrows-dung, and Turpentine, wrought together, and made like a Suppoſitory, and putting that into her Nature, it will do.

If you will have her fruitful, boil good ſtore of Motherwort in the Water ſhe drinks.

If ſhe loſes her Belly, which ſhews a Conſumption of the Womb, give her a Quart of Brine to drink, having Mugwort boiled therein.

If through good Keeping ſhe forſakes her Food, give her for two or three Days together, a Ball of Butter, and *Agnus Caſtus* chop'd together.

If the Mare be ſubject to caſt her Foal, keep her at Graſs very warm, and once in a Week give her a good warm Maſh of Drink; which ſecretly knits beyond Expectation.

We had almoſt forgot to obſerve, that Mares go with Foal eleven Months, and as many Days as they are Years old. For *Example*, a Mare of nine Years old, will carry her Foal eleven Months and nine Days; ſo that you may ſo order your Mares to be cover'd, that their *Foals* may be brought forth, if you will, at ſuch Time as there is abundance of Graſs: See *Stallion* and *Colt*.

MARIGOLD; ſome reckon three Sorts of this Plant: 1. The greateſt double *African* or *French* Marigold: 2. The hollow leav'd *African* Marigold: 3. The leſſer double *French* Marigold. Marigold is in general deſcribed to be a Plant that ſhoots forth very ſmall Stalks from its Root; they are a little hairy, and divided into ſeveral Sprigs, adorn'd with Leaves without Stalks, oblong in Form, broad, hairy, and of a whitiſh Colour; at the Top of their Stalks come forth radiant Flowers, the Ring of which is compoſed of ſeveral Flouriſhes, and cover'd with half Flouriſhes growing out of the Embrios that are contain'd in the Chalice or Cup: Theſe Embrios in Time produce Seeds that are pretty long.

The Marigold which in *Latin* is called *Caltha*, has no very agreeable Smell, yet it looks well in a Garden, its Flowers growing in Rays, and being of a beautiful Yellow. It is true, that this Plant will grow almoſt every where, but as to the Garden Culture of it, to which we chiefly confine our Account of it: It is ſown in the open Ground in *September* and *October*, and in Beds in *March*; or it will not thrive: If ſown in open Ground, it muſt be in ſome Place of the Garden that does not lie expos'd to the *North*, and in the End of a good Plat cover'd with Mould about an Inch thick or better; in which Marigolds are ſown ſcatteringly, or in Drills drawn croſs the Bed.

It is a general Rule in ſowing of Flowers, in what ever Seaſon, and whether they are ſown in naked Ground or in Beds, to be tranſplanted, to have particular Places for that Purpoſe; ſuch as a Melon Bed or ſome ſuch cloſe Place, which may ſerve inſtead of a Nurſery for all Sorts of Flowers. But as to the Culture of Marigolds; when they are ſown, a good Gardiner will ſmooth the Surface of the Earth well, an eſſential Point in the Neatneſs of a Garden: The Plant as ſoon as it comes up muſt be well water'd and clear'd of Weeds: If the Winter ſhould prove hard, Marigolds ſhould be cover'd with Mats or dry Dung; and not uncover'd 'till the Heat of the Sun begins to be ſenſibly felt.

To ſucceed the better in raiſing Marigolds, ſome little Baſkets or Pots ſhould be made on Purpoſe, and fill'd with *Kitchin-Garden* Earth and Mould, half one and half the other, mix'd well together: It ſhould be beat down about two Inches from the Brim, and then filling them up again with pure Mould, the Marigolds muſt be ſown very thin in them: Let them be well cover'd and placed where they may be moſt expoſed to the Sun, and they muſt be water'd when they begin to appear: Care muſt be had to preſerve them from the Cold, to which End, the Baſkets or Pots muſt be carry'd to a Place ſheker'd from the Froſt; yet ſo as not to ſtiffle the Plants: When good Weather returns, the Baſkets or Pots muſt be remov'd and carry'd to another more expoſed to the Sun; and the Plants by Degrees being uſed to the Heat, they may be remov'd again to a Place the moſt expoſed to the Sun: They muſt be water'd and clear'd from all Sorts of Weeds that are hurtful to them.

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It is the ſingle flower'd Marigold, called in *Latin Caltha ſimplici Flore* that is ſown in *September* and uſually to be manag'd as aforeſaid; but the double Marigold by *Botaniſts* called *Caltha flore pleno luteo*, is ſown either at the latter End of *February* or Beginning of *March* in Beds: It muſt be done in the End of a Bed big enough to hold the Seed, which muſt be well cover'd with your Hand, and ſo left 'till they come up, and then it is Time to water them with your watering Pot: They muſt be cover'd in froſty Weather with Straw or a Mat at leaſt, and if well looked after, will be fit to be tranſplanted in a Month's Time, and having provided a Place for them, you muſt do it, and obſerve much the ſame Method, as in the Article *Amaranthus*.

Flower of Marigold ſtrengthens the Heart, reſiſts Poiſon and peſtilential Fevers, which Way ſoever it is taken; if it be drank in Wine it promotes the Menſes, and its Perfume brings away the After-Burden, its Herb is a little too hot if eaten in Potages: An Ounce of its Juice, together with the ſame Weight of the Powder of Earth-worm, cures the Jaundice: A Water diſtill'd from this Plant, when in bloſſom, is good againſt the Redneſs and Inflamation of the Eyes, whether put into them or upon them. Marigold is better to be uſed externally than internally: Its Leaves and Flowers, are good in Sallads and Broths.

Other Vertues Mr. *Chomel* aſcribes to this Plant, and ſays, that the Juice of Marigold mix'd with a very ſmall Quantity of Wine or warm Vinegar, is a ſovereign Remedy to take off the Head and Tooth-Achs, if it be uſed by the Way of Glyſter. It is ſaid, that if the Leaves of Marigold be often eaten, they will improve the Sight; and the Leaves of it being dry'd and beat into Powder, if you put ſome of it into your hollow Tooth, it will remove the Pain: As to the Manner of uſing it againſt peſtilential Fevers above-mention'd, he preſcribes two Ounces of the Juice of its Flower to be drank upon the firſt Acceſs of the Fever, and if the Patient as ſoon as he has drank it, lies down, covers himſelf well in his Bed, and ſweats plentifully it will cure him, and the ſame is alſo a good Remedy againſt Quartan Agues.

MARINADE; pickled Meat, either of Fleſh or Fiſh; ſeveral Things are put into a Marinade or Pickle, either for garniſhing of other Meſſes or to make a particular Diſh. Fricaſſies of Chickens are uſually garniſhed with other marinated Chickens; a Marinade of Veal ſerves to garniſh farced Breaſts of Veal, or roaſted Loyns of Veal, and ſo of the reſt, as Pidgeons, Partridges, and others, with which, ſeparate Services may be prepar'd for Side-diſhes.

To have a *Marinade* of *Chickens*, let them be cut into Quarters and marinaded, with Lemon Juice and Verjuice; or with Vinegar, Pepper, Salt, Cloves, Chibbols, and a Bay-leaf or two: Leave them in this Marinade for the Space of three Hours, and having made a Sort of clear Paſte or Batter, with Flower, White-wine, and the Yolks of Eggs, dip your Chickens into it; then fry them in Lard, and let them be ſerv'd up in Form of a Pyramid, with fry'd Parſley and Slices of Lemon, if you deſign to make a particular Diſh of them.

As to *Pidgeons*, they ſhould be marinated in Lemon Juice, as before, with the other Ingredients; after having ſlit them on the Back, or cut them into Quarters, to the End that the Marinade may penetrate into the Fleſh: Thus they are to be left three or four Hours in Pickle, afterwards dipt into Paſte, or flower'd when all over wet, in order to be gently fry'd; they may be ſerv'd up with fry'd Parſley ſtrewed upon them, and round about the Diſh, adding a little Roſe-Vinegar and white Pepper.

To have a Marinade of *Partridges*, let the Partridges be cut into two Pieces and ſteep'd in a Marinade, as the preceding Particulars; they muſt alſo be fry'd after the ſame Manner; and ſerv'd up to the Table with Garlick, Vinegar, and White Pepper.

A Marinade of *Veal* is likewiſe prepar'd, in order to garniſh other Diſhes, cutting the Veal into Slices, as it were for Fricandoes or *Scotch* Collops, and ſo of the other Things that are to be marinated.

You have moreover a Marinade of *Fiſh*, of which ſome Sorts are uſually put into a Marinade, and Tortoiſes amongſt others: As ſoon as they are dreſt, let them be ſteep'd in Vinegar, with Pepper, Salt, and Chibbols; then let them be flowered, fryed in refin'd Butter, and ſerv'd up with fry'd Parſley, White Pepper, and Orange Juice.

Another Sort of Marinade of *Fiſh*, may after they have been fryed, be made in this Manner: Let ſome Slices of Lemon or Orange be put into the frying Pan, with Bay Leaves, refin'd Butter, Chibbols, Pepper, Salt, Nutmeg, and Vinegar, and let this Sauce be pour'd upon the Fiſh; ſuch as Soles, Congers, Pilchards, Tunnies cut into round Slices, *&c.* Other Sorts of Fiſh Marinades may be found in the Article of *Potages*.

MARJORAM *(Sweet)* of which there are ſeveral Sorts; and ſome diſtinguiſh the *Winter* from the *Summer* Marjoram, which does not laſt beyond the Seaſon; but there are uſually in our Gardens but two Sorts cultivated: The firſt has Stems about half a Foot high, woody, ſomething hairy, and of a reddiſh Colour; dividing it ſelf into ſeveral Branches, along which grow ſeveral little Leaves, almoſt round, of a whitiſh Colour and aromatick Smell; on the Tops of theſe Stems grow Flowers, which in that Order Nature has given them, form a Sort of an Ear, and theſe Flowers, according to M. *Tournefort*, are ſmall, like Mouths, each of them is a Pipe divided at Top with two Lips, the uppermoſt of which is elevated ſome thing round, divided into two Parts and that beneath into three: A Chive ariſes out of its Cup, faſtned like a Nail to the hinder Part of the Flower, and attended as it were by four Embrios, which in Time become ſo many Seeds, ſomething round, cloſed in a little Capſula, which ſerv'd as a Cup to the Flower. The ſecond Sort differs from the firſt only in this, that its Leaves are ſmaller, and its Smell more fragrant, and the laſt is moſtly preferr'd. As for the Manner of cultivating Marjoram in Garden Borders, ſee *Edgings*.

M. *Chomel* mentions two Sorts more, *viz.* the Muſk'd and Lemon'd Marjoram; the firſt is very eaſily multiply'd; for you produce ſo many Plants as it has Slips; you muſt put it in Pots, for it is afraid of the Cold, and if you have a Mind to leave it in Earth during the *Winter*, it ought to be ſtirred about it, and as high as its Tops, and cloſe it well; The Lemon Marjoram is eaſily preſerv'd, for it does not fear the Cold, and will not fail of taking Root, if it be ſlit and planted in *September*. If you would have beautiful Marjorams, he adviſes that the Earth muſt not only be often ſtirred at the Foot, and that they be well water'd

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in Time; but the Points or Ends of them must be often cut and made perfectly round, and they will take what Form you have a Mind they should be of.

Marjoram is Vulnerary, Cephalick, Hysterick, Neuritick, and proper to expel Wind; they commonly make use of its Leaves either in Masticatories, or Gargarisms, and even in Errhines and for Sternutation, in order to throw out that which incommodes the Brain and to fortify it: They do moreover make use of its Seed, but yet only the Tops in the Troches of *Hedicroum*: They drink a Decoction of it, who begin to be dropsical, and also use it for the Stoppage of Urine, for which it is good, and for the griping of the Guts. Its Leaves being dry'd and apply'd with Honey cure Bruises; being also applied by Way of Ointment, with Powder of dry'd Agriot, it is good for the Inflamation of the Eyes; they do besides mix it in Medicines to remove Faintness, and in Plaisters to warm the affected Part.

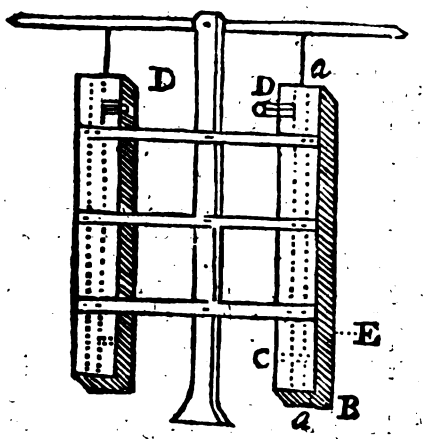
MARKING OF SHEEP, a rural Occupation, performed with a Marking-Iron, either of the Letters of the Owner's Name, or of some other Device, dipt in hot Pitch or Tar, and clapt on some Place of the Sheep, which will abide there to make them be known: Some mark them with Raddle and make Ear-marks.

MARLED-GROUND; a Term in *Agriculture*, and signifies that Ground which is laid over with a Kind of fat Mellow Clay, in Order to the fructifying of it.

MARLE, a Manure found in the Earth, of which there are several Sorts; some stony, some soft, white, gray, russet, yellow, blue, black, and some red: A modern Author reckons five Sorts in *Cheshire* only; the Cow-shut-marle, which is of a brownish Colour with blue Veins in it, and little Lumps of Chalk or Lime-stone, it is found in stiff Clays and very hard to dig. 2. Stone or Flag-Slate-Marle, being a Kind of a soft Stone, or rather Slate of a blue or bluish Colour, that easily dissolves with Frost or Rain. It is found near Rivers, and Sides of Hills, and a very lasting Sort of Marle. 3. Peat-Marle or Delving-Marle, which is close, strong, and very Fat. It is of a brown clay Colour, and is found also on the Sides of Hills and in wet or boggy Grounds that have a light Sand in them about two Foot or a Yard deep: They reckon it the strongest of all Marles and is very good for Sandy Lands, only it requires a double Quantity to be laid on. 4. Clay-Marle, which resembles Clay and is near akin to it; but is more fat, and is sometimes mix'd with Chalk-Stones. 5. Steel-Marle, which is commonly found in the Bottom of Pits, that are dry, and is of itself apt to break into square cubical Pits.

6. To these we are to add another Sort of Marle in this County call'd *Paper Marle*, which lies near Coals, and is like Leaves or Pieces of Brown Paper, only it is something lighter for Colour: Other Sorts there are in other Counties.

The Tools used in digging Marle are commonly Pick-axes, Spades, Shovels, and Wheel-Barrows; and if the Pit is broad enough to make an easy Ascent, they employ small Carts of about four Foot and ten Inches long, two Foot three Inches wide and fourteen Inches deep, so contriv'd that the Load may be easily shot out of them: Their Number must be proportion'd to the Distance the Marle is to be carry'd to. The Hewers or Diggers are commonly one third more than the Fillers, being so proportion'd as to keep the Fillers always at work. Each Cart must likewise have a Driver and a Setter; the Business of the last being to shew where the Marle is to be laid, and to help in the unlading of it: Some Sort of Marle requires a Carrier of Water to soften it for the Workmen's Shovels; and if there are Springs, which are often found in the Slate-Marle, help must be had to lade or pump out the Water; which often increases the Charge; to ease which, one of the cheapest and best Pumps for this use is, to take four Deals or other Boards, which must be jointed or well nailed together; and if some Iron Plates be nail'd over the Edges of them, it will much strengthen them: These Pumps may be made single with a Common Pump Handle to them, for one Man to work them,



or double for two Men, as in the Figure, *a a* shews the Cylinder of the Pump, which is all of a Size quite through; at the lower End at *B* is a Valve at the Bottom where the Water enters and to retain it when in; the Bucket is fitted at C, to the Cylinder of the Pump, with a Valve in the Bottom of it, which opens and shuts as the Bucket is moved up and down; so that the Bucket being let down to the Valve at B, it may raise the whole Column of Water in the Cylinder, and cause it to run out at DD; the prick'd Line at E shews how deep the Pump should stand in the Water, which is to the Top of the highest Rise of the Bucket: These Boards may be of what Length and Breadth is thought convenient, according to the Height there may be Occasion to raise the Water to; only it must be observed, that the longer the Pump is, the less the Cylinder should be, because of the Weight of the Water: One Man may work one of these Pumps twelve Foot long, and as many Inches square, which will void a vast Quantity of Water in an Hour, with a great deal of Ease; because the Motion is in Water, without any sucking, which requires a much greater Strength than the Weight of the Water; and this shews the Fault of common Pumps, in making them of two different Boxes, and of letting the Bucket to work above the Water; the ill Consequence of which have been experienced in several Pumps, and particularly in one of sixty Foot deep, which a Gentleman caused to be bored quite thro', four Inches and a half bore; he let down the Bucket to the Bottom with Poles, which he groov'd together with small Iron Bands, the Poles he made almost of the Bigness of the Bore of the Pump, to ease the Weight of the Water in the Cylinder, and it rais'd three Times the Water with half the Strength, when it was so alter'd, it did before;

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and the Pumps ſo made are without thoſe continual Repairs and Mendings, that the leaſt Defects in ſucking Pumps are conſtantly requiring; but of this enough.

A Sort of Sledge is uſed in ſome Places made with thick Wheels to bring out their Marle; it is drawn with one Horſe, and it is the beſt Way where you have not Wood, Gravel, or other Materials to mend your Carting Place with, becauſe it is lighter than a Cart and will not poach ſo much; but then they require more Drivers.

Marle is ſuppoſed to be fruitful from its ſalt and oily Quality; it is reckon'd by ſome to contract the Salt from the Air, and therefore they think that the longer it is expoſed to it, the better; for which Reaſon they eſteem it beſt to lay it on Graſs Ground three or four Years before they break it up, it being apt to work downward; but others of a contrary Opinion, are for having it placed in deep, as ſoon as it is ſpread, becauſe the Sun waſts the Fatneſs of it; this Way is judg'd to be right in Reſpect to the *Suſſex* Marle, which is much the fatteſt; but the other for the North Country Marle, all which muſt be order'd according to the Nature of it; hence they lay Marle upon hard binding Lands in *Suſſex* in the Beginning of *Winter*, and on Ground of a contrary Nature in *Staffordſhire*, in *May* and *June*. To know good Marle, ſome put of it into a Glaſs of Water, and if it is ſo tender that as ſoon as it comes to the Bottom the Lumps break and diſſolve, it is eſteem'd good, otherwiſe not; it is alſo a good Sign to find it ſparkle in the Water and feel fat; but its diſſolving with Wet and Froſt is the ſureſt Way of all.

To find out the true Proportion of Marle the Land requires, is exceeding neceſſary to be known; it is better to lay too little on than too much: It does not make ſo great an Improvement the firſt Year as afterwards. They lay two hundred Load upon an Acre in *Staffordſhire*, which is reckon'd the Out-ſide, except upon black, looſe, or ſandy Mould, or a wormy Ground; for on an Acre of 'em, three or four hundred Load is laid, and it's ſuppos'd they cannot be too much marl'd: Their common Obſervation is, that if it be a thin Mould, the Marle muſt be laid thin, and thicker in a deep Mould; though there are ſome Lands that Marle only improves by making an Addition to the Depth of the Soil, and it is computed that if an Acre of Land be marl'd for twelve or fifteen Pounds, that it will turn to good Account.

It is beſt ſowing of marl'd Land under a Furrow, becauſe if they are well huſbanded, they will be mellow and hollow, which will occaſion the Lands ſinking from the Roots of the Corn, if it ſtands too high, and the rougher theſe Lands are laid the better, becauſe the Lumps will diſſolve with the Froſt, and moulder to Pieces, and by their breaking, help to cover the Roots of the Corn: But in Caſe Marle ſhould ſadden the Land, or render it ſtiff and binding, then you muſt dung it well, and lay it down for Graſs.

The Water iſſuing out of Lands which lie on the Sides of Hills, is apt to carry the Fat of Marle away, except the upper Part can be marled ſo as to have it waſh down upon the lower, and therefore flat Lands are beſt for Marle: Theſe Lands ſhould not be plow'd when too wet, becauſe it is apt to make them poach and to breed Weeds, and it is proper to plow them three or four Years, and then to lay them down three or four Years for Graſs; for ſpecial Care muſt be taken not to plow them out of Heart; becauſe after the Land is marl'd and laid down for Graſs, if it is in Heart, it may be improv'd by Marle again, after it has been fed ſome Years: But if otherwiſe, Marle will never improve it again; and it muſt be ever a Rule, when marled Land is deſign'd to be laid down, the laſt Crop muſt be well dung'd, becauſe it opens the Land, and makes it much more fruitful, eſpecially in natural Graſs or Graſs Seeds; and by this Means, Marle upon many Sorts of Lands will continue good for thirty Years.

The Way in the County of *Stafford*, after the Lands are marl'd, is to take the following Crops, *viz.* after the firſt Crop of Wheat is off, to plow in the Wheat Stubble in *December*, and if the the Weather proves froſty to mellow it, it is not plow'd again until *April*, when it is ſown with Barley, allowing two Buſhels of Seed to an Acre: Thirty Buſhels is the common Produce. Peaſe are ſow'd after Barley, for which they plow but once in *February* following, allowing three Buſhels to one Acre; and next after Peaſe, if ſix Crops are intended, Wheat is ſow'd again upon the Peaſe Crop: The fifth Crop is Barley again, and red Oats for the ſixth Year's Crop: Some ſow two or three Crops more, when the Land is well marled, but it is better let alone.

There are four Sorts of Land in the Would of *Kent* and *Suſſex* improv'd by Marle, according to *Markham*'s Account, a hazel Mould, which he would have to be plow'd up as deep as may be, and even to the dead Earth, and to allow five Hundred of the ſmall Cart-loads of Marle upon one Acre: This Land is ſow'd with Oats upon a Laye, to kill the Graſs; or it is marled in *May* and ſow'd with Wheat, giving it firſt a *Summer-fallowing*, and next Year it is ſow'd with Peaſe early, and then with Wheat again, if it proves a moiſt *Summer*: But if dry, it is fallow'd again firſt, two Buſhels of Wheat being allow'd to an Acre, which is the Out-ſide of what ſhould be ſown; becauſe if it be ſow'd thick, it will be ſmall, and the Straw ſlender, which the Wind will be apt to beat down: The ſame Author would in *February* have the Wheat fed with Sheep, which will trample the Earth the cloſer to the Roots of the Corn; his Advice is to lay it down for Graſs for five or ſix Years; and if it ſhould grow moſſy or broomy, to which thoſe Lands are inclined, then it muſt be broke up again and order'd as before, laying it down again from the Wheat-ſtubble; and thus being interchangeably ſow'd and reſted, it will laſt good thirty Years, whereas if the productive Fat of the Marle be ſpent by often ſowing and expoſing of it to the Sun and Air, it will remain a dead Clod that is not capable of being improv'd with new Marle.

2. Marle Cope Ground, which is commonly a cold, ſtiff, wet Clay, and not ſo proper to be marl'd for Corn, except black Oats; unleſs in ſome Places where it is very fleet for Paſture: Thoſe Lands muſt be plow'd fleet, leſt the Marle be drown'd with the wet.

It may be ſow'd with Wheat, where there is the Conveniency of good Drains, and that the Clay lies any thing dry: Three hundred Load of Marle upon an Acre of this Land is reckon'd ſufficient, by *Markham*, and that two Buſhels and a Half of Wheat will ſow it which muſt be ſow'd above Furrow, fourteen or twenty Days before *Michaelmas*, and it ſhould be laid up in round, high

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high warm Ridges: These Lands must be well improv'd with Dung and dry Earth, the Charge of which indeed will scarcely answer, especially if marl'd with *Suſſex* Marle; and therefore it is thought their best Improvement is for Grass, which Marle will make very sweet for eight or ten Years, until the Marle is sunk so low, that another Crust of Earth is grown over it; and then it may be plow'd up: But it must be done but fleet, and no more than a Crop or two of Corn taken from it, and then it must be laid down for Grass again. When these Lands are fallow'd, they must be fallow'd very dry.

3. Sandy and gravelly Grounds, which are to be order'd as much as the hazely; only that more Marle may be laid on them, and that they must not be so often plow'd: These Lands ought to be plow'd pretty deep, that the more Marle may be laid on them. Five or six hundred Loads are commonly allow'd to an Acre of these Lands, which they sow always under Furrow about *Michaelmas*, allowing two Bushels and an Half of Wheat, to an Acre, and it must be left as cloddy as can be; and when a Crop is taken from them, they are fallow'd and sow'd with Wheat again; for they are not yet reckon'd rich enough to bear good Peaſe; this done, they are left to rest for four or five Years: If they run over with Broom, it must be cut or pull'd up, and then the Ground is sow'd with Oats; next Year they fallow it, and lay three or four hundred Load of Marle upon it, and order it as the hazely Ground, and it will mend it for thirty Years. Where either the sandy or gravelly Lands are springy or wet, they are rather to be marled for Grass than Corn, and five hundred Load of Marle is to be laid upon an Acre.

Some propose to burn Marle and then to lay it on the Land, and where that is done, sixty Load will go as far as three Hundred Load unburnt; but they do not mention the Sort of Land it is to be laid on, nor of what Sort the Marle is.

Good Marle in hot Weather will slack with the Heat of the Sun, like Lime, especially if any Rain follows a hot Day: Some harrow their Marle, especially in *Cheſhire*, just before they plow it, which is a good Way to mix it well and evenly with the Earth: Coleseed, Hop-Clover, or any other Sort of Grass Seeds, grow very well on marl'd Ground: Finally, Lands seated on Marle are usually very rich, though cold and heavy, and you need not doubt of the Depth of the Soil; for the deeper it is turn'd up and the more it is expoſed to the Air the better. A Mixture of warm light Soil also exceedingly helps it.

MARMELADE; a comfitted Paste, half Liquid, made of the Pulps of Fruits, which have some Consistence, such as Plums, Quinces, Apricocks, *&c.*

These *Marmelades* are of great Use in an Office, for the making of Pan-pies or Tarts; or else by the Mixture and Distribution of their Colours, the Coats of Arms of several Families may be represented, as also *Flower-de-Luces*, Crosses and many other Devices; if you would have more than one Sort of 'em in one Day, and with the same Stock of Sugar, all the Fruits must be first pick'd, scalded in Water, or boiled over the Fire, according to their Qualities; then strain'd through Sieves and dried in different Copper Pans or Silver Dishes; in the mean Time Sugar must be boil'd, proportionably to the Quantity of Pastes, which are to be put in, when it has attain'd to the just Degree of boiling: To this Purpose, it is expedient to begin with those of *Pastes* or *Marmelades* that require less strong Sugar, and while they are soaking and simpering over another Furnace, the Sugar may be brought to a Degree of boiling, which is necessary for the others; which afterwards are to be order'd in the same Manner. As for *Marmelade* of ripe *Apricocks*, you are to consult the Article *Apricock-Tree* and *Apricock*, so you may also see the Article *Paste* and more particularly the Paragraph *Paste* of *ripe Apricocks*, we be begin here with *Marmelade* of *green Apricocks*.

Marmelade of *green Apricocks*; the Fruit must be first put into a Lie, made of Water and new Ashes in a large Pan over the Fire, and they must be cool'd in fresh Water, to take off the Skin; then they must be well boiled until they become very soft, and being drain'd, pass through a Sieve, into a Pan: The Paste must afterwards be dried over the Fire, carefully stirring and turning it on all Sides, with the Spatula, so as no Moisture may be left and 'till it sticks to the Pan: In the mean Time, boil some Sugar until it becomes crackled, which is to be temper'd with the Marmelade, after having weigh'd out as much as is needful, that is, a Pound of one for every Pound of the other; when this is done, it remains only to cause all to simper together for a while, and to put your Marmelades into Pots or Glasses; or else proceed to the drying of it.

Marmelade of *Cherries*: The Cherries must first be ston'd, and set over the Fire in a Copper-Pan, to cause them to cast their Juice, they must be afterwards drain'd, bruised, and passed through a Sieve; and the Marmelade must be put again into the Pan, to be dry'd over the Fire; then boil some Sugar 'till it be greatly feather'd, allowing one Pound of it to every Pound of Fruit or Paste; let all be well intermix'd together, in order to simper for some Time, and at last let the Marmelades be put into Pots or Glasses, strewed with Sugar: They ought not to be left long upon the Fire, lest they should become too black, and for that Reason, they must be set over one that is quick, in order to be thoroughly dry'd.

To have a *Marmelade* of *Currants*; you must first strip them off from the Bunches, and soak them in boiling Water, until they break: Then removing them from the Fire, let them be drain'd upon a Sieve, and as soon as they are cold, let them be passed through the same Sieve, by Reason of the Grains: They must some Time after be dry'd over the Fire, according to the usual Method, while the Sugar is brought to its crack'd Quality, allowing a Pound of it to every Pound of Fruit. *Lastly*, let all be well tempered together, and having caused them to simper a little, let them be strew'd with Sugar in order to be conveniently dispos'd of in Pots or Glasses as before. *Marmelade* of *Bell-Grapes* is made after the same Manner.

The Body of *Marmelade* of *Rasberries* is made of very ripe Currants, to which is added a Handful of Rasberries, to make it appear as if it consisted altogether of the latter; for the rest, it is only necessary to observe what has been even now deliver'd, with Respect to the preceding Marmelade.

In preparing a *Marmelade* of *Plums*, if they are such Plums as slip off from their Stones, let those Stones be taken away: Otherwise let them be scal-

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ſcalded in Water, they become very ſoft, drain alſo and ſqueeze them well through the Sieve: Dry your Marmelade over the Fire, and let it be incorporated with the ſame Weight of cracked Sugar *Laſtly*, having cauſed it to ſimper, for ſome Time, let it be put into Pots or Glaſſes and ſtrew'd with Sugar: *Mirabolan Plums*, as well red, as black, are very proper for this Sort of Sweet-Meats.

For a *Marmelade* of *Pears*; let your Pears be ſcalded in Water over the Fire, and when they are become very tender take them out and drain them; ſtrain all through a Sieve, and let your Sugar boil until it be very much feather'd, allowing three Quarters of a Pound of it to every Pound of Fruit. *Laſtly*, having temper'd it with the Paſte, which ought to be well dry'd, and having cauſed them to ſimper for a while, pour the Marmelade into Pots or Glaſſes ſtrew'd with Sugar.

Marmelade of *Apples* is made altogether according to the Method now explain'd, as well for the Manner of ordering the Fruit, as with Reſpect to the Quantity and the Degree of boiling the Sugar, which is neceſſary for that Purpoſe.

We come next to a *Marmelade* of *Seville Oranges*, which you are to cut into Quarters without turning or zeſting them; you are to take away the Juice and the Tops, where there is a tough Skin, which cannot eaſily be ſoftned: In the mean Time ſet ſome Water over the Fire, and when ready to boil, throw in your Orange-Peels, which muſt boil, 'till they become very ſoft and yield to the Touch of your Finger; then you are to cool them in freſh Water, to drain and ſtrongly ſqueeze them through a Linnen-Cloth: This Pulp muſt alſo be pounded in a Mortar and paſſed through a Sieve, while ſome Sugar is boil'd until it be feather'd; which is to be mingled with the Marmelade in a Copper Pan, into which it was put to be heated again a little, to the End that the Moiſtneſs may evaporate: The uſual Quantity of Sugar is requiſite, as well that it may ſlip off, from the Bottom of the Pan, as that what is taken up with the Spatula, may be entirely ſeparated from the reſt, without running: At laſt ſet your Marmelade upon the Fire again, to ſimper, and let it be pour'd hot into Pots or Veſſels: See *Marmelade* of *Orange-Flowers*, and *Orange-Tree*.

The Lemons, for a *Lemon-Marmelade*, muſt be zeſted, cut into Quarters, and clear'd from their Juice; then throw them into Water, as they are done, to hinder them from turning black; then having cauſed other Water to boil over the Fire, put them into it; and when you have given them four or Five Boilings, ſqueeze in the Juice of a Lemon, as alſo that of another, ſome Time after: As ſoon as your Lemon Pulp is become ſoft, it muſt be cool'd, drain'd and ſqueez'd in a Linnen Cloth, before it is pounded in the Mortar, and paſſed through the Sieve. *Laſtly*, your Marmelade muſt be ſet over the Fire again, a little while, as the former, and the Sugar is to be order'd after the ſame Manner.

For a *Marmelade* of *Orange-Flowers*, take only the Leaves of your Orange-Flowers, without the Yellow or Stalks, and as they are pick'd, throw them into fair Water, into which the Juice of a Lemon has been ſqueez'd: Then ſcald them over the Fire, as has been ſhewn in the preceding Articles, 'till they become very ſoft, adding likewiſe the Juice of another Lemon; being afterwards well preſſed in a Linnen-Cloth, or elſe with your Hands, you muſt pound them in a Mortar, and if it be neceſſary, ſtrain them through a Sieve: As for the Sugar, it muſt be greatly feather'd, and incorporated with the Marmelade, 'till it ſlips off from the Bottom and Sides of the Pan. *Laſtly*, having cauſed all to ſimper a little, pour the Marmelade into Pots, and keep it for your Uſe, if you are not deſirous to have it immediately dried.

This is the beſt Way of preparing the Marmelade of Orange-Flowers; otherwiſe, to ſave ſome Charges, it may be mingled, as Occaſion requires, with a little Marmelade of Lemons, which is equally white and of the ſame Taſte: In ſo much that ſome Confectioners cauſe it to paſs for the true Marmelade of Orange-Flowers; contenting themſelves only to throw a Handful of Flowers, when it is made, to give it a little Smell, or Tincture of them.

As to the Manner of drying all theſe different Sorts of Marmelades, it will be explain'd in the Article *Paſtes*. Thoſe of the green Apricocks and green Almonds are apt to grow greaſy, and ſo not keeping long, it is neceſſary either to dry them immediately or in leſs than three Months Time; otherwiſe they cannot be dried: The Marmelades of Oranges, and Lemons generally candy within a little while, though they are duly prepar'd; but that is no great Damage: When ever you would have them dry'd, let all the Candy be put with a little Water into a Copper Pan, over the Fire, and let it be brought again to the neceſſary Degree of boiling, with other Sugar, as much as is needful for the drying of your Paſte; ſo all may be mingled with the ſaid *Paſte*, as you will find under that Article.

We had almoſt forgot the *Marmelade* made of *Quinces*; we ſhall begin with that made according to the *Mode* of the City of *Orleans*; for which take the beſt Sort of Quinces, and cut them into Pieces; then pare and clear them from the Cores and Kernels, having at the ſame Time provided two Pounds of Sugar boil'd until it is become crack'd, throw in about ſix Pounds of Fruit, and let all boil together to a Pap: They muſt be afterwards turn'd into a new Cloth, to be well ſtrain'd, and the Liquor which paſſes through will ſerve for the Marmelade. To this Purpoſe let this ſtrain'd Liquor, be poured into other pearled Liquor, to the Quantity of four Pounds, and as ſoon as the whole Meſs returns to the ſame Degree of Boiling, let it be carefully ſcummed; then you may remove it from the Fire, taking off the Scum again, if there is Occaſion, and pour it into Boxes, Pots, or Glaſſes, which muſt be left in the Air, for ſome Days before they are cover'd.

There are other Sorts of *Marmelade* of *Quinces*, and firſt, having cut the Quinces into Quarters, without paring them, or taking away the Kernels, boil them in Water 'till they diſſolve and turn to Marmelade; then ſtrain them all through a Linnen Cloth, or elſe through the Straining-Bag, without ſqueezing and let the Liquor be ſet by, while you boil as much Sugar until it becomes crack'd, into which it muſt be pour'd with a little White-wine or Claret, according to the Colour that you would give your Marmelade. You may alſo add ſome Sticks of Cinnamon a little beaten, with Nutmegs, Cloves, and Mace: Boil all gently together, and take care to clear off the Scum, ſtirring them from Time to Time with the Spatula, or with a Spoon. As ſoon as the Mar-

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melade returns to its pearl'd Quality, or is boil'd to the Consistence of a a fine Jelly, which falls in great Drops, when taken up with the Spoon; take it off from the Fire, and pour it into a Sieve set over a Pan, or else strain it through a Linnen-Cloth, in order to be put into Pots or Glasses as before; the Marmelade may also be poured into leaden Moulds, and when it cooled, they may be put into hot Water, as it were in *Balneo Mariæ*, or a vaporous Bath, so as the Pieces of Marmelade may be easily loosned, and let fall one upon another in the Boxes.

If you have a Mind to give a finer Tincture to the red Marmelade, it may be done by the Means of prepared Cochineal, or such as has been boiled in Water, with Allom and Cream of Tartar, and then all may be strain'd, to be used, as Occasion requires.

Marmelade is also made, into which may be put a lesser Quantity of Sugar than of Fruit, or of their Decoction, and this is all the Difference between these two Ways of preparing it.

MARSHALLING, a Term in *Heraldry*, in Respect to a Coat of Arms, signifying the due proper joining of several Coats of Arms, in one and the same Shield or Escutcheon, together with their Ornaments, Parts and Appurtenances.

MARSH-LAND, a Sort of grazing Lands that lye near Rivers or Fens, which are usually improved much by *Over-flowing*, which brings the Soil of the Uplands upon them, so that they need no other mending, though constantly mow'd: The great Inconveniency of these Lands, is their being subject to *Summer* Floods, which high Hills near the Sides of the Rivers, and the long Course of them bespeak to be frequent; and though the richest Lands commonly lie near such Rivers, yet there is the most Danger of the Crop's being spoiled, especially where they are not inclosed, that they may be fed with Cattle; which is judged to be the safest Way of managing these uncertain Lands, especially when feeding Cattle bears any Thing of a Price. But the most advantagious Sorts of those Lands, are those that may be over-flow'd or laid dry, as you find Occasion, that you may improve them with the *Winter*, and keep out the *Summer* Floods when the Grass is long: But as particular Scituations only afford these Opportunities; so there are but few Places will allow of all these Advantages.

A good Author says, he had heard of one who had some Marsh-Land, and who, when the Sea-water was very thick, would open some Sluices he had made on Purpose, and let the Sea-water in upon his Land, which he let stand on until it settled, by which Means he very much improv'd it. See *Over-flowing of Land* and *Salt-Marsh*.

MARSH-MALLOWS: See *Mallows*.

MARSHY-GROUND: See *Earth*.

MARTAGON; a Sort of a Lilly, whose Leaves grow crooked, for which Reason it is called *Lilium intortum*; there are different Sorts of them, there is one which they call the *Field Lilly*, of which there are several Kinds, *viz.* the great *Martagon*, which has red Flowers, with a Stem between two and three Foot high, without any Stalk close to the Stem, smooth to the Touch, and of a deep Green, the Flower is curv'd, and bends down at the End of the Stalk, which keeps it up.

Another Sort of *Martagon* there is, whose Stem is less, having not so many Flowers nor so red, but produced after the same Manner with the others; all these Sorts of *Martagons* have this in Common to them, that they shoot out a great Number of Roots.

A third Sort there is resembling the former, only it has Bulbs between the Leaf and the Flower: *Pomponius* his *Martagon* somewhat differs from the other, for that its Bulb, which is reasonably large, is involved with little Shells exceeding thin: It is of a yellow Colour.

The *Martagon* being a Sort of a Lilly will bear to be set in any Soil: Too much Sun is prejudicial to it, and it must be water'd in its proper Seasons. It is set among Flowers of the larger Size, or rather in the Middle of Borders, with Flowers not quite so big: It must be planted a Span deep in the Earth, and at the same Distance from other Flowers that accompany it.

The *Martagon* Bulbs are never to be remov'd, but when the Gardiner designs immediately to replant them, which if he would do in a proper Season, it must be when the Flower is fallen, at which Time they quit their old Roots. If their Bulbs, which look like Scales, are then planted, it has been found by Experience that they will in Time grow to be large Roots: *October* is the proper Month for planting them.

The *Martagons* being sooner affected with Heat than Frost, the Gardiner in *Summer-time* must secure their Bulbs from the Sun, which would otherwise spoil them, by covering them with little Layers of Earth, or by frequent watering them: They are multiply'd by Seed, but more readily by their Bulbs.

MARTERN; an Animal of about the Bigness of a Cat, having a longer Body, but shorter Legs, with Head and Tail like a Fox: Its Skin is commonly brown, white on the Throat, and somewhat yellowish on the Back: Its Teeth are exceedingly white, and unequal, being sharp above Measure. It is a very noxious Creature, and hunted much in the same Manner as the Wild Cat, with which some take this Creature to be the same. See *Cat*, Item *Pole-Cat*.

MARTLET, the Term in *Heraldry* for a *Pidgeon*, with its Feet eraced or torn off; it is also the Difference or Mark of Distinction in an *Escutcheon* for the fourth Brother or Family.

MARVEL OF PERU, a Plant so term'd from its wonderful Variety of Flowers on the same Root; it has a big Stalk bunched at the Joints, spreading into many Branches, with green Leaves at the Joints, betwixt which and the Stalk come forth Flowers on short Stalks, like those of the lesser blue Bindweed, narrow at the Bottom, but wide and open at the Brims, whereof there are several Kinds, white, red, or yellow. They open in the Night, and at the Appearance of the Sun shrink inwards and wither away, and therefore seldom seen, but late in the Evening or Morning: Each of the Blossoms are succeeded by one Seed, of the Bigness and Colour of a black Pease; the Root is long, like a Radish, and black on the Out-side; they flower from the Beginning of *August* until *Winter*, being commonly destroy'd by the Frosts. The Seeds should be set in the Beginning of *April*, and from their hot Beds removed into rich Earth, where they may have the Benefit of the Sun: Upon their failure to Flower the first Year, Horse-Dung and Litter must be laid on them before the Frosts, and so be cover'd all *Winter*, and they will flower the sooner the succeeding Year, and the Roots of the best Kind, when they have done

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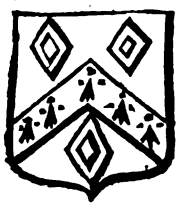
done bloſſoming, may be taken up and dry'd, and wrapped up in woollen Rags, and ſo kept from Moiſture all *Winter*, and being ſet the Beginning of *March*, will proſper and bear.



MASCLE; a Term in *Heraldry* for a Bearing of this Figure: Gules a Chevron Ermin between three *Maſcles* Argent, by the Name of *Bellgravé*; *Guillim* ſays, the *Maſcle* repreſents the Meſh of a Net, and is an honourable Bearing; a *Maſcle* differs from a *Lozenge* only by being *voided*.

MASH; a Drink given to Cattle, and uſually made of half a Peck of ground Malt, and put into a Pail, to which as much ſcalding Water is put as will wet it very well: Then ſtir it about half an Hour, until taſting the Water, you find it as ſweet as Honey: When being lukewarm, you give it the *Horſe* to drink; and this is only uſed after you have given him a Purge to make it work the better, or after hard Labour, or inſtead of Drink in the Time of any great Sickneſs: You prepare Maſhes alſo for *Black-Cattle*.

MASLING-FAR; Food made of Wheat and Rye by putting them to ſteep in Water by little and little, beating them afterwards in a Mortar, and drying the Stuff in the Sun; it thereby thickly grinds, ſo that four or five Parts are made of of one Grain, and being dry, it may be kept a long Time.

This being eaten with Meat, nouriſhes wonderfully: It is good againſt Fluxes and Catharrs, as well as Rice; but if it be not well boil'd and prepar'd, it begets groſs and ſlimy Humours, and is windy; and if eaten by thoſe who have weak Stomachs, it hardly digeſts, being therefore not good for old Men; and if uſed too often, much opilates and obſtructs the Liver, and cauſes Gravel in the Kidneys; but it is corrected if well bak'd with Vinegar and Garlick, loſes its clammy Nature, and is of eaſy Digeſtion, when ſeaſon'd with Honey or Sugar; good in Moderation, both for the Sick and Healthy, if boil'd in good Broth; and the Cakes which ſome make of it, are both pleaſant and very nouriſhing.

MAST; the Fruit of wild Trees, as of *Oak*, *Beech*, &c. generally proper Food for Swine.

MASTER-WORT, in *Latin*, *Imperatoria*; a Plant not much unlike the Angelica Roots in Flavour and Vertue: They are agreeably penetrating, and allow'd by all to be good *Alexipharmicks*: They are ſaid to cure many Kinds of Poiſons, and the Bites of venomous Animals; are deterſive, and alſo good in the Jaundice, Cachexies and Dropſies, becauſe they promote the Secretions by Urine, as well as by the Skin; neither are they met with ſo often in Extemperanous Preſcriptions as they deſerve: They are an excellent Ingredient in the Colledge *Plague-Water*; and if they are diſpenſed into it in due Quantity and freſh, they give a very agreeable Predominant Taſte to the Compoſition. *Maſter-wort* is raiſed of Seeds, or Runners from the Roots.

MASTICK, in *Latin Marum*; a Plant which if the *Summer* be not backward, flowers in *Auguſt*: It riſes a Foot high with ſtiff branched Stalks, thinly leaved, with two at a Joint; but having white Flowers among a Tuft of downy Threads at the Top of the Stalks and Branches. The whole Plant is ſweet-ſcented, and propagated by ſetting Slips in *April*; another, called the *African Maſtick*, is of the ſame Nature, but not ſo tall, ſmaller leav'd, white and thicker ſet, with green Heads at the Top of the Stalks, and a woody Root; the whole Plant is delicately ſcented, tender and impatient of Cold, and therefore ſhould be ſet in a Pot and not houſed: Care muſt be taken to keep it from *Cats*, by ſharp Thorns or Furz, which otherwiſe will deſtroy it. Theſe *Maſticks* are beſt preſerv'd by placing them within the Earth, and covering them.

MASTICK; a Gum drawn from the *Lentiſk* or *Maſtick-Tree*; it is brought to us from the *Levant*, and is intermix'd with much Impurity: That of the *Iſle* of *Chios* is the beſt. To make your Choiſe of *Maſtick* and have the beſt, pitch upon that which is clean, in large Drops or Tears, clear, tranſparent, and ſuch as has no diſagreeable Smell.

Many Vertues are aſcrib'd to *Maſtick*; they uſe it externally in Oyls, Cerats, Plaiſters, and ſtrenthning Ointments: It is anodine, aſtringent, and fortifying; it helps Digeſtion, and if taken in Powder, and in a Maſticatory, it ſtops Looſneſs and Vomiting. The Doſe is from half a Scruple to two Scruples: Finally, *Maſtick* enters into the Compoſitions of ſeveral Verniſhes.

MASTICK; a Compoſition made of Brick Duſt, Wax, and Roſin, with which Sort of Cement, Wood, Stone, and other Things are joyned and faſtned together.

To make *Maſtick* to glue Pieces of Glaſs together, take red Lead-oar, and pound it with ſome Linſeed Oyl; this *Maſtick* will become dry in a ſhort Time.

MASTICATORIES, Medicines, which have a Vertue, when long chew'd, to draw and evacuate Flegm from the Brain, from whence the *Greeks* called them *Apophlegmatiſmata*; they are very good for the Heavineſs of the Head, Toothach, Diſtempers of the Eyes or Ears, ariſing from a cold Cauſe, and ſoporiferous Diſorders; but not at all proper in the Defluxions that fall upon the Throat and Lungs.

If it ſo happens in ſoporiferous Diſtempers, that the Patient cannot eat, as it commonly falls out, you muſt anoint the Palate with ſome Ointment prepar'd of Simple, hot and ſharp *Maſticatories*, ſuch as *Marjoram*, *Origan*, *Cubebs*, *Ginger*, *Nigella*, *Bartram*, *Muſtard*, *Hiera*, &c. to which add *Oxymel*, to the End that by their Heat and Acrimony, they may rouſe up the expulſive Faculty that is extreamly ſtupify'd.

MATELOTTE, a Term in *Cookery*, as Cucumbers dreſs'd *a la Matelotte*, is the ordering of them after the Seaman's Way: See *Cucumbers*.

MATTERING OF THE YARD, a Diſtemper in *Horſes*, that moſt commonly befals them in Covering-time, by their over Freeneſs in ſpending upon Mares, and when the Horſe and Mare are both too hot, it burns them, giving them the *Running of the Reins*, as it is rightly termed. The Signs to know this Diſtemper are, the falling down of a yellow Matter from his Yard, and a Swelling at the End thereof, and when he ſtales he will do it with much Pain, and he cannot well draw up his Yard again.

To cure this Evil, they take an Ounce of Roch Allom and a Pint of White-wine, which are boiled together, 'till the Allom be diſſolved therein; then Blood-warm they inject this Potion with

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with a Syringe, put it up into his Yard as far as it may be done four or five Times a Day, and this is so perfect a Cure, that there is no need of any other.

MATURITY OF FRUIT: See *Gathering of Fruit.*

MAUNCH; the Figure of an ancient Sleeve of a Coat, so called by the *Heralds*, and is born in many Gentlemen's Escutcheons; as in the Earls of *Huntington*'s, in those of *Coniers*, &c.

MAY; the Fifth Month in the Year, the same containing one and thirty Days; about the Tenth the Sun enters into the Sign *Gemini*. A true lover of a *Fruit-Garden* cannot be idle and unactive in this Month; for now the Life of Vegetation exerts and displays its utmost Force, and a good Gardiner cannot but be busy both with his Eyes and his Hands.

Now Suckers will be pushing forwards from the Stocks of Trees, which ought carefully to be remov'd, especially from such as are new planted. Now also Vines are assaulted with whole Troops of Robbers, even in the main Body and bigger Branches; for if they have been prun'd as they ought to be, unprofitable fruitless Shoots will be pushing forwards at innumerable Places, and these must be watch'd and pick'd off in their very Buds, if possible, in the Beginning of this Month, if not before; this being a certain Rule, that Nothing should be suffer'd to grow upon a Vine, even in *Summer*, but what is absolutely necessary for Wood, Fruit, and Shelter.

Now is the Time to tye up the Shoots of the Vine to their Props or the Espalier in Vineyards, leaving only three or four of the boldest Shoots: You are now also to loosen or disengage such Branches of the Vine, as will be observ'd sometimes to be bound between the Joints of the Wall or behind the larger Wood; for without this Care, a young Shoot will frequently snap asunder, and two good Branches of Grapes will be lost.

You are at the latter End of this Month to begin to nail the most forward projecting Branches of the Vine, where the Fruit is close to the Wall. This is a Thing, not commonly taken Notice of in any Directions of this Kind, and it is therefore as generally neglected; by which Means, many Grapes never come to Maturity; but are starv'd with cold Winds and Dews.

A good *Gardiner* will never fail in this Month, to nip the Wood Branches of his Peach-trees, to above five or six Buds of the same Year's Shoots; the Branches of those Peach-trees that have not brought forth Fruit should be prun'd to one Eye: you are carefully to pick off the Speckled Canker, which now so frequently seizes the Apricock especially, and sometimes the Wall-Cherry; and both Peaches and Apricocks are now to be very carefully and discreetly thinned of their superabundant Fruit; for too many upon a Tree, make the whole small and insipid: This Work is indeed often done too sparingly, and with Reluctancy; but it should be consider'd, that one good Peach or Apricock is worth twenty bad Ones; and therefore some never leave above two at most on one Branch. But whereas the Apricock in a hot *Summer*, and on a good Exposition, is apt to eat doughy and mealy, and yet so hard to be perswaded to bear on a Dwarf or Standard, a Gentleman says, he has try'd in this Month, after Danger was over, to loosen one or two of the most perpendicular Branches from the Wall, placing a Sort of a Prop behind it, to keep the Branch *projecting*, and this answer'd his Expectation; for though the Fruit was indeed smaller, yet it had a much richer and more vinous Taste.

Another Operation proper to be perform'd towards the latter End of this Month is, the shortning over-luxuriant Branches in all Fruit-trees, except Vines, to two Inches of the Place from whence they shoot. *Winter* Pruning, instead of taking from, gives Vigour to a Tree, and makes it shoot the bolder; but this Operation now, when Nature is in its full Carriere, gives such a Damp and Check to its Course, that from the strongest and most vigorous Shoot, you may ordinarily expect but two or three smaller Branches of bearing Wood.

The shortning of luxuriant Branches in this Month, Respects not only such Branches as are intended to be left to fill a void Place; but indeed all vigorous Shoots made from the Place of Inoculation in the Nursery, as well as the same made from new planted Trees, especially Apricocks and Peaches, which are apt to be in greatest Danger from too great Vigour: The same Reason will hold as to the plashing of a strong Branch of a Peach or Apricock, that shoots directly forward; for that may now be safely done, and the Branch likewise so disposed, as to fill a void Place with weak, and consequently bearing Wood.

You are now to begin the *Summer* Pruning of Pears, cutting off the Shoots of this Year that come forward to half an Inch, taking out the rest in the Middle entirely, where they crowd one another; but at the Extremities of the Tree, if there is room, they may be let alone to the *Winter* Pruning: The Summer Bon-Cretien should never feel the Knife, but only in this Month, except it be to cut out great Wood entirely; because if it has room, it will frequently bear at the Extremities. All perpendicular shoots in the Middle of the Dwarfs, should this Month be reduc'd to half an Inch, that they may put forth weaker and bearing Branches.

Weeding is a necessary Work of this Month and ought by no Means to be neglected in a *Fruit-Garden*; but it is to be observed, that Rasberries do rather better without that Care; for their Shoots being strong, they will make their Way through the worst Weeds: And for as much as they require much Moisture and Coolness, if the Weeds are not over-rampant, they rather do good than harm. However, Strawberries must be kept very clean, and their Runners taken away, during all the Time of their bearing Fruit: Neither is watering in dry Weather to be neglected.

A careful Manager will now daily be visiting every Part of his Care, and he should in an especial Manner watch over all new planted Trees, lest any of them pine or languish away for want of seasonable Relief; such therefore as are offered to be in a declining State, ought to be shelter'd with Boards and Mats; for though the Sun gives Life and Motion to Vegetables; yet those that are weak are apt to be over-power'd with its Heat, and will manifestly shrink and dye away upon its too frequent Returns and unguarded Influences.

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You must in the Beginning of this Month take your Fig-trees out of the Green-House, and put them into a good Place of Shelter; and when you have prun'd them, give them a good Wetting.

Clip off the Extremities of the Shoots of Goosberries; for that will in a great Measure prevent or kill the Cankerworm; which by laying its Eggs and breeding there, often destroys the Leaves and by that Means makes the Fruit insipid.

It is the Opinion of the most experienced in Things relating to a *Fruit-Garden*, that *Ants* are not the real Enemies to Peach-trees, whose Leaves curl up; yet because their Company is otherwise undesirable, as they hurt and injure the Roots and small Fibres; they recommend the following Method for their Destruction: Cut Dew-Worms in small Pieces, strewing them where the *Ants* are not troublesom; for to this they will quickly resort in vast Quantities for Food, and there they may as easily be destroy'd, by the Help of a watering Pot of scalding Water.

We come now to the ordering of the *Kitchin-Garden* in the Month of *May*, and a careful Gardiner will be sure to do in this Month, what he left undone in *April*; and here it is to be observed, that though the Season in *May* is so far advanced as to bring many Plants to their highest Perfection, yet the Garden is subject to many Hazzards from frosty Nights, and cold Blasts, which often happen in the first fifteen Days; and tho' Snows are uncommon at this Season, yet the Showers of Rain, which frequently fall towards the Beginning, are often mixed with Hail, which is accounted the most pernicious Off-spring of the Weather in Respect to Vegetables; their Leaves and young Fruit being then tender and very subject to bruise by every little Accident of that Kind, It has been a Rule among Gardiners, about the Middle of this Month to expose or bring abroad their exotick Plants and such tender Shrubs, as the Uncertainty of the Weather in the foregoing Months confin'd within Doors; and indeed it has been observ'd, that we seldom have any Weather, so unfavourable to Plants, after the Middle of this Month as do them any Injury.

If any Thing has been omitted in the last, as before-hinted, you must not delay any longer to do it than the first Week in this; for now the Season is so far advanced, that a Day lost is equal to a Week in *January*, or *February*, and *March*

You are to sow Kidney Beans in the Beginning of this Month, and not sooner; because they are so tender that the least Frost would hurt them. Now you may sow Radishes in the open Ground; as also the George Lettice, the Roman, the Royal, the Bellegard, and towards the End of the Month, the *Persian* and *German* Lettices: These two Sorts are likewise sown in *June*, to have some lite in the Year: They thrive better in a free Soil, than a light One.

Now sow Colliflowers in hot Beds, you may likewise transplant others; do so also by Winter and Melon Cabbages, and all Sorts of Kitchin-Garden Seeds, if you omitted to do so in *March* and *April*; you may likewise plant Beets, Chardones, and Cabbages; you may also plant *Imperial* and *Silesia* Lettices, if you have any large enough for that Purpose; and if any of the Imperial Lettices are cabbaged, cut the Tops of them crosswise, that the flower Stems may have Liberty to shoot in Order for seeding.

Now look to your Melon Ridges, as well those made in *February*, as those that were planted in the last Month, weeding them and carefully pruning off the Water Branches, which are known by their Flatness and extraordinary Breadth. It is likewise adviseable to pinch off the Tops of such Runners as have Fruit upon them, leaving three or four Joints always beyond the Fruit, and particularly take Care that every Fruit be sufficiently guarded with Leaves; for if you expose them to the Sun while they are small, you will spoil their Growth; but when that is perfected, you cannot too much expose 'em to the Sun for ripening, which it does in about forty Days from the Time of Setting.

If the Season be dry, rather float the Alleys between the Melon Ridges, than pour Water upon the Plants, or near the Stems; for the use of Watering is to feed the extream Fibres of the Roots, which are the only Part of a Plant by which it receives its Nourishment; and these Fibres in the Melon or Cucumber Plants run as far as the Branches: Now the Inconveniencies which attend the wetting the Leaves or Stems of these Plants are either, that they rot or mould by the Wet lying long upon them, or else, if the Sun shines hot, they are scalded.

Note that the Water for this Use should be as simple as possible; for all Waters prepar'd with hot Dungs, breed Insects among the Plants, which often destroy them: Pond Water, which lies exposed to the Sun, is judg'd to be the best, and even that ought to be given but in small Quantities to a Melon, for much Wet spoils its Flavour; but Cucumbers are great Lovers of it.

Sow Cucumbers in the Natural Ground in the Beginning of this Month, put about twelve in each Hole, for fear of Disappointments, but when they come up, leave only four or five: Let the Earth be fresh and well work'd with a Spade, rather light than otherwise; for the Fruit is apt to suffer by Worms in a stiff Soil: This sowing will afford plenty of Fruit in *July*, as well for pickling as to eat with Sallets; a Plantation of this Kind producing twice as much Fruit, as one of the same Quantity of Ground forced with Dung.

Sow some of the *Dutch* Brown Lettice to be planted out the next Month for Cabbaging; make your first Drills for Sellery, if your Plants are large enough, Sow Ronceval Pease, and towards the End of the Month, earth up and stake those which are sown in the former Month. You may now sow Endive very thin, to be blanch'd without transplanting, and sow Purslane upon the Natural Ground.

Gather carefully the Nests of Caterpillers and other Insects which annoy your Trees and Plants, and prune off all crumpled Leaves and Twigs; for they harbour the worst of Vermine, though they are scarce visible without the Help of Microscopes; and some Gentlemen say, this Work is the more necessary, because every Insect increases yearly about four Hundred, and some of them many more; for *Example*, those Caterpillers, which feed upon the Cabbage and change into the common White Butter-Flies, breed twice every Year, each of them laying near four Hundred Eggs every Time, so that from the second Brood of one single Caterpiller, we may reasonably expect an hundred and sixty Thousand.

Now

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Now ſet your *Bees* at full Liberty, look out often and expect Swarms, that ſo you may not loſe them: The Maſter of a Family, or the Huſbandman in this Month ought to ſhear his Sheep, weed his Corn, and continue the dreſſing or cultivating of his Ground, which is not yet done.

Now as to the Product of the *Kitchin Garden* in this Month, it affords us many pleaſing Varieties both of Fruits and Herbs.

Aſparagus is now in great Plenty, and Colliflowers are in their greateſt Perfection; the Imperial, Royal, Sileſia, and many other Kinds of Cabbage Lettices are in their Prime, and very proper Sallets for this Seaſon, with Mixture of young Burnet, Purſlane, the Flowers of the ſmall Naſturtium and Cucumbers; for the ſmall Herbs, which were the Sallets of the laſt Month, are now to be laid aſide, as they are apt to run into Leaf, almoſt as ſoon as they are above Ground.

We have yet ſome Kidney Beans upon the hot Beds, this Month we gather Peaſe and Beans from thoſe ſown in *October*, and have Plenty of Artichokes: We have now alſo green Gooſberries for Tarts.

The Carrots ſown upon the hot Beds in *February* are now very good; but thoſe remaining of the Crop ſown at *Michaelmas*, are hard and good for Nothing; and Spinage is yet fit for uſe.

Towards the End of the Month we have ſome ſcarlet Strawberries ripe in the natural Beds, and the Common *May* Cherry, with ſome few of the *May* Duke Cherries againſt Walls, and alſo green Apricocks for Tarts.

This is the moſt proper Month for diſtilling of Herbs, which are now in their greateſt Perfection.

As to what appertains to the Management of a Flower-Garden in this Month: See *Floriſt's-Year*.

MAY-BLOSSOM, called by ſome *May-Lilly*, and *Lily Convally*, and in *Latin*, *After Atticus*; is diſtinguiſhed into two Sorts, *viz.* the great May-Bloſſom and the little, otherwiſe called *Petty Muguet*.

The great May-Bloſſom has Flowers that are Carnation colour'd without Side and Yellow within; it does in ſome Meaſure reſemble Stars, becauſe of certain ſmall Leaves which do encompaſs them: Its Leaves are a little longiſh and hairy, and in Form like thoſe of the Olive-tree, but ſmaller; of a rough and little bitteriſh Taſte; the Root is full of Fibres, and has not a bad Smell; there is that which has a yellow Flower, and is thought to be the *Amello* of *Virgil*: Theſe Plants grow in unfrequented and ſandy Places, and flouriſh in *Auguſt*.

As to the medicinal Vertues of this Plant; it cools moderately, is digeſtive as denoted by its bitter Taſte, and Deſiccative; the incarnated Place of the Flower being drank in ſome Water, is good againſt the Squincy, falling Sickneſs in young Children, and againſt Adders, who will ſhun the Smoak of this Herb when it is burnt.

The Leſſer Sort or Petty Muguet, has in Summer Time a yellow Flower, that is round, flat, a little raiſed, like that of Ox-Eye or Chryſanthemum; it conſiſts of five or ſix ſmall Leaves which are narrow, ſharp, pointed, firm and longiſh: Its Stems are a Foot high, and three or four in Number, hard, hairy, and furniſhed with long Leaves like thoſe of the *Lychnis*, the Root is hairy.

This Plant grows in Meadows and by the Sides of Brooks near *Narbonne*; and its Seed is ripe in *Auguſt* or *September*.

This Plant is good againſt the Heat of the Stomach, if apply'd to it; ſo it is alſo for the Inflamation of the Eyes and Groins, and for the falling of the Fundament; it is ſaid that that Part which is purply in the Flower, being taken in Drink, is good againſt the Squincy.

MAY-BUTTER; *Butter* made in that Month and reckon'd the beſt for uſe of any other, but here we conſider it as *Medicinal*; and therefore before it is ſettled, it is good Oeconomy to ſave a Lump thereof and put it into a Veſſel, and ſo ſet it in the Sun for the Space of that Month, and it will make it exceedingly Sovereign, and Medicinal for *Wounds*, *Strains*, *Aches*, and the like Grievances.

MAY OINTMENT; See *Ointment*.

MEAD; a very pleaſant Liquor made of Honey and Water; and to have it ſtrong, to four Gallons of Water put eighteen Pounds of Honey; beat the Whites of four Eggs, ſtir them in with the Honey until all be melted; ſcum it well as long as it boils; and be ſure it boils an Hour and an Half: If you like the Taſte, you may put a Sprig of Roſemary in the Boiling; when it is cold, work it with a Toaſt ſpread with Yeaſt; and when you put it in the Veſſel, hang one Nutmeg therein, the weight of that in Mace, and the ſame Quantity in Cloves, with four Races of Ginger, in a bit of Muſlin; the Spice muſt be beaten; put in the Peel of two Lemons; when it has done working, ſtop it up, and let it ſtand ſix Months before you bottle it. See *Metheglin*.

MEAD (*White*) a very good Liquor made by putting a pint of Honey, and half a Pound of Loaf Sugar to every Gallon of Water, ſtir in the Whites of Eggs beat to a Froth, and boil it as long as any Scum riſes; when it is cold, work it with Yeaſt, and to every Gallon put the Juice and Peel of a large Lemon: Stop it up when it has done working, and bottle it in ten Days.

MEADOW; Land that bears Graſs of which Hay is made; there are different Sorts of Meadows, and different Ways of making them. It may be ſaid that a Country Houſe without a Meadow, is a Body without a Soul, ſeeing we know that from Meadows the greateſt Profit ariſes, whether in Reſpect to Hay, or the Cattle they feed all the Year: There are four Sorts of Meadows, *viz.* dry Meadows, moiſt Meadows, Sainfoin and Medick-Fodder, or *Spaniſh* Trefoil.

Dry Meadows are thoſe which are ſcituated in fat Bottoms, and where Hay-Graſs grows naturally in great Plenty, and much better than in thoſe where it grows by the Help of watering.

Moiſt Meadows are thoſe we ſee in Bottoms and along the Sides of Rivulets, which moiſten them with their Waters to render them fertil, and without the Help of which they would produce but little Hay; their Soil being of a very light and very dry Nature, and endued but with little Subſtance.

Now ſuppoſing that a Country Houſe or Farm has no Meadow, and that you would make one, you muſt at firſt conſider the Ground you have a Mind to employ for this End: It will be neceſſary if you would have a moiſt Meadow to chooſe

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Ground that is naturally fat and very ſucculent, whoſe Bottoms muſt be naturally humid, and this you may know by digging not very deep, and that you find Water: It ſhould not alſo be ſcituated far from ſome River, or Brook; for generally ſpeaking, it is in ſuch Places as theſe that Moiſture is to be met with that ſuits a Meadow.

If on the contrary, you would have one that is dry, it will be ſufficient that your Ground be ſtrong, or elſe light, provided there be a Rivulet near, that may make it fertil by its Waters.

Theſe two Sorts of Meadows ſhould be always ſcituated on ſomewhat of a Deſcent; that the Waters with which they may be water'd may eaſily glide off, and not continue long thereon, which would cool them too much; in which Caſe, they would yield Hay of very little Value, and in a very ſmall Quantity.

After the Choiſe of the Scituation of the Ground, the Way of preparing it comes next; thoſe who would have Meadows to anſwer their End, muſt ſurmount all Impatience; and for fifteen or ſixteen Months together do Nothing but cultivate the Ground they have a Mind to ſow, and take Care never to put the Plough into the Ground but at very proper Seaſons; to the End it may be ſtirred in ſuch a Manner that the Graſs may grow ſucceſsfully, and that the Country-man may have no Occaſion to touch it for many Years after.

When the Month of *February* is come, and that you judge the Earth to be very well prepared to be turned into Meadow Ground; you muſt not forget to carry Dung there to ſpread over it, and then immediately by the Help of the Plough to cover it with Earth: This laſt Culture is given the Earth for two different Purpoſes, the firſt of which is that it may be made quite even, of which no Labourer is ignorant, as not to know how; and the other is in Order to bury the ſpread Dung.

The neweſt Dung is always the beſt for this End, for being put new into the Ground, it produces more Graſs, which does not a little contribute to the Fertility of the Ground, and makes it continue fruitful for ſeveral Years, without any further Occaſion to dung it.

Now the Ground being made ſmooth, and the Dung in it, ſow Hay Seed therein; it ſhould be ſuch as is very fine and the ripeſt that can be got, amongſt which mix Half Oats: If the Month of *February* be too ſoft, and that you cannot ſow the Meadows, becauſe there are Countries, where the Ground cannot be managed at that Time, you muſt tarry to the End of *March*; and therefore the Nature of the Ground ſhould be thoroughly known, and when it is proper to go about this Work: In mixing Oats with the Hay Seed, the Intention is that you ſhould not loſe all your Labour this firſt Year; for it will not fail to grow very well among this other Seed; and it will help to pay Part of the Expence you have been at in turning your Land into Meadow Ground.

To ſow your Ground equally, the Labourer muſt put himſelf into the ſame Poſture, as if he were ſowing Corn, and keep the ſame Pace, his Right-hand moving at the ſame Time with his Right-foot, and let him ſow the Seed very thick, and to the Breadth of a Ridge.

But as the Ground has no Ridge, and that he may miſtake, either in not ſowing that which ought to be ſown, or in ſowing the ſame Part over-again, he muſt carry a Stick with him, with which he muſt make a Mark at the End of the Field, juſt by the Place where he ſowed his Hay Seed; obſerving rather to pitch the Stick, in that which is already ſown than in that which is not; and thus he muſt continue to do, until his Work is done.

Then let him take a pretty heavy Harrow for the Seed and Dung, and let him croſs the Fallow twice, which will make it fine and ſmooth, ſo that Nothing may obſtruct the Sithe, when the Time for moving the Hay is come.

You are not to expect from a Meadow newly ſown, all the Advantages which ariſe from one that has been long ſo; and the Owner is more particularly caution'd here not to ſuffer any Cattle the firſt Year to graze upon it, there being Nothing worſe than their Biting, for a new made Meadow, and it is the direct Way for him to loſe both his Pains and his Seed; but it may be mow'd the ſecond Year, and then he may turn his Cattle in, it will receive no Hurt.

All Soil will have their Subſtance waſted in Proportion to the Nouriſhment they yield Plants, Legumes, or Graſs; for generally ſpeaking, if you do not from Time to Time reſtore their Temperament by Dunging, you will run the Riſque of having but a very languid Production; and therefore to bring thoſe Meadows which are already grown old to reſume new Vigour, they do in ſome Countries eſpecially, dung them every third or fourth Year, and always in *December* or *January*; that ſo the Salts of the Dung being tempered by the *Winter* and *Spring* Rains, may penetrate further into the Earth, and revive the Roots of the Graſs, that it may grow with more Vigour.

The Caſe is not the ſame as to a Meadow that is newly made, and one that in its own Nature has been long ſo, in Point of Dunging; for this laſt ſhould be improv'd with Dung that is well rotted; for if it ſhould be new and not covered with Earth, it would not have Time to conſume, and the Mowers themſelves would be in Danger of meeting it again under their Sythes, and conſequently of mixing it with the Hay, which muſt have but a very bad Effect in a Hay-Loft.

You muſt keep your Meadow clear of all Cattle, at the Time when the Graſs begins to ſhoot; and for fear the *Winter* Rains which come down from the Hills ſhould drown the Roots in a Meadow newly turn'd to be ſo, Care muſt be taken to ſurround it with Ditches; which will alſo prevent its being over-flow'd, when the Graſs is high, in the Time that ſome Storm may happen.

On the contrary, theſe *Winter* Rains ſhould not be hindred to enter upon old Meadows, which by that Means will produce plentifully by conveying along with them whatever is moſt ſubtil in the Grounds through which they run.

If your Meadows are ſcituated near Rivulets and that you judge they want watering, you muſt in that Caſe make a Sluice in Order to ſtop the Water, and to make a Drain or Gutter in the Side of the Meadow that it may run into it, according as your Prudence and Judgment ſhall dictate to you; after which let the Sluice be broken, that the Water may reſume its natural Courſe.

You ſhould never let *Hogs* to get into your Meadows for they will ſpoil all with their grubbing: *Moles* are likewiſe deſtructive to them, but we ſhall

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ſhall not dwell here upon the Manner of deſtroying them; ſometimes Moſs will grow upon the Turf, to remedy which you muſt, when the Month of *December* comes, ſpread upon the Ground the Aſhes of Lye as thick as you can; this Aſhes will have a very good Effect, if the Moſs has not been of long ſtanding there; but in Caſe you cannot get rid of this Moſs, Prudence will direct you not to ſuffer your Ground to remain unfruitful, and the beſt Way that can be taken is to change the Nature of it and to turn it into plough'd Ground.

This Ground will bear Corn in plenty for ſix or ſeven Years, and then you may turn it to Meadow again, by practiſing all the Rules already ſet down for this Purpoſe.

When the Graſs is fit to be cut down, you muſt mow it; but for the Manner of ordering the ſame, you are referr'd to the Article of *Hay-Making*, which ſee under that Head: Thoſe who would have an After-Math, if they have the conveniency of Rivulets, they muſt water their Meadows as ſoon as the Crop is off or a little after, in Caſe it be dry Weather; for if Rain ſhould then fall, there would be no need for it, theſe Waterings are to be continu'd as often and at ſuch Times as may be judg'd proper, until the Seaſon of mowing comes on, which is uſually about the Middle of *September*.

A third Sort of Meadow is that ſown with Sainfoin, which has very particular Vertues and is of a Nature quite contrary to the foregoing Ones, in Reſpect to the Ground; for the others require a Soil that is fat and moiſt, and ſcituated along the Sides of Rivulets, whereas this laſt requires that which is dry, ſtoney and always hilly or mountainous; and the Ground for this uſe is not ſo long a preparing as the others; three good Dreſſings will do, and the laſt is to make it even, in Order to ſow the Seed in *March*. Sainfoin is an Enemy to all other Herbs and Graſs near it as Things hurtful to it, and hence it is that it requires to be ſown four Times as thick as other Grain, and as to Method of ſowing, the ſame muſt be purſued as on the other Meadows; though indeed it does not require ſo much Circumſpection, becauſe of the Plenty of Seed that is ſown, and it uſually anſwers your Ends accordingly.

The fourth Sort of Meadow Ground is that ſown with *Meddick-Fodder*; but having ſpoke of that under the ſame Article, it may be conſulted by the Curious.

In ſome Parts of *England*, they practiſe that which they call *Burning* of *Meadow* or *Paſture-Lands*, where the Ground is moiſt, cold, claiey, ruſhy, or ſubject to ſuch Inconveniencies; ſo that the Hay or Paſture is ſhort and ſower, and this is not unimprovable; but rather very good Huſbandry to pare off the Turf about *July* or *Auguſt*, and burn the ſame after your Manner of *Burning Land* for *Corn*, which ſee; and then let it be plow'd up immediately or the following *Spring*, and ſome ſowed with Hay-Duſt or with Corn and Hay-Duſt together; whereby that acid Juice that lay on the Surface of the Earth, that was of a ſterile Nature, and hindred the Growth of the Vegetables, will be evapoured away, and alſo the Graſs which had a long Time degenerated, by ſtanding in a poor Soil, be totally deſtroyed, and the Land made fertil and capable to receive a better Species brought in the Seed from other fertil Meadows: See *Up-Land*.

A good Author ſays, that all Meadows which are flooded late in the *Spring* ſhould be rolled with a large Barley Roller, which will very much mend the Graſs, and prevent the Damage that ſuch Hay would otherwiſe do to the Cattle that eat it: At the latter End of the Year eat up the Graſs in the low wed Lands firſt, and then that on your dry warm Lands.

MEADOW-SAFFRON; See *Colchicum*.

MEADOW-SWEET, in *Latin Ulmaria*; a Plant that flowers in *June*; it is in ſome Writers of Phyſick reckon'd amongſt the beſt *Alexipharmicks*, and ſome call it *Regina Prati*, the Queen of the Meadows: It has a very agreeable Scent; but it does not by any great Volatility of Smell or Pungency in Taſte, ſeem to diſcover in it ſuch Properties, in ſo large a Degree as Authors mention; though the *Simple-Water* which is order'd from it in ſome Diſpenſaries, has a very remarkable ſtrong Smell and Taſte; but ſoon turns Mothery, as all ſuch Waters do.

It is likewiſe an Ingredient in the *Milk-Water*.

MEAL; Corn ground and ſifted from the Bran, and reduced as it were into Powder; when you grind Corn in Order to keep, you muſt chooſe that which is dry.

When the Corn is ground, as uſually it is, in a Wind or Water-Mill, you muſt put it into a Hutch or Bin, or elſe ſome other Veſſel which ſhould be ſet in ſome dry Place; eſpecially Care muſt be taken that the Bin or other Veſſels ſhould be cloſe ſhut, for fear the Meal ſhould looſe its Vertue, or that ſomething ſhould fall into it that might do it an Injury; if it be in *Summer-time* that you would lay Meal up to keep, you muſt put it into a Cellar, provided it be not moiſt, or elſe in ſome other cool Place; if it be in the *Winter Seaſon*, the Back Houſe will do well enough to keep it in. *Laſtly*, it will be proper to ſtir it ſome Times, to the End that the Air paſſing through it, may hinder it to ſtick hard together, and to receive an ill Taſte.

Some in Order to keep Meal from Corrupting, pound an equal Quantity of Cummin and Salt, and making a dry Maſs of the ſame, put it into the Meal, and others uſe other Matters.

MEALY; a Term uſed concerning certain Pears, which having generally ſurpaſſed their Ripeneſs, or growing in an ill Soil, have not that Quantity of Juice and fine Pulp, which they ſhould have: Thus they ſay of the Lanſac, Dean, *&c.* this Pear is mealy, this Pear has a mealy Taſte.

MEAK; a Rural Inſtrument, wherewith they mow or haſke *Peaſe*, *Brake*, &c.

MEASLES, a Diſtemper to which *Swine* are liable; to cure it take a Quart of the oldeſt Wine that can be got, mix it with red Oker until it be thick; then adding a Gallon of warm and ſweet Whey thereto, give it him to drink, after he has faſted a Night and a Day.

MEASLES: See *Small Pox*.

MEASLES, a Diſtemper on *Trees*, for which ſee *Infirmities* of *Trees*.

MEASURE, a Rule by which we may know and determin the Breadth, Length, and Quantity of a ſome Thing: There are ſeveral Sorts of Meaſures, as Fathom, Mile, League, Ell, Buſhel, *&c.* of which ſee more under their reſpective Heads.

MEDICK-FODDER, or *Spaniſh Trefoil*, a Plant that ſhoots forth Stalks two Foot high, round,

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round, ſtrait, firm, and divided into ſeveral Branches, bearing Abundance of Leaves, three by three. According to Mr. *Tournefort*'s Deſcription, this Plant bears papilionaceous Flowers, ſupported each by an indented Cup, in the Middle of which ariſes a Chive, that turns to a Fruit like a Spoon, full of Seeds like little Kidneys: The Botaniſts, particularly the curious Author now mentioned, calls this Plant *Medica Major erectior Floribus purpuraſcentibus*. It has its Name from *Media*, becauſe the Seed of this Plant was firſt brought from the Country of the *Medes*.

The uſe of *Medick-Fodder* is chiefly in Gardens, it ſhould be ſown in ſoft Grounds: The Quarters made of it are not very even when it is ripe; but by mowing them four Times a Year they are kept ſmooth; and beſides, this Plant is ſeldom or never put but in thoſe Places that are moſt out of the Way, and conſequently not much ſeen: Some Perſons that are not very nice, or would ſave their Money, make Walks of it in Sight and out of Sight, without Diſtinction.

MEDLAR, in *Latin Meſpilus*; a Tree of a middling Stature, and very much reſembles the Hawthorn, the Leaves are indented in the ſame Manner, alſo prickly and it has white Flowers, which turn into Fruit, that are longiſh, of a dark red, and have but three Stones.

There are three Sorts of *Medlars*; the firſt and the moſt in eſteem is that which has large Leaves, which grows more than the other two, and produces a larger Fruit, and of a better Taſte.

The ſecond is not ſo much valu'd, becauſe it has neither ſuch fine Leaves nor large Fruit; to which it may be added that it is dry, and not ſo agreeable in the Taſte.

The third is more ſcarce, notwithſtanding which it may be ſaid to be more curious than good, its Fruit is very ſmall and it grows naturally without Stones.

The common *Engliſh Medlar* is but ſmall; but the great *Dutch* One, ſay our Authors, is the beſt and a good bearer; and that if that mentioned by *Mr. Ray*, to be without Stones, could be got, it would be a great Piece of Curioſity, and worth planting.

The *Medlar-tree*, according to *M. Chomel*, is much eſteem'd and ſought after by many; there is ſcarce a Farm-Houſe in his Country without it: It is long a growing, and is of ſuch a Nature as to continue a Dwarf a great while, by Reaſon of the extream Hardneſs of its Wood, which ever retains ſome of the Sap of the White Thorn on which it is uſually grafted: It is likewiſe grafted on the Wild Pear-tree, as alſo upon its own Stock, and ſo produces different Effects, according to the Nature of the Subject to which it is applied; and hence it is, they ſay, that if it be grafted upon a Garden Pear-tree, the *Medlars* will be larger and better taſted, than if you grafted it upon the wild One or the white Thorn. Experience makes us ſpeak with Certainty on this Occaſion.

Slit-grafting being only proper for *Medlars*, you muſt wait until the Month of *March* to perform this Operation; wherein you may be fully informed, if you have recourſe to the Article of *Slit-Grafting*.

The Grafts of *Medlars* are to be gathered from the Extremity of their Branches, of a Year or two's Growth, but thoſe of two are always the beſt; eſpecially the Grafts which have Rings about them.

The Rings are the Marks or certain tranſverſe Fibres, wherein the Circulation of the Sap is ſlowly perform'd, which will make the Grafts much ſooner produce Fruit, than when they are quite ſmooth; for the Sap then being carry'd upwards with Vehemence, and ſtopping in no Place, will make them produce Nothing but Wood for a good while, inſtead of the expected Fruit.

Three Years after the *Medlars* are grafted, they pluck them up out of the Nurſery to tranſplant them, and the proper Time of this Work, is in *November*.

In planting of *Medlars*, if they be grafted upon either the wild or cultivated Pear-tree, Care muſt firſt be taken to cut off their Pivot or Trendle, for fear that this Part of the Tree in growing always downwards, ſhould receive Part of the Subſtance of the Earth, which ought to ſerve for the Suſtenance of the Branches, and Nouriſhment of Fruit: And the ſame Inconvenience will happen, if you do not put ſome good Earth in the Bottom of the Hole; on the contrary, if *Medlars* are grafted upon Hawthorns, or Stocks of their own Kind, there is no Danger in tranſplanting; do it as dextrouſly as you can once for all, and they will do very well.

It is with *Medlars* as with other Trees, the better you manage them, the more Profit they will yield; it is neceſſary for the firſt three Years you give one Dreſſing yearly; if you would have the Pleaſure in Time to ſee the Fruits of your Labour.

The Fruit of this Tree is unlike that of moſt others, which fall from the Trees upon the leaſt approach of Cold; on the contrary, the *Medlars* ſtick the faſter to them, and muſt be pull'd off, when you find them to be near ripe, and they will become quite ſo upon Straw, on which you are to lay them for ſome Time.

This Fruit is eaten either raw or in Compotes, with Freſh Butter, Wine, and Sugar, and paſſes for delicious Food.

As to the Medicinal Vertues of *Medlars*; it is proper for thoſe that are troubled with the Gripes and a Looſneſs to eat them; their Decoction will ſtop the Defluxions, which fall upon the Throat, Wind-pipe, Teeth, and Gums, if you waſh your Mouth therewith; and if Women will for ſome Time ſit upon this Decoction, it will ſtop the over-flowing of the Menſes; *Medlars* being dry and incorporated with the Juice of Roſes, adding thereunto ſome Clove, red Coral, and a little Nutmeg, they make an excellent Cataplaſm of the ſame, and apply it to the Orifice of the Stomach, to prevent vomitting.

MECHOACAN; the Root of a twiggy Plant, whoſe Leaves are like thoſe of Ivy, and whoſe Fruit is almoſt like that of Coriander; It grows in the *Iſle* of *Mechoacan*, from which it has its Name, You muſt chooſe that which is White, and take Care it do not yield Duſt in bruiſing it, which is a Sign of its being decayed or rotten; and that it be not mix'd with Briony Root, as it very often happens, by Reaſon of ſome Reſemblance between them; however, it is an eaſy Matter to perceive the Difference, becauſe Briony Root has no Circles proceeding from the Centre to the Superficies, as the *Mechoacan* has; and has not that farinous and inſipid Taſte.

Mechoacan purges away Phlegm and ſerous Humours gently and without Pain, and is ſo far from weakning the Parts, as other purges do, that

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it ſtrengthens them; it is better diſſolv'd in Wine than in any other Liquor; it may be given without Danger to aged People and young Children: It is very good for an inveterate Cough, Cholick and the Pox.

MEGRIM; an acute Diſtemper which ſeizes upon one Part or Side of the Head, either the left or right: It map proceed from an external Cauſe, as from the Sun, Blow upon the Head, or Coal Fire.

If it proceeds from the Sun, the Perſon muſt take the freſh Air, and rub his Head with the Oyl of Roſes.

If from a Blow which has its Counter-Blow, you muſt open the Cephalick Vein and bleed; you muſt likewiſe faſt, or eat but very little.

When it is cauſed by the Smoak of Coals, let the Party take a Vomit and go into very freſh or cool Air; Tobacco or the Seed of Marigold may be uſed for the Vomit.

Other Preſcriptions there are, take the true Balm, heat it a little upon a Diſh, and rub the Temples with it as hot as it can be born.

Take three Glaſſes of Water, and when you have drank them walk for ſome Time, and you will find Eaſe.

Take *Ivy Leaves*, pound them, and put the Juice that comes from them into a little Oyl of Roſes, mix the whole together, then take the End of a Linnen-Cloth, and dipping the ſame into this Liquor, rub the Forehead, Noſtrils, and Temples therewith.

Take the Head of a Crow, broil it upon the Coals, and then picking out the Brains, eat it; there is no Head-ach, be it never ſo great, but it will remove.

You muſt in the Month of *May*, in fair Weather, before Sun-riſing, gather the Leaves of Mallows, and ſnuff the Dew upon them up your Noſe.

Take a Quantity of Peach-Stones and pound them, of which make a Plaiſter and apply it to the Forehead. See *Head*.

MELANCHOLY, a Diſtemper incident to *Mankind*; *Errant Melancholy*, as the *French* calls it, differs from *Madneſs*, becauſe the Humours thereof is more moderate; for the melancholick Perſon is ſo far from being outragious like the other, that on the contrary he is very Sad and Penſive, always in Fear; ever Seeking Solitude, Caves, Deſarts, the Banks of Ponds, Pools, &c. not knowing where to go, not able to reſt in any Place; and his Face is commonly of a dark yellow Hue, his Tongue dry, as if he were always thirſty, his Eyes dry, weak, and never weeping, and his Skin hard and dry.

Some Phyſicians imagine that the Cauſe of this Diſtemper ariſes from a black, earthy and muddy Humour incloſed in the Head or in the Spleen, and throughout the whole Body, or in the Hypocondrias; and thus they diſtinguiſh this Diſtemper into three Sorts; that which has its Seat in the Brain diſcovers it ſelf, when Fear and Sadneſs continue a long Time without any Cauſe; that which proceeds from the Sympathy of the Spleen, may be diſcerned by the Blood's being very black, thick, and groſs; by a dark and tawny Complexion, at an advanced Age, in the *Autumn*, or towards the End of *Winter*, uſually in the Month of *February*; and in a Climate that is hot and dry, by the Manner of living; at or upon the Suppreſſion of the Menſes, or Hemerrhoids, or the Cure of ſome old Ulcers.

That which proceeds from the Hypocondrias, diſcovers it ſelf by an inward Heat without being droughthy; the Party will Belch much, and the will have ſo much Wind in his Stomach and Bowels, that brings upon him ſuch a Palpatation of the Heart, that he ſeems as if he would be choak'd every Minute. Some have their Spleen ſwollen, and their Mezentery extended and painful.

When the melancholick Humour is convey'd, either to the Brain, Nerves, or Eyes; it cauſes either frequent Vertigos, or menaces the Party with an Epilepſy, Apoplexy, Blindneſs, Convulſion, or Madneſs.

It is a good Sign when melancholick Perſons have the Piles come upon them, becauſe the more earthy Blood will be diſcharged that Way.

There are external Cauſes which produce Melancholy; as the Abſence of a Huſband or Wife, the Infidelity either of the one or other, the Abſence of one you love, the Preſence of a Perſon you hate, ſenſible Affront, or extream Sorrow.

A Remedy proper for this Diſtemper is to let the Party know by Argument, the Weakneſs of ſuch a Prepoſſeſſion; which ſometimes is very difficult to be done, eſpecially when we meet with very obſtinate Tempers.

In Caſe the melancholick Humour deduces its Origin from the Brain; a little Blood muſt be taken away, and the more in Order to prevent other Accidents, than from an abſolute Neceſſity: After which, bathing is proper, and purging either with Pills of Aloes, Agarick, or an Ounce of the Syrop of Hellebore, diſſolved in a Glaſs of the Decoction of Polipody, and two Drams of Sena.

The other two Sorts are cured by bleeding in the Arm and Foot, or elſe either by applying Leeches to the Hemerrhoids, by a Cauſtick behind the Head, pretty ſtrong Gliſters, or often repeated Purges, conſiſting of ſix Drams of the Confection Hamech, diſſolved in a Decoction of two Drams of Sena, Polipody, and Epithyme.

Let the Patient on that Day he does not purge, take in the Morning faſting a Decoction conſiſting of an Ounce and an Half of *Indian Mirabolans* bruiſed, and two Dozen of Raiſins of the Sun boiled in a pint of Water *Paris* Meaſure, until Half is conſumed; which being ſtrained, add to it an Ounce and an Half of Manna, or elſe let him be purg'd with the following Pills.

Take an Ounce and an Half of Aloes, five Drams of black Hellebore, and as much Polipody, three Drams of Agaric, and as much of each of theſe that follow, *viz.* of Azure, ſal Gem and Coloquintida, reduced all into Powder, make a Maſs for Pills with a little Syrop of Roſes: The Doſe is from a Dram and an Half, to two and an Half.

There is an external Remedy which is very ſovereign and ſurprizing, and which may be uſed, as there is Occaſion, and that is to dip a large Cloth in Brandy, and to wrap the Patient in it; at the ſame Time ſet the Brandy on Fire, and the Eagerneſs the Patient will have to diſengage himſelf, and eſcape the Flames, together with the fear of being burnt, will infallibly Cure him; or elſe you may make uſe of Rods and whip him, and ſome times cuff him; or apply a Cauſtick to the Sagital ſuture.

MELAN-

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MELANCHOLY, a Diſtemper amongſt *Poultry*; all thoſe Perſons who have been exact Obſervers of the Diſtempers or Accidents which are wont to befall Poultry, have confeſs'd, they have found their Cocks and Hens ſometimes fall into Languiſhments; and this they know by their ſtaring, having a bigger Craw than uſual, red Veins on it, proceeding from the Meagerneſs of their Stomach, and throwing away their Food when they peck it: This *Melancholy* proceeds from ſome Food which has over-heated them; you muſt therefore preſently obviate the Diſtemper, by giving them Oats and Hemp-ſeed, and thrice in ſix Days alternatively, ſome Lettice and Beets well chopt, with ſome Bran ſteep'd in Water wherein a Lump of Sugar has been diſſolved.

Or elſe, if it be in Melon Time, and you have ſome of the Seed, take and pound it well, and mixing with it a little Millet, let them eat it: This Way of feeding will very much contribute to the curing of them.

MELICERIDES, a Name given to thoſe Tumours in *Horſes*, by Reaſon of the Reſemblance that is between them and a Honey Comb; they attack the Joints and ſend forth a gluey Matter like Honey; the Way to cure them is to burn them with red hot Irons, in Order to bring away all the Matter; the Ulcers made by the Burning are heal'd with ſome Wax melted in Oyl and Hogſgreaſe; they muſt be waſh'd in Sea-Water, if it can be got, or elſe in cold Water: Some are of Opinion theſe Tumours ſhould be burnt with Braſs Plates or Inſtruments, and not with Iron ones: Thoſe Ulcers which run thro' a certain Hole are called Hydatides; they grow upon the Heels, under the Feet; you muſt not, ſays M. *Chomel*, apply Fire to them, they are known by the Horſes lying down in the Stable longer than ordinary, and will not get up without Help, and when he is up he ſtretches his Thighs and draws them in again: This Diſtemper befals them in *Winter*, when they have been but little exerciſed.

Another Preſcription for the *Melicerides* is, to bleed the *Horſe* in the Knee, and to rub it with a Sponge dip'd in Wine and Honey Water; if this does not cure him, you muſt lightly apply to his Knee a Plate of Iron hot, and to cure the Ulcers, take two Pounds of Oyl, ſix Ounces of ſal Armoniack, wild Sage eight Ounces, Verdigreaſe and Litharge, of each ſix Ounces, the Froth or Scum of Nitre, as much as there is Occaſion for, Frankinſence and White-lead, of each four Ounces; let the whole be mixed together, to ſerve as your Need ſhall require. Another Preparation is, to take Nitre, old Hogſgreaſe and Brimſtone, three Ounces, Sal Armoniac, wild Sorrel, Droſs of Silver, and White Lead, an Ounce of each; and a Pound and an Half of Oyl, which muſt be all mix'd together.

The *Melicerides* are cured with repercuſſive and glutinous Medicines; you are to rub them the firſt Day with Salt and Oyl; and on the next waſh them with hot Water, and anoint them with Gooſe-Greaſe and Butter.

MELILOT, in *Latin Melilotus*; a Plant that uſually grows three or four Foot high; the Stem is divided into ſeveral little Branches from the Root; the Leaves grow three and three like Truffles, being a little indented round the Edges and very thin: The Flowers are yellow, and the Seed is contained in ſmall black Cods, a little broad, thin, and flat; it grows every where, the freſheſt is the beſt: It bloſſoms in *July* and *Auguſt*.

Melilot mollifies Inflammations, eſpecially thoſe of the Eyes, Womb, Fundament, and Teſticles, if you boil it in ſome Wine and apply it, adding ſometimes thereto, either the Yolk of a roaſted Egg, Flower of Fenugreek, or Wheat-Flower, with fair Water: It will cure freſh Impoſtumes, which ſend forth a corrupt Matter, like Honey, and a Scald Head, with *Chio* Earth, Wine, or Galls: It diſſolves, rarifies, and ſoftens like Camomile, yields a very good Smell, eſpecially when it is freſh, and when it Rains in *Summer-time*, and allays Pains wherever they are.

MELLET, a Diſeaſe in a *Horſe*, being a dry Scab that grows on the Heel of his Fore-feet; and is cur'd in this Manner, take of ordinary Honey half a pint, Black Soap a quarter of a pound, mix them well together, then put to it four or five Spoonfuls of Vinegar and as much of Allom finely beaten and imbrewed as a Hen's Egg, and of fine Flowers two Spoonfuls, and mix them very well together; and having clipped away the Hair, apply it thereto Plaiſterwiſe ſo far as the Sorance goes, and let it ſo remain for five Days; then take it away, and waſh all the Leg, Foot, and Sorance, with powdred Beef Broth; and after rope up his Legs with Thumb-Bands of ſoft Hay, wet in the ſame Liquor, and he will do well. Remember always, whenever the Sorance is dreſt to take off the Scab, or whatever cruſty Thing ſhall be on the Place, and to waſh it very clean.

MELON; a Plant that ſhoots out long twigged Stems or Vines, that lye upon the Ground; the Leaves and Flowers are like thoſe of Cucumbers, but ſmaller; the Fruits which ſucceed the Flowers are very well known, and differ from one another in Form and Bigneſs: This Plant, which is raiſed by Seed only, is cultivated in Gardens; Cold is an Enemy to it, and therefore the *Melons* which are produced in hot Countries, are better than thoſe of cold Ones.

Melon Seed is in its own Nature, as durable and retains its prolifick Quality to as great an Age, as any known, for if it is laid dry, and ſo kept, it will grow at the End of twenty Years; but by Reaſon of ſuch an Age before it is ſowed, it muſt be ſteep'd in ſome ſoft Bed, that is not at all corroſive, as Milk or Mead, and that with Judgment both in Point of Time, and in Relation to its Age: If at the forementioned Age, it muſt be ſteep'd four and twenty Hours; but if at half that Age, then twelve are ſufficient; and if at ſix or ſeven Years old, then five or ſix Hours will be enough; but at this laſt Age it will grow pretty well without ſoaking: Now the Reaſon of the Performance is, that the Kernels of the greateſt Age, being ſo long kept dry, will conſequently grow hard, and unleſs mollified by ſoaking, the chilling Quality having been ſo long laid aſleep, will awake but ſlowly, and by the Moiſture of the Bed, will rot before it can exert it ſelf; and the ſame Reaſon for Seeds of different Ages will hold good in their Proportion: Seeds of one or two Years old will be ſure not to fail in their Growth; but then the Diſadvantage of all of them is, that they will ſpend themſelves too freely in their Vines without fruiting, which ſuperfluous Sap is mightily corrected by the Age of the Seed, which when it has been ſown more particularly at ſix or ſeven Years old, the Joint of the

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the Plant will be ſhorter, and not only more in Number, but more hardy and better Fruit may be reaſonably expected.

The ſeveral Kinds of this Fruit are almoſt innumerable, out of all which as the earlieſt, ſome recommend the ſmall *Galloway*, and ſay that the black and white *Spaniſh* Melon, the wrought green *Turkey*, the *Italian* wharted, and the *French* large Melons are good; and ſo the black and red Water Melon, but that theſe two laſt Kinds are with more Difficulty raiſed in our Clymate; tho' ſome ſay, they have raiſed them larger than any other, and as good, in the Judgment of thoſe who have eat them in the *Weſt Indies*, as they found them there: But the Advice of ſome is to thoſe who would have all theſe Fruits nicely good, to endeavour to get their Seed from abroad, at leaſt once in three Years; becauſe by the frequent ſowing of them in our Iſland, it will loſe Part of its Colour, and much more of its Taſte.

As to the Seed or hot Beds for Melons, as alſo Cucumbers; they may be made after different Manners, the one of Horſe-Litter and Graſs well mix'd, laid together on an Heap, for ſeven or eight Days to heat, and then taken away and laid into a Bed, imagining thereby that the Violence of the Heat is aſſwaged, and that the Roots of the Plants will receive no immoderate Heat, eſpecially not to be burnt, but come on more flouriſhing and with a larger Leaf; but this taking up too much Time, the Bed will be apt to be cold, before the plants are fit to be remov'd, into the Ridges; and therefore the other Way which is judged to be the moſt reaſonable, leſs troubleſome, and what ſome of the moſt Judicious amongſt us, have always uſed, is to take Horſe-Litter from the Dunghil, ſuch as has been made about a Month or ſix Weeks before, and make the Seed-bed of it, laying it about five Foot wide and four Foot high, and as long as every one judges convenient, according to the Size of his Mellonry, where he plants out to ſtand for Fruit: Straw ſhould be laid a Foot thick on the Top of this Bed, which in three or four Days will raiſe the Heat equally, without which it will be apt to riſe in Patches: Take away the Straw at the End of this Term, and cover the Bed about four Inches deep, either with the rotten Dung of the laſt Years Ridges, or for want of ſuch Covering with Cow-Dung.

The next Thing to be conſidered is the *ſowing* and *managing* the *Plants* on their *Seed Beds*; the uſual Way is to ſow and raiſe them 'till they are fit for the Ridge under *Frames*, and it has often ſucceeded tolerably well; but this practiſe is not approved of by ſome People, as you will ſee by and by; let therefore two Rows of Glaſſes be ſet the Length of your Bed, and as much towards the Middle of it as you can, to preſerve Heat, and where theſe Glaſſes are to ſtand, erect little Hills of rich ſifted Mould, which when made flat at the Top, remains about 8 Inches deep, and about 6 Inches diameter wider than the Glaſs: Theſe Glaſſes ſtand 4 Inches one from another; you will by thruſting in a Finger, perceive when the Heat riſes; then ſcatter your Seed on the Hill, ſo that it may come up two Inches diſtant under the Glaſs: It muſt be prick'd in about one Inch and cover'd: It will appear in about four or five Days. If the Weather proves ſtormy or cold, you muſt allow them but little Air; or if the Sky proves clear, they muſt have but little Sun; for the Sun will ſoon draw the Heat of ſo freſh a Bed to hat Degree, that in an Hour or two's Time, the two firſt Leaves, which are call'd the *Deaf-Ears* of the Plant, will twirl or coffer; when they grow to have their third Leaf as big as a Sixpence, take off the ſtrongeſt of them, and prick eight or ten of thoſe at equal Diſtances, all over the Glaſs, at which Time the Mould ſhould be ſtirr'd up, and ſmell'd to, that it may be free from Fuſtineſs; if not, ſome freſh Mould ſhould be mixed with it. If you give theſe Plants a little Water, they will ſtand the Sun the ſooner, eſpecially when it is fine Weather; for while the Water fills the Pores of the Earth, the Root cannot be prejudiced by the Sun-Beams: To this may be only added, that white Straw is found to be the beſt and warmeſt Covering, and to be preferred to Mats, for Straw will eaſily be laid cloſe between and round about, as well as on the Top of the Glaſſes, as thick as one pleaſes, according to the Bed's Age or Coldneſs of the Weather; and that the Glaſſes raiſe theſe Beds better than Frames is evident, for if a Damp ariſes in one Part of the Bed, the whole will not be affected therewith, but it may be more eaſily let out from under a Glaſs, than a Frame, without chilling the whole Bed: The Glaſſes in good Weather muſt be taken off, for about an Hour at a Time, wiped and ſet by to dry the Bed, which will carry your Plants 'till they come to the Ridge: It muſt be obſerved, that if theſe Plants grow tall, they muſt be cut off, leaving but two Joints, that they may throw out ſtronger thereby, and more proper Vines in Order for the Ridges; but this pruning muſt be in clear Weather and about ten Days before they are removed to their Ridge; and though ſome may ſuggeſt that this Straw will Harbour Mice, which will crop off the Plants, yet ſince there is generally ſome Corn left in it, Mice will ſeldom hurt the Plant, and if you find they do, you may Order Corn to be ſtrew'd under the Glaſſes, which diverts them 'till they can be deſtroy'd by Traps and the like Machines.

The *Melon-Gardens* in *Spain*, *Portugal* and the Southern Parts of *France*, are ſeldom regarded after they are ſown, 'till the Fruit begins to ripen; and they ſeldom or never fail of good and large Quantity, although they give them no other Dreſſing than what is neceſſary to prepare the Ground for the Reception of the Seed; but it is otherwiſe in our Clymate.

As to the *Seaſon* of *ſowing Melons* and *Cucumbers*, no Time indeed can be fix'd in particular; the ſame Rules are not to be laid down to all Gardiners: The Ambition of the Gardiners about *London* chiefly conſiſts in the Production of theſe Fruits, at Times either before or after the natural Seaſons, and having a Mind to have them earlier than others, they will ſow in the Beginning of *January* or ſooner, and with much Induſtry and good Underſtanding; though their Plants will be apt to receive Checks, and their Fruit prove but ſmall, yet they will have ſome to cut towards the Beginning of *April*; the very Air in this Climate will ſhrink the Vines and make them ſmall, ſo that ſuch early Fruit, tho' as a Rarity they may pleaſe, yet can neither be ſo fine to the Eye, nor ſo delicate to the Taſte; for the Sun it ſelf, from which they receive the greateſt Part both of Colour and Taſte, does not afford ſuch influencial Heat, by Reaſon of its Diſtance at that Seaſon: However, they may be

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raiſed in Garden Pots or *Ozier* Baſkets, which laſt ſome Men prefer, and remov'd into freſh Beds to continue an equal Heat: But the moſt uſual and moſt ſucceſsful Time of ſowing either Melons or Cucumbers with us, is about the Twelfth or Fourteenth of *February*; then your Plants will come up ſtrong and large, and will be fit to be planted out towards the End of *March*, and ſo forward 'till the Middle of *April*, and Melons will cut in *June*; ſome ſay, that this is the ſettled Time they have made uſe of for ſowing for three or four and Twenty Years, in all which they never miſſed of a Crop; though with this Difference, that as the beſt Years have afforded three or four Hundred Brace of Melons, ſo in the worſt they ever knew, three or four ſcore Brace have attain'd to their full Maturity, on Ground about nineteen Yards long and ſixteen broad, as you may ſee under the Article *Mellonry*.

Towards the latter End of *March* or the Beginning of *April*, according to the Succeſs your Management has produced, in forwarding your Plants in their Seed-Beds; begin to make *Ridges* for your *Melons* and *Cucumbers*, of the ſame kind of Dung with the Seed-Bed; now admitting the Melon-Ground above-ſaid be allow'd as a Rule for Deſcription-ſake, your Hedges are at eight Foot wide, in the Middle of which Space make your Ridge four Foot wide, and at leaſt two Foot and an Half high, let it be well trod down and water'd as you imagine to the Bottom; the Heat will riſe in two or three Days; then lay cold Dung of the laſt Year's Uſe about three Inches deep, beating it cloſe with the Back of a Spade, the Heat next Day will come through this Covering, and then you may form the Hills for your Plants, of warm good Mould about ſix Inches deep, as already directed in the Seed-Bed; you may next Day plant under your Glaſs, two Plants two Inches diſtant, which muſt be immediately water'd, and ſuch tranſplanting is beſt to be done in the Evening, and thoſe Plants muſt be ſet up to their Necks in the Mould; you muſt obſerve, that there muſt be at leaſt five Foot, not from Hill to Hill, but from Plant to Plant; and for the firſt three or four Days a Whiſp of Wheat or Peaſe-Straw, laid on the Glaſs only againſt the Sun is better than Mats.

Now four Foot is allow'd to your firſt Ridge, as ſufficient, both to keep the Plants warm, and to allow Room for the ſtriking of their Roots, which in about three Weeks Time will creep to the Out-ſide of the Ridge, at which Time Mould muſt be laid all over the Ridge, the ſame Depth as under the Glaſſes, which Bed lying ſo long uncover'd, was only to diſpoſe of that nauſeous Heat, which at firſt roſe from the Dung: Here it is to be obſerved, that no more but four Foot of the eight is imploy'd 'till now, but within about three Foot towards the *South*, and about ten Days after that, the two Foot on the other Side; good Earth, if you have any, muſt be laid about eight Inches deep on theſe two laſt Allies, which will make and preſerve an additional Heat, 'till a great Part of your Fruit ſets, which for want of it, or in a Bed made ſo wide at once, will occaſion moſt of the Fruit for the firſt Fortnight to drop off. The Plants muſt be water'd as ſoon as ſet to preſerve the Leaves from falling off, which the Strength of a freſh Bed will otherwiſe occaſion, for too much Steam will be apt to ariſe at firſt, ſo that the Mould muſt be pull'd away on two Sides of the Glaſs about three Inches wide and one deep, which as the Air comes in, forces the Steam away.

For the *ordering* of the *Plants* upon the *Ridges*, in Conſideration that the Plants have been taken off at the Middle of their ſtrongeſt upright Branch in their Seed-bed, there ſeems to be no Reaſon for their being prun'd on the Ridges, 'till about ſuch Time as they are not to be kept within their Glaſſes; then Mould being laid all over the Bed, as near as can be gueſſed at eight Inches, one Man muſt take off a Glaſs, and hold the Branches of the Plants from the Bed on one Side, that another may with his Foot tread flat, and with his Toe cloſe to the Root of the Plant, faſten the Ground, gently at firſt, yet round the Hole, and ſo hard afterwards, that it will bear his Weight, and ſo backward round the Hole, ſtill obſerving to keep your Toe towards the Roots. This Method is preſcribed, becauſe if this Treading was incautiouſly perform'd by going croſs the Ridge, the yielding of the Mould would tear the Roots in Pieces.

When this is perform'd in each Hole, the whole Ridge muſt be trampled, together with the Allies, which are ſuppoſed to lie at an equal Height with the Ridge, from Hedge to Hedge; but if it can be avoided, this ſhould not be trod in wet Weather; becauſe the Ridge will then be too apt to crack. In the next Place, take a Scuttle of fine dry Mould, and holding up the Plants again, lay it from the Roots to near a Yard-wide, and about an Inch thick, as looſe as you can round each Hole; if any Part of the Bed or Allies ſhould afterwards crack, they muſt be how'd for about an Inch.

This Manner of acting will indeed hinder the Roots from running ſo faſt as otherwiſe, the Bed all over being near as hard as a High-way, but then the Advantages muſt be conſider'd, and it muſt be allow'd the Ground they get, ſupplies more Nouriſhment, by its Parts being kept ſo cloſe to the Root, and the Sun-Beams, which has been experienced to kill extraordinary good Crops of Fruit, by pointing too freely through the Pores of ſuch hollow Earth, are hereby kept out, and as the Drought cannot get in, ſo conſequently Plants thus managed cannot ſtand in need of much Water; which, every Body muſt needs allow, not only ſpoils the Colour and Taſte of all Melons, but frequently decays the very Roots themſelves; in ſo much that it has been often ſeen, even in Noblemen's Gardens, a great deal of Fruit ſhrivelling at half the Growth, by the Decay of the Root.

Another Advantage will readily be allow'd, which is, that as the Ground is kept cloſe, ſo the Heat ariſing from the Dung, cannot ſo ſoon evaporate, but will invigorate the Plants for a longer Time; and therefore watering ſhould not be uſed above twice or thrice in a Seaſon, and that in the Evening; but if the Weather ſhould prove hot for an extraordinary Time, or to an uncommon Degree, ſome Leaves, if the Root wants it, will begin to coffer, in which Caſe there is a Neceſſity of Water; to which it may be added, that hoeing the Ground where it can be come at, as already order'd, and with the Back of a Knife, ſtirring the Mould laid under the Glaſſes, fine, and light, breaks thoſe little Pipes or Channels, which watering had forced, and when duſty, the Sun cannot pierce it as before.

Pru-

Pruning must be perform'd, according to the Healthfulneſs of the Plants, or the Kinds of Fruit; Tender Fruit requires leſs pruning than thoſe that are ſtronger and more hardy: When the Plants throw out abundance of ſmall Vines, at three or four Inches diſtance from the Root, half their Number may be taken away with ſmall Sciſſars, which prune better and quicker than a Knife, but this muſt be done with a clear Sky, which otherwiſe will be apt to rot the Vines, and it muſt be obſerved, that whatever is cut off, muſt be left near an Inch and an Half from the Joint below it.

In Order to ſet the Fruit, it has been the uſual Practiſe of the moſt celebrated Gardiners, to cut off the Vines a Joint or two beyond the Fruit, and the Reaſon given for it is, that the Sap has the leſs to feed and conſequently the Fruit will be the larger: But a Reverend Author having directed but two Plants in a Hole and at five Foot diſtance, which will cover the Ridge, ſo that a Gardiner will be obliged to cut with his Garden-Sciſſars a Foot wide on each Side to walk, prune, water or gather the Fruit, inſtead of ſtopping the ſtrongeſt Vines, he takes off half the weak Ones, which ſuck more Nouriſhment from the Root, than what grows beyond the Fruit upon the ſtrongeſt Shoots: Beſides Sap draws more freely to the Fruit, when it has the Liberty of paſſing by it for ſome Diſtance, than when its obliged to ſtop at the Fruit; for there are differing Natures in a Plant; the one proper for the Growth of the Vine, and the other to the Fruit, and no Vine can have the Strength, which by Nature it ought to have, 'till both are made exertive of their Qualities; ſo that if the Gardiners will prune, they ſhould at leaſt leave four Joints beyond the Fruit: But after all, the forementiond Author's chief Reaſon for leaving half the ſmall Vines in each Hole is, that the greateſt Part of the Crop is expected from thoſe Vines, becauſe they always produce the moſt taſtful Fruit, as growing neareſt to the Fruit, and with the Management of Glaſſes, of which by and by, he will undertake, admitting the Plants are healthful, that three or four Brace of Melons ſhall be produced, which ſhall ſtand the Oppoſition of all Weather; ſome of them within ten or twelve Inches, and others within four or five of the Root: Nay he has ſeveral Times known, that they have ſet ſo cloſe to the Root, that they have lifted it half an handful from the Ground, and if the Gardiner had not ſeen it and cut it off, it would in three or four Days after, have thrown the Plant up by the Root: Neither does he omit to remark, that there are generally towards the latter End of *June* Showers of Rain, after which the Sun ſhines upon the Plants with ſo much Heat, that where a Drop of wet hangs upon a Vine, the Sun-Beams in drying of it up, ſhall draw a Hole in the Vine, which when the next Rain falls, will imbibe the Water and rot the Place; by which Gardiners loſe a great deal of their Fruit and Vines, which ſhould afford them more. Now in Conſideration that ſuch a Seaſon may come, he does not adviſe much pruning, and he is ſure they will want more, if this happens.

Though it has been ſaid before, that Frames on the Seed-bed are but of little Uſe, becauſe the Plants at that Seaſon are not fit to endure ſo large a Body of ſharp Air, yet our Author thinks them very proper for the firſt Melons or on hot Beds; becauſe the Weather is then more temperate, the Vines growing longer than what a *Glaſs* will preſerve from Winds, and when the Frames are new lin'd, good Mould muſt be laid within at the Edges of them, to prevent the Stench of the new Dung from riſing, which will deſtroy Melons or Cucumbers; but as to the general Crop which comes later, *Glazier's Glaſſes* are much better; Mr. *Chomel* ſays, that Froſts will ſometimes break all the Bell-Glaſſes, and therefore you muſt make ſome of Straw to cover them, upon a Proſpect of bad Weather, and in the Night; he adds, that ſome make earthen Ones in the form of the other, but without any Reaſon for it, but becauſe the Sun cannot penetrate through them, as it does through Glaſs, unleſs they will ſay, they have them to ſerve for a Night's Covering, or againſt Froſts, for which ſomething may be ſaid; but another tells us, if he knew what the Excellency of *Bell Glaſſes* were, he ſhould commend them in their Place; but indeed he thinks they are the worſt Sort of Glaſſes. A Melon is of a hardy Nature, much hardier than a Cucumber, and under Frames muſt be given Abundance of Air about the Middle of the Day, and the Frames muſt be turn'd to dry and ſweeten. *Glazier's Glaſſes* muſt from the ſetting of Plants upon the Ridge, to within ten Days of the ripening of the Fruit, be kept Night and Day over their Holes, unleſs taken off to be wip'd and kept dry, only with this Difference, that as the Leaves grow long by the increaſing Heat of the Seaſon, there muſt be three forked Sticks leſs than a Man's Finger, and about fourteen Inches long, thruſt into the Bed, at firſt very low becauſe of leſs Air, place your Glaſſes upon 'em, and as the Plants grow, the Sticks muſt be rais'd by Degrees, 'till they ſtand at at laſt 5 or 6 Inches from the Ground: This keeps the Root from having any wet, near the Width of the Glaſs, during the Seaſon, and there's no Neceſſity of taking theſe Glaſſes off at the Time of watering, only Care ſhould be had that the Water be not ſo violently pour'd upon the Bed, as to make it run under them: The Fruit under the Glaſſes by this Practice ſhall be clear without Spot, and have a better Taſte, than thoſe that lye without the Glaſs.

Tiles muſt be laid under all Fruit half grown or leſs, and the convex Side of them muſt be uppermoſt, becauſe the concave will retain the Water, which will be apt to injure that Side of the Melon on which it lies.

As to the Gathering of Melons, our *French* Author ſays, that muſt be done as they *turn*: If you are to ſend them afar off, gather them at every Inſtant they begin to turn; for they will compleat the ripening by the Way; if they are to be eaten preſently, they muſt be gather'd full ripe, and put into a Pailful of cold Water, and ſuffer them to cool as you do Wine; for when they come out of the Melonry, they are heated by the Sun, and diſagreeable to the Taſte: Others that you gather as they ripen, muſt be ſet on Boards in a cool Place, and uſed according to their Ripeneſs; you muſt let every Melon keep the Knot at the Stalk, with two or three Leaves for Ornament Sake, and you muſt by no Means pull off the Stalk; that being the Way for it to take Vent and loſe its Vertue: You muſt be aſſiduous to viſit your Mellonry, at leaſt four Times a Day in the Time your Fruit ripens, otherwiſe they may grow too ripe, and inſtead of being criſp, grow ſoft and full of Water.

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In the Choiſe of a good Melon, you muſt pitch upon that which is neither too green nor too ripe, well fed, with a thick and ſhort Stalk, and comes from a vigorous Plant, neither muſt it be too forward, becauſe of the over great Heat of the Sun; it muſt feel heavy in your Hand, and not ſoft when preſſed, but firm; and it ſhould be dry and of a Vermilion Colour on the Inſide. Remember to ſave the Seeds of thoſe you find to be the beſt and moſt forward, and keep them carefully.

As to the *Uſe* of Melons, they are ſomewhat more delicious than Cucumbers; provided their Pulp be firm and their Cavity dry; but if otherwiſe they are much fitter for Food to Cats that love them mightily, or for Mules or Aſſes, which will grow fat with them, than for Men; however, it is an experienced Thing, ſays Mr. *Chomel*, that a Piece of a Melon or a Pompion being put into a Pot and boiled with Meat, will cauſe it to be ſooner enough.

Melons in their Nature are cold and very moiſt, and have ſomewhat in them that is aſtringent: The Pulp of Melons being eaten provokes Urine, and is good for the Diſtempers of the Bladder and Kidneys: If you uſe them too much, they will almoſt extinguiſh the Spermatick Vertue, which the Seed will yet effect more than the Fruit; Melons in general breed ill Humours eſpecially in bad Stomachs, and that Diſtemper known by the Name of *Colera Morbus*; Melons are reckon'd amongſt the Fruits that ſtick in the Stomach, and forthwith corrupt; and therefore you muſt eat upon them ſuch Things as yield good Nouriſhment.

The Seed of Melon is one of the four cold Seeds, it is incloſed in the Cells that are in the Core of the Melon, it is aperative and mollifying: They make uſe of it in Emulſions: There is an Oyl expreſſed from it, which has an anodine Vertue, is good for prickings in the Reins and Breaſt, to take away Pock-Holes, and to efface Spots and Wrinkles in the Skin: Phyſicians alſo aſſure us, that the Seeds as well of Melons as of Pompions being prepar'd is a good Remedy to provoke Urine, and to allay the Heat of the Reins.

If you are oblig'd to plant Melons on wet Ground, or ſuch as is apt to hold Moiſture, it is a good Way to lay Bruſh-Faggots at the Bottom of the Trench, to cauſe the Moiſture to paſs away from the Dung.

MELLONRY; a Place or Plat of Ground wherein Melons are ſown: M. *Chomel* ſays, you muſt pitch in your Garden upon a Place for it that is well defended from bad Winds; and make a Hedge of long Straw tyed well together with Ropes of Straw, or the like, and well ſupported with good Stakes thruſt into the Ground and propt, for fear the Wind ſhould blow it down; you muſt have alſo a Door under Lock and Key to get into it, that all Sorts of People may be hindred from going in and touching Things, and eſpecially Women and Maidens, at ſome particular Times, though this is now become moſtly an exploded Notion.

But an Author of our own Nation being more particular in the Account he gives of a Mellonry, and having laid before us the Limits and Situation of his own Ground for it as the beſt Model he can advance, but always with Submiſſion to better Judgments; *note*, it will be proper to give it here in his own Words.

This Melon-Ground, ſays he, *is about Nineteen Yards long and ſixteen wide: It is fenced with an Hedge of Yew on the* North, East *and* Weſt; *it lying open to the* South, *for about ſix or ſeven Yards Diſtance from the Common-Ground, where there is a Wall of about ten Foot high. This Hedge ſlopes at both Ends, from the* South *to the* North, *and from about five Foot high on the Fore-part, to between nine and ten on the Hinder-part, which to keep off North-Winds may grow ſo high or one Foot higher: Within this Hedge, ſaving the Width of one Yard round it, the Ground is all taken away for about ſixteen Inches deep, but the Banks ſlop'd, that they may not fall in cloſe againſt the* South *Bank, and a dead Willow Hedge of about four Foot high, runs* Eaſt *and* Weſt, *and three more ſuch Hedges in a parallel Line, and at eight Foot Diſtance are ſet down: Theſe take in three Ridges, only the outermoſt Ridge lies to the* South *unfenced; but is in ſome Meaſure protected from Winds by the forementioned Wall. Now theſe four Ridges do not take up the Width of the Ground ſo, but that there remain three or four Yards in Width, and about ſeventeen in Length, which are made uſe of to lay the Mould, which with ſome little Dung is taken yearly from the Ridges, and laid together to receive the prolifick Benefit, which the nitrous and ſulphureous Qualities of Froſt and Snow, do infuſe.*

In the next Place, he proceeds to give his Reaſons for making ſuch a Melon-Ground, ſaying; an Hedge of Yew muſt by all Mankind be allow'd to be the fineſt and beſt Fence imaginable, it comes ſo thick, and cuts ſo cloſe, that it ſecures againſt all Winds; it will grow to the Height you will have it, it is the hardieſt of Greens, and though Time may make ſome ſtruggle with Eternity, yet I had almoſt ſaid, it is immortal. As to digging away the Ground fifteen Inches, that prevents the Beds lying too high, and conſequently very dry in *Summer-time*; neither would the Dung retain that Moiſture with its Heat for ſo long a Time as is neceſſary to Growth, nor yet would it otherwiſe have lain ſo much under the Wind; the Willow-Hedges, ſuppoſing the Plants on the Ridges between, to lye nine Inches under them, will ſo far break off the Wind, that you may let your Vines come from under your Glaſſes much ſooner and more ſafely than where no ſuch Hedges are, and the Charge of ſetting them down only, is about two Shillings in three or four Years. *Note*, That this Ground may be fenc'd with an Hedge of Reed, 'till the new Hedge is grown, and that, though it may be thought that Reed and Timber will be the moſt expenſive. See *Melon*.

MELON-THISTLE, or ECHINOMELOCACTOS; a very wonderful Plant, of which there are the large and the ſmall Kind, the firſt is a ſolid Plant growing out of the Ground like the Fruit of a ſmall Pumpion, but ribb'd like a Melon, and very green; upon the Edges of each Rib are long Star-like Thorns placed one above another of a Coffee-Colour: On the Top of this Melon-like Plant grows a large Lump of Cotton-like Subſtance, cover'd over on the Out-ſides with ſhort tender Spines of a Cinnamon Colour; out of this the Fruit burſts forth, in a hot Day, full ripe,

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ripe, about the Size and Colour of *Carnatian* Cherries, and commonly drop off two Hours after. There is one of these Plants in the Stove at *Hampton-Court*: It is called *Popes-Head* or *Turks-Cap* in *Barbadoes*.

The other Sort seldom exceeds the Bigness of a large Apple, growing out of the Ground like a solid Fruit, and cover'd over with little Knots, somewhat resembling green Berberries set close together, and little Stars of Thorns at their Points, of a Cinnamon Colour; the Fruit of this is like that of the former, cracks out, in hot Weather, full ripe, of the same Shape and Colour of a ripe Berberry; but these remain upon the Plant a long Time: Both these Plants grow upon Rocks in *America* near the *Line*, so that they are very tender, but being humour'd in their Way with a proper Soil and kept dry, they may be preserv'd; the best Way to provide our selves with these Plants, is to have them brought from *America* well grown, and kept without Water during their Passage.

MEMBRED, a Term in *Heraldry*, signifying those Birds, which are either whole footed, or which have no Talons: These they Term *Membred*.

MEMORY; one of the principal Faculties of the Soul, which retains and preserves in it, that which the Imagination impresses upon it, whether good or bad, past or to come.

The Memory is the Receptacle of Images, Conceptions, and Thoughts; for it retains and keeps them in the same Manner as they are represented and impress by the Fancy: Common Sense discerns the Species of Things, as well distant as present, the Imagination searches out or invents future Things; but the Memory is the Guardian of Things past.

Young Children as well as old People have not much Memory; because they abound in Moisture; Youth and Persons in the Prime of their Years ought to have more, unless the same be weakned thro' some Heat and Dryness, or Superabundance of Phlegm.

Want of Memory caused by Heat or Dryness, usually happens after some violent Fever, or a long Sickness, Blow on the Head, immoderate Exercise, or much Care and Study, or Want of Sleep.

When the Memory is hurt and that there is a Delirium, the sudden Bleeding of the Nose will cure it.

To remedy in the first Place this Faculty so necessary to Mankind; you must necessarily be temperate in Eating and Drinking, and afterwards practise some of the following Rules.

You must steep the Raspings of Ivory in your common Drink.

You must often eat Hen's Brains, Partridge Eggs, and use Mustard at your Meals.

You must both before and after Dinner and Supper, chew some Balm-Gentle, or steep or infuse it in your Wine or other Drink; or else infuse in a Pint of Brandy *Paris* Measure, an handful of the Seeds of Erminum, an handful of Balm-Gentle, half an ounce of Ginger, half an ounce of Nutmeg, an ounce of Lemon-Peel, and half a pound of Sugar, and take some of this Liquor in the Morning Fasting, and a spoonful or two of it, as you go to Bed.

Rub your Temples once or twice a Week, either with Partridge Gall, Oyl of Castor, Oyl of Brick, or the distilled Water of Ivy Leaves; or else take the Root of Acorum, the Roots of Valerian and Bugloss, the Herbs Dog's-Tongue and Rue, of each one Dram; the whole being well dry'd, pulveriz'd and steep'd in an Ounce of Nutmeg Oyl, and Oyl of Filberts, and making a Sort of Balsam thereof, rub your Temples twice or thrice a Week with the same.

Wash your Head and Feet with a Lye prepar'd after this Manner, take, if you will an handful of the Leaves of Ivy, Rosemary, Laurel, Betony, Balm-Gentle, and Elder, and boil them all together in a sufficient Quantity of Water.

You may also make use of an Artificial Apple, which will very much fortify the Brain, whenever you smell to it; take Aloes, Wood, Frankincense, Nutmeg, Cloves, Peony, and Angelica Roots of each a Dram; Storax half an Ounce, Laudanum an Ounce, Ambergrease and Musk of each a Grain, mix the whole together and make a Mass thereof; the more it is heated in carrying it about you, or holding it in your Hand, the more Smell it will have.

It must also be observ'd that after Meals, you must not Walk, nor Sleep soon after, but Exercise your self with some innocent Diversion.

You must as much as possible forbear the Use of much Wine, and not eat Pork or Bacon, Geese, Ducks, Fish, Cheese, Pastry Things, Cabbage, Lettice, nor any Thing hard of Digestion.

You may carry about you the Wing of a Hoop or Lapwing, the Tooth of a Badger, or his left Paw with the Nails on; though there are those who think these are trifling Things.

A Secret to obtain a good Memory is, to take a Swallow's Heart, the Flowers of Rosemary, Borage, and Bugloss, of each two Drams; then take some Cinnamon finely beaten, Nutmegs, Mace, the Powder of Clove, and long Pepper, of each half a Dram; fine Musk two Grains, Rose Sugar of each an Ounce; make an Electuary of them, and take to the Quantity of a Nut of it every Morning, and continue to do so for a Month.

Take some Ducats, make them red hot, and then extinguish them in a Chopine of Wine, which Liquor must be well stop'd 'till it grows cold, before it is drank; strain and drink a Glass of it.

A Remedy which they call *Divine* for restoring the Memory, is to take the Waters drawn from Betony, Bugloss, and the Flowers of the Linden-tree, of each a Pound, proof Brandy half a Pound, Rosemary Flowers, red Roses, fine Marjoram, and Flowers of Bugloss, of each an Handful; of the Species which enter into the Composition of the Confection Alkerme, two Ounces; having grossly pounded your Flowers, infuse them in the said mix'd Liquors, and let them lye a Month in the Sun, then distil them with a *Balneum Mariæ*, of which Liquor take a Spoonful every Morning, and rub the Nape of your Neck and Temples therewith.

To recover a lost Memory, take an equal Quantity of Marigold and Garden Sage, and after you have pounded them, mix them with some White-wine, and drink the same Morning and Evening for the Space of six Days.

MENSES; Women's Monthly Terms, they have also other Names for them; but none more modest than that used in our Country, when they are call'd *Those*; to bring them on, take stinking

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blind Nettle, pound it in order to ſqueeze out the Juice and drink it.

Another Recipe is, to take the Water wherein Rye Leaven has been ſteep'd and drink it.

MERCURY, in *Latin Mercurialis*; a Plant, of which there are two principal Kinds imploy'd in Phyſick, *viz.* the Male and the Female: The Female which is moſt in Uſe that Way, ſhoots forth a Stem about a Cubit high, that is very Branch'd at the Top and has ſeveral Knots or Joynts; the Leaves are like thoſe of Baſil; the Seeds appear near the Joynts in good Numbers, in the form of a ſtrait Ear: The Leaves of the Female are whiter than thoſe of the Male; the Root is ſlender and of no uſe: It grows in the Fields, in unfrequented Places and in Gardens, it bloſſoms in *July*.

They eat both the one and the other amongſt other Herbs to open the Body, they make uſe of their Decoction in Glyſters, and the Leaf both of the one and the other has the ſame Effect as thoſe of Sena: Its Decoction in Capon or Hen Broth is of uſe in Phyſick, eſpecially in Fevers and the Jaundice: If you take the Powder of it, and ſnuff it up your Noſe, it will purge the Brain: It promotes Womens Menſes: There is a Water diſtill'd from each of theſe Plants in the Beginning of *June*, for all theſe Purpoſes.

MERCURY, a Mineral, fluid and very heavy, of the Colour of Silver, which will amalgate with Gold and Silver: It is brought to us from *Hungary*, *Spain*, and ſeveral other Parts of *Europe*: The Plants which grow on the Mountains wherein it is produc'd appear taller and greener than elſewhere; but the Trees that are near it ſeldom produce Flowers and Fruits; their Leaves alſo are ſlow of Growth.

This Metal or Half-metal has ſeveral Names, as that of *Quick-ſilver*, it being call'd *Silver*, on the Account of the Whiteneſs of its Colour, and *Quick* by Reaſon of its continual Motion; *Hydragirum*, becauſe of its Humidity which makes it fluid; *Mercury*, becauſe of its Subtilty; *Fugitive*, becauſe it eſcapes from the Chymiſts; *Metallick Mineral* as well as *Antimony*, becauſe both the one and the other have ſuch a Sympathy with Metals, that they eaſily join to and incorporate with them, and even degenerate into them, as may be ſeen in fix'd Mercury, and Regulus of Antimony, though Mercury has no Metallick Quality; and we may better on the Account of its Fluidity range it amongſt the natural mineral Liquors than that of Metals. *De Renon* deſcribes two Sorts of it, *viz.* the Natural and Artificial, which differ only by Accident; the one being produc'd Naturally and the other by Art.

Natural Mercury is found in ſeveral Parts of *Europe*, and the Artificial is extracted by the Skill of the Chymiſt from Lead or Cinnabar; and the Preparations of it uſed in Phyſick are many: You have alſo Sublimate Mercury, of which you have two Sorts, *viz.* the Corroſive which is prepared of Mercury and the Spirit of Salt Petre, and the ſweet Sublimate, for which ſee *Sublimate*.

To have a *Mercurial Panacea*, take what Quantity you pleaſe of ſweet Sublimate, reduce it in a ſmall Glaſs Mortar into Powder, and put it into a Matraſs, of which three Parts in four muſt remain empty, and whoſe Neck muſt be cut off in the Middle; place this Matraſs in a Furnace with a Sand Bath, putting a ſmall Fire under it for an Hour gently to heat the Matter; augment it by little and little to the third Degree, and continue it thus for about five Hours, and the Matter will be ſublimated in that Time: Suffer the Veſſel to cool and break it: Throw away as uſeleſs a little light Earth of a dark red Colour, which you will find at the Bottom, and ſeparate all the Sublimate from the Glaſs; reduce it again into Powder, and ſublimate it in a Matraſs as before; repeat your Sublimations ſeven Times, changing the Matraſs every Time, and throwing away the light Earth,

Reduce your Sublimate into an impalpable Powder upon Porphiry or Marble, and put it into a Glaſs Cucurbit, pour upon it the Spirit of Alcoholiz'd Wine, four Fingers thick, cover the Cucurbit with its Helm, and ſuffer the Matter to infuſe for fifteen Hours, ſtirring it from Time to Time with an Ivory Spattle; then place your Cucurbit *in Balneum Mariæ*, or *Vaporis*; adapt your Recipient to the Beak of the Limbec; lute the Junctures exactly with a wet Bladder and diſtil all the Spirit of Wine with a moderate Fire; let the Veſſels cool and unlute them; you will find the Panacea in the Bottom of the Cucurbit; if it be not dry enough, dry it with a little Sand Fire, ſtirring it with an Ivory or Wooden Spattle in the ſame Cucurbit, until it becomes a Powder; which you are to keep in an Earthen Veſſel.

It is a grand Medicine for all Venereal Diſtempers, Obſtructions, Scurvy, Scrophles, King's Evil, Tetters, Itch, Blotches, Worms, Aſcarides, and old Ulcers: The Doſe is from ſix Grains to two Scruples in Conſerve of Roſes.

For *fixing* of *Mercury*, take as much Mercury as you think fit, put it into a Marble or Glaſs Veſſel, becauſe Mortars made of Metal take away or diminiſh its purgative Vertue; mix by little and little ſome good Turpentine with it; and continue to mix them together for five or ſix Hours, until you ſee no more Mercury, and it is fix'd for ever.

Another Way is to pound ſome Sulphur, reduce it into Powder, and putting it upon a Tile, carry it into your Garden or Yard, mix the Mercury with it and ſet it on Fire; when the Sulphur is burnt and conſum'd, you will find your Mercury fix'd: And if there ſhould be any Part that ſtill is not entirely fix'd, put ſome Sulphur to it, and the Fire will compleat the fixing of it; then you may gather and lay it up for uſe.

You may cure the Pox with this Mercury, without being confin'd to one's Chamber, provided the Patient does not drink any or very little of your ſpirituous Liquors.

Again, mix Mercury with old Hogſ-greaſe, ſo much that you may perceive no more of it, and then the Hogſ-greaſe will become entirely blue, and with it rub thoſe Places where the Vermine, as Lice, frequent moſt; and you will find them dead the next Day, whether in the Head or other Parts, as under the Arm-pits, or in the Folds of your Linnen and Cloths.

Take Three or Four-penny-worth of Mercury and mix it with the White and Yolk of an Egg; then put the whole into a piece of Stuff that is folded and ſew'd up like a Girdle, and put it about your Waſte for the Itch, it will cure it.

To enumerate in a few Words here all the good Effects of Mercury, which is one of the beſt Remedies uſed for the Diſſolution of the groſſeſt

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Humours. 1. It eradicates the Pox and all Venereal Diſtempers, by fluxing the Patient at the Mouth: Mercury which enters into the Body, either by the Mouth, or Frictions with Mercurial Ointments, diſtributes it ſelf into all the Parts and penetrates into the Venereal Poiſon, and the Circulation of the Humours raiſe up this Commixture of Mercury and Poiſon to the Head, which will make it ſwell: The Gums, the Tongue and the Palate will ulcerate, and the Salivary Veſſels will grow looſe, and then all theſe Accidents are accompany'd with an abundant and unvoluntary Salivation; and the fluxing at the Mouth will laſt, until all the Mercurial Humour is evacuated.

2. Mercury kills Lice, Fleas, and other Inſects that infeſts human Bodies. 3. They give a Decoction of Quick-ſilver to be drank in order to kill Worms in the Guts, they boil it in ſome Water, and though it receives but a very light Impreſſion from the Mercury, though you continue it a long Time upon the Fire, yet it produces a very good Effect: The Veſſel wherein the Water and Mercury is to be boiled ſhould be of Earth or Glaſs, and not of Metal. 4. They incloſe Quick-ſilver in little Reeds, and hang them to the Necks of young Children to keep the bad Air from them. 5. It is very good for Tetters and the Itch, as well as for Venereal Diſtempers: 6. Whether it be imploy'd inwardly or outwardly, it diſperſes the Tonſils, Tumours and removes Obſtructions: 7. It enters into the Compoſition of ſeveral Ointments and Plaiſters. 8. And laſtly, they give a Pound of it inwardly in the Twiſting of the Guts, which by the Weight thereof diſtends the Fibres of the Inteſtines, and in this Diſtemper it comes away by Stool, in the ſame Manner as it was taken in.

MERINGUE; a ſmall Sugar-work of great Uſe, and very eaſily prepar'd, and if you would have Meringues in Pairs, take three or four new laid Eggs, according to the Quantity of Meringues you would have, and ſet the Whites apart to be whip'd, until they make a Rocky Snow; then let a little grated Lemon-peel be put into it, and three or four Spoonfuls of Powder Sugar; a little Amber may likewiſe be added, and the whole Maſs muſt be whip'd together till it becomes very liquid: You may afterwards make your Meringues upon a Sheet of white Paper, with a Spoon, of a round or oval Figure, and of the Thickneſs of a Wall-nut, leaving ſome Diſtance between every one of them: They are at the ſame Time to be ſtrew'd with fine Sugar put upon an Handkerchief, and cover'd with the Oven-lid, with Fire on the Top, without removing them from the Table: Whereupon they will immediately riſe and take Colour, leaving a void Space in the Middle, which may be fill'd up with a Grain of preſerv'd Fruit; according to the Seaſon, ſuch as Raſberry, Cherry, Strawberry, &c.

At laſt every one of them is to be covered with another Meringue, incloſing the whole Subſtance; and theſe are called *Twin-Meringues*.

If you would have *Dry Meringues*, after you have cauſed the Whites of four new laid Eggs to be whip'd as before, they will riſe up to a Snow; then let four Spoonfuls of very dry Powder Sugar be put into it, and well tempered with a Spoon; then let all be ſet over a gentle Fire, to be dry'd a little at two ſeveral Times, and add ſome Piſtachoes, that are pounded and dried a little in a Stove: They are afterwards to be drawn'd as the others, and bak'd ſomewhat leiſurely in an Oven, with a little Fire Underneath, and more at the Top: When they are ſufficiently done and very dry, let them be taken out and cut off with a Knife. *Laſtly*, as ſoon as they are ſomewhat cold, let them be laid upon Paper, and ſet into the Stove to be kept dry.

Thoſe who would have *Piſtachoe-Meringues*, let them take an Handful or two of Piſtachoes and blanch them in ſcalding Water; after which having whip'd the Whites of Eggs, in the ſame Manner as the other Sorts of Meringues, and haing beat them together with the Powder-Sugar, put in the Piſtachoes well drain'd from the Water, and make the Meringues, with a Spoon, of what Thickneſs you ſhall think fit, icing them over in the ſame Manner: If you have no mind to ice, their naiural Colour will be white as Paper; but a Piſtachoe muſt be allow'd for every one of the Meringues, which will ſerve for the garniſhing of Pies made of Crackling Cruſt; and alſo to dreſs Piramids upon the *China* Diſhes, for the Deſart.

MESHES; the Opening or Vacancy which remain in Net-Works, as you may ſee in the Fiſhing and Hunter's Nets; there are Meſhes made in the form of a Lozenge, and they are ſuch as have the Point or Corner of the Meſhes uppermoſt when the Net is extended; ſquare Meſhes are thoſe that appear to be ranged in the ſame Manner as Cheſs or Draught-Boards.

MET; a Meaſure, being the ſame as a *Strike* or *Buſhel*.

METHEGLIN; a curious Liquor prepared out of Honey, being one of the moſt pleaſant and univerſal Drinks the Northern Part of *Europe* affords, and was in uſe among the ancient Inhabitants that dwelt in theſe cold Climes: Our Country-men have divers Ways of making it, and ſeveral green Vegetables, ſuch as ſweet Briar Leaves, Thyme, Roſemary, &c. are preſcribed to be uſed; which yet are not to be uſed *green* by them that intend to make a lively, quick and briſk Liquor; green and crude Herbs, dulling and flatting the Spirits of the Liquor to which they are added: Neither will any green Herb yield its Vertue ſo eaſily as when dry: But Spices and aromatick Herbs are very neceſſary to add a Flavour to the Metheglin, and abate its too luſcious Taſte.

Take therefore live Honey which naturally runs from the Combs, and that from Swarms of the ſame Year is the beſt, and add ſo much thereof to clear Spring Water, that when the Honey is throughly diſſolv'd, an Egg will not ſink to the Bottom, but eaſily ſwim up and down in it: Then let the Liquor be boiled in a Braſs or rather Copper Veſſel, for about an Hour's Time or more, and by that Time the Egg will ſwim above the Liquor about the Breadth of a Groat, let it cool: It may be barrell'd up next Morning, and to the Proportion of fifteen Gallons, let an Ounce of Ginger be added, half an Ounce of Cinnamon, Cloves and Mace, of each an Ounce, all groſly beaten; for if it be beaten fine, it will always float in the Metheglin, and make it fowl; and if it is put in while it is hot, the Spices will loſe their Spirits: A little Spoonful of Yeaſt may alſo be added at the Bung-hole to increaſe its Fermentation; but it muſt not be left to ſtand too cold at firſt; that being a principal Impediment to its Fermentation.

As ſoon as it has done working, ſtop it cloſe up, and let it ſtand for a Month; then draw it into Bottles, which if ſet in a Refrigeratory, will become

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come a moſt pleaſant vinous Liquor, and the longer it is kept the better it will be. Its Strength may be judg'd of by the floating of the Egg, and it may be made more or leſs ſtrong by the Addition of more Honey or leſs Water. It is to be obſerved, that when the Metheglin is boiling, it is not neceſſary to ſcum it; for the Scum being left behind, will be of Uſe and a Help to its Fermentation, and afterwards makes the Liquor to become more limpid, and does unite again, as is vulgarly believ'd.

METHEGLIN (*White*), an *Engliſh* Liquor, prepar'd in the following Manner: Take Sweet-Marjoram, Sweet-Briar-Buds, Violets, and Strawberries, of each an Handful, an Handful of Double-Violet Flowers, if they can be got, Broad Thyme, Borrage and Agrimony, of each an Handful, three or four Tops of Roſemary, the Seeds of Carraway, Coriander and Fennel, of each two Spoonfuls, and three or four Blades of large Mace, all which boil in eight Gallons of running Water, for three Quarters of an Hour; ſcum it and ſtrain it, and being lukewarm, put as much Honey to it, as will make it bear an Egg, the Breadth of a Six-pence above Water; then boil it again as long as any Scum will riſe, ſo let it cool, and when it is almoſt cold, put in half a pint of New Ale-Yeaſt; then put it up, and ſuffer it to work in the Caſk, until the Yeaſt has done riſing: Fill it up every Day with ſome of the ſame Liquor, and ſtopping it up, put a Bag in with a ſlic'd Nutmeg in it, a few Cloves, Mace and Cinnamon, all unbruiſed, and a Grain of Muſk: The beſt Time to make it is a little before *Michaelmas*, and it will be excellent to drink towards the Beginning of the *Spring*.

MEW; *Meum*, a Plant whoſe Stem is hollow and woolly; it grows about a Foot high, has Leaves like thoſe of Fennel: and its Flowers grow in round Tufts at the Extremities of its Branches; its Root is of a dark Colour without, and white within Side; there are ſome of them that ſhoot deep into the Earth, and others that are ſcatter'd; they are long, odoriferous and of a ſharp and pungent Taſte. It bears the Name of *Meum Athamanticum* in your *Deſpenſaries*.

This Name was given to the Root of *Meum*, becauſe the beſt is brought from a Mountain in *Greece* called *Athamanta*, or according to Others, becauſe *Athamos* was the firſt that made uſe of it: Be it as it will, that which is now uſed, comes from *Languedoc*, *Dauphine*, *Auvergne*, *Provence*, *Burgundy*, the *Alps* and *Pyrenees*: You ſhould chooſe that which is long, well fed, whole, newly dry'd, of a black Colour without and white within, of an aromatick Smell, and ſharp and ſomewhat bitter Taſte.

This Root is aperative, good for an Aſthma and Fits of the Mother; they make uſe of it either in Powder or a Decoction: It enters into the Compoſition of Treacle.

MEWING, a Malady common to all Sorts of Volatiles; it being the caſting of their Feathers; Chickens when they are young are very ſubject to it: There are thoſe that dye of it, and it generally happens to thoſe that are hatch'd too late; and conſequently, this Diſtemper ſeizes them during the cold Winds of *September* and *October*; whereas thoſe on the contrary which mew about the End of *July*, do it with Succeſs; for the Heat contributes to the caſting of the Feathers, and the growing of the others in their ſtead; they are not then in Danger of Death from the Cold, and they do not loſe all their Feathers, but only ſome of them; and thoſe that do not fall in the firſt Year will do it in the next.

While theſe young Chickens mew, they eat but little, are very penſive and melancholy, their Feathers ſtare; they ſhake off thoſe on the Belly, Sides and elſewhere, pulling them with their Bills, when they claw the Skin.

The moſt common Remedy is not to rouſe them in the Morning, nor to let them go to rooſt too late; you muſt expoſe them in the Day-time as little as poſſible to the Sun; then take ſome Wine, and warm it in your Mouth, and then ſpout it upon their Feathers, and give them afterwards a little Sugar in their Water, with ſome Millet or Hemp-ſeed for their Food: Being thus well ordered, they will have Time to recover new Feathers, inſtead of thoſe they have loſt, to defend them againſt the cold Weather coming on in *Winter*.

MEZERION, or *Dwarf-Bay*; a Plant that riſes, according to its Age to two, three or four Foot high in a Buſhful of Branches, with whitiſh round pointed Leaves, that do not appear until the Flowers are gone, which are ſmall, four leav'd, ſome of a pale Peach Colour, ſome near red, and others of a Milk-white and ſweet ſcented: They are ſucceeded by ſmall Berries, when ripe, of a fine delicate red: The Berries and Seeds are to be ſown in good light Earth in Boxes as ſoon as they are ripe; or elſe ſuch Earth laid under the Shrubs, for the Seeds, as they ripen, to fall into, and afterwards to be cover'd with the ſame, but not too thick.

MICROSCOPE, an optical Inſtrument, which by extreamly magnifying, as they ſay, any Object, helps us to diſcover the minute Particles of which Bodies are compos'd, and the curious Frame and Contexture of them. There are various Sorts of them.

MILAN-CERVELAS, a large Kind of Sauſage; to make which, take ſix Pounds of lean Pork, a Pound of good Bacon, four Ounces of Salt and an Ounce of Pepper, when the whole is well chop'd, mix them together, adding a *Paris* Pint of White-wine, and a Pound of Hogſblood, with half an Ounce of Cinnamon and Clove, pounded and mix'd together, and large Pieces or Slices cut out of a Hogs Head, which muſt be well ſtrew'd with theſe Spices, and ſtuck in the Cervelas; they muſt be boiled before you eat them.

MILDEW; a Sort of Fog or Dew, concerning which ſome of out *Engliſh* Authors ſay, that it proceeds from a Condenſation of a fat and moiſt Exhalation in a hot and dry *Summer*, from the Bloſſoms and Vegetables of the Earth, and alſo from the Earth itſelf, which by the Coolneſs and Serenity of the Air is condenſed into a fat and glutinous Matter, and falls on the Earth again, part whereof reſts on the Leaves of the Oak and other Trees, whoſe Leaves are ſmooth, and do not eaſily admit the Moiſture into them, as the Elm or other rougher Leaves do.

Another Part of it reſts upon the Ears and Stalks of Wheat, &c. beſpotting the Stalks with a different Colour from the natural, being of a glutinous Subſtance by the Heat of the Sun, and ſo binds up the young, tender, cloſe Ears of the Fruit, ſo that it prevents the Growth and Compleating of the imperfect Grain therein, which Occaſions it to be very light in Harveſt, and to yield a poor, lean Grain; for which Reaſon, many reckon the

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bearded Wheat not ſo ſubject to it as the other, the Beards defending the Ear from it.

Some think Mildews proceed from Vapours ariſing from the Dung, and ſo falls upon the Corn, becauſe Lands new dung'd are the moſt ſubject to it.

Others adviſe to ſow Wheat in open Grounds, where the Wind may the better take off the Dew; this being look'd upon to be the only Inconveniency Incloſures are ſubject to: But it is evident that the Field Lands are not exempted from Mildews, nor yet from Smut, where it is found more than in incloſed Lands.

It is obſervable, that if after the Mildew falls, a Shower ſucceeds, or that the Wind blows ſtifly, it waſhes or ſhakes it off, and theſe are the only natural Remedies againſt this Diſtemper.

It is the Advice of ſome Perſons, that after the Mildew is fallen, and before the Riſing of the Sun, two Men ſhould go at ſome convenient Diſtance in the Furrows, holding a Cord ſtretch'd ſtreight between them, and carrying of it ſo, that it may ſhake off the Dew from the Tops of the Corn, before the Heat of the Sun has made it thick.

Some ſay, that Lands which have been ſubject to Mildews many Years, have been cur'd by ſowing of Soot with or ſoon after the Corn.

It is obſervable, that when Mildews ariſe or Blites fall, they generally infect one Sort of Grain, as one while only Wheat, ſome times Oats, *&c.* the like befalls Fruits, ſome times Apples are generally blaſted, ſome times only Pears, at other Times only Cherries, Wall-nuts, Filberts, Plums, *&c.*

MILE; the Diſtance or Length of one Thouſand Paces, otherwiſe deſcribed to contain eight Furlongs, and every Furlong forty Lugs or Poles, and every Pole ſixteen Foot and a Half.

MILFOIL, called by ſome *Knight's-Milfoil*, or *Soldier's Yarrow*, a Plant of which there are ſeveral Sorts, *viz.* the Great, the Little and the Aquatick, whereof there are two Kinds: This Plant is found to be entirely like that deſcribed by *Dioſcorides*, only with this Difference, that it is larger, and ſo *Matthiolus* diſtinguiſhes it into the Great and Small Milfoil; it grows very commonly on Hillocks, *&c.* the Properties of it are the ſame as the little Ones we are going to deſcribe.

The little Milfoil is called in *Italian Millefoglio*, and *Garben Chafrip* in *High Dutch*; this Plant, according to *Dioſcorides*, is a Span long or more; it has many Branches, and its Leaves appear like Birds Feathers, or like thoſe of young Fern; the Tuft on the Top of the Branches is full and heap'd together, and bears ſmall white Flowers.

It grows in rugged Places, and along Paths and Roads; it bloſſoms in *May* and in *Auguſt*.

It is very good to ſtop Blood, for old and new Ulcers and Fiſtula's; it is aſtringent: The Juice of it is alſo good againſt ſpitting of Blood, and Bleeding at the Noſe when put into it. The Decoction likewiſe ſtops all Sorts of bleeding, eſpecially of Wounds, and the Leaves being uſed in Gliſters, ſtop a Looſneſs and the Dyſentery.

The firſt Sort of Aquatick Milfoil or the firſt Myriophillon of *Matthiolus*, has a ſoft and tender Stem, which ſwims upon the Water, having a vaſt Number of hairy thin Leaves, proceeding from their Sinews by equal Intervals, in the Manner of Plums, being tender and indented like the young Leaves of Fennel or wild Aſparagus; but they are ſofter, of a brown Green; their Tuft or Umbrel is Yellow, and has the ſame Taſte as Marſh Shavegraſs: It grows in marſhy Places and bloſſoms in *May*.

It prevents the Inflammation of green Wounds, if applied quite green to them, or elſe when dried with ſome Vinegar; They alſo make thoſe who have fallen from ſome Precipice or the like, drink it with Salt and Water; *Galen* ſays, it is deſiccative and conſolidates Wounds.

The ſecond Kind of Myriophillon has long, narrow, and deeply indented Leaves, like unto a Quill of ſmall Birds, having moreover a Rib in the Middle from whence proceed ſmall narrow Leaves, like the Hair or Down of Feathers; from between theſe Leaves ſhoots forth a Stem about a Span long, without Leaves, which produces a Patch of ſeveral yellow Flowers; it grows in fat and moiſt Meadows, and bloſſoms in *Auguſt*.

It is very good for old and new Ulcers, cures Fiſtula's and the Bloody Flux: It cloſes and cures Wounds, if pounded and apply'd to them; or mixed with Oyls, unguents and Plaiſters made uſe of for that Purpoſe.

MILK; a white Liquor which filtrates thro' the Glands of Women's Breaſts or the Teats of other Females, in order to ſerve for the primary Nouriſhment to Animals, as ſoon as they come firſt into the World, and on which they do ſubſiſt, until they are capable of taking in other Food: It is thought Milk is nothing but the Chile ſeparated from the Blood: Whence examining into it narrowly, we find little Globes therein, which ſwim upon the Liquor; and we know the Art how to ſeparate theſe two Parts, whether in making of Butter or of Cheeſe: The moſt ſerous Part is that which we call Whey.

We find moreover, that Milk gives Nouriſhment to aged People as well as Children: The *Tartars* live upon Mares Milk: But the uſe of Cows Milk is much more univerſal.

Phyſicians preſcribe Milk in ſeveral Sorts of Diſeaſes, and the Milk of Women, Cows, Goats, Aſſes and Sheep are commonly uſed; and ſo alſo is Whey.

Women with Child begin to have Milk in their Breaſts when they are four Months gone; ſometimes it ſo happens that they have no Milk at all for the Child, but they are now and then for want of it obliged to bring them up by Hand.

We ſhall ſpeak firſt of that of Women's Milk, then of that of Cows, as it is conſidered to be common Food; then we ſhall come to ſeveral other Sorts of Milk preſcribed by Phyſicians in Medicines; but for the Manner of making *Butter* and *Cheeſe* of Milk, they may be ſeen under their reſpective Heads.

Women's Milk is the only Nouriſhment proper for new born Children; and if it ſo happens that a Woman has not Milk enough for the Nouriſhment of one or more Children; the following Methods are laid down for the Increaſe of Womens-milk.

A Nurſe ſhould drink Wine or other good Liquor, wherein Fennel is ſteep'd; ſhe ſhould eat Chich-Peaſe, Lettice, Fennel, Rocket, Almonds and Raiſins of the Sun; ſhe may alſo waſh her ſelf with a Decoction made with Chich-peaſe.

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Again, a Nurſe may ſup Porridge made of Chich-peaſe and Barley-water, wherein Fennel-ſeed has been boiled; this Liquor ſhould be taken hot in *Winter* and cold in *Summer*; and ſhe ſhould abſtain from Wine and all other hot Liquors, and from eating ſalt and ſpiced Meats.

But if on the contrary a Woman has no occaſion for Milk, there are more Ways than one to make her loſe it.

Firſt, Let her put Chervil upon her Bubbies and under her Arm-pits, or elſe let her chafe them with a ſalt Decoction.

Let her make a Cataplaſm with ſome Parſley and Crumb of Bread, and then apply it to the Nipples; this Cataplaſm in ſome Time diſſolves the Tumours of the Breaſts.

Make an Ointment with ſome Brandy and freſh Butter, which you muſt melt; anoint the Breaſts therewith and apply Brown Paper to them: When the Paper is dry, you muſt anoint the Breaſts again with the ſame Ointment; and continue to do ſo, until they are dry,

To diſperſe Milk that is curdled in the Breaſts; take Lentils boiled in Pickle, Mint, Smallage, Milk, Crumb of white Bread and the Yolk of an Egg, boil the whole as you do Pap, and apply it by Way of Cataplaſm.

Cows-milk is that which is drawn from her Teats, and the Goodneſs of it is known preſently by its Whiteneſs and Smell; and you will ſtill know it the better, if you put a Drop of it upon your Nail and if it ſticks there like a Pearl and does not run off, it is good; that Milk which is of a dark Blue is not Fat.

Much Heat and much Cold are equally injurious to Milk; both the one and the other will equally hurt it, and therefore Care ſhould be taken that in the Dairy it ſhould be kept cool in the *Summer* and warm in the *Winter*: However it muſt have a little Air, that it may not have an ill Taſte.

But to be a little more particular, when your Milk is brought Home to the Dairy; one of the main Points that belongs to it is the Houſewife's Cleanlineſs in the ſweet and neat keeping of the Dairy-Houſe, where not the leaſt Mote of any Filth may by any means appear; but all Things either to the Eye or Noſe, void of Sourneſs or Sluttiſhneſs, that a Prince's Chamber muſt not exceed it; to which muſt be added the ſweet and the delicate keeping of the Milk-Veſſels, whether they be of Wood, Earth, or Lead; the beſt is yet diſputable: Only it is generally received, that the wooden, which is round and hollow is the beſt in cold Vaults, not only for the yielding much Cream, but keeping, and the leaden Veſſel for yielding much Cream: However, they muſt all of them be carefully ſcalded once a Day, and ſet in the open Air to ſweeten, leſt getting any Taint of Sowerneſs in them, they corrupt the Milk that is put into them.

When your Milk is come Home, you ſhall, as it were, ſtrain it from all unclean Things, thro' a neat and ſweet kept Stile-diſh, the form whereof is very well known; and the Bottom of the Stile, through which the Milk muſt paſs, muſt be cover'd with a clean-waſh'd fine Linnen Cloth, ſuch as will not ſuffer the leaſt Mote or Hair to go through it; you ſhall in every Veſſel put a pretty Quantity of Milk, according to the Proportion of the Veſſel; the broader and ſhallower it is the better; it ever yields the more Cream, and keeps the Milk longeſt from ſowring.

Milk ſerves for abundance of Uſes; if you would have Milk Potage, boil ſome Milk, Sugar and Salt all together with a little Cinnamon and two or three Cloves, and after the ſame has boiled for ſome Time, add the Yolks of Eggs beaten with a little Milk, and you muſt ſtir it with a Spoon 'till the Potage is enough. To hinder it to turn, it muſt be done expediciouſly, and you muſt dreſs it on Biſcuits or or Slices of White Bread.

It has been already obſerved, that *Milk* is preſcribed ſeveral Ways in *Phyſick*: It is proper the Difference ſhould be ſhew'd, the Choiſe that ſhould be made, the Manner of taking it, and what is to be done before, when and after it is taken; as alſo to ſhew its Qualities and the Diſtempers it is proper for.

There is no Doubt made but a Woman's-milk is the beſt, as being the moſt temperate and moſt nouriſhing; and as it was ever deſigned for the firſt Nutriment of human Race, you may thereby judge of its Excellency, for hectical and conſumptive Perſons, for Pains in the Stomach, and for the Redneſs and Defluxions of the Eyes: Many Perſons may indeed be loath to take Women's-milk, and Women be as loath to give it; but where one Woman does not afford enough, you muſt take the Milk of ſeveral, and even drink it while it is warm, though certainly it is a more ſovereign Remedy for conſumptive Perſons to ſuck it, than to take it otherwiſe; ſome ſay, that the Milk of a Nurſe that is brought to Bed of a Boy is better than that of one that has been deliver'd of a Girl.

Cows-milk, next to that of a Woman, is beſt, as being the thickeſt and moſt nouriſhing; Perſons that are much wore away and languid with tedious Diſtempers, ought to uſe it; and it is proper for ſeveral other Diſeaſes.

Goats-milk is drier, leſs ſerous, and more ſuited to Perſons of a moiſt Conſtitution; but it very eaſily curdles: To hinder which you muſt put a little Salt and Sugar to it; it is more wholſom for the Stomach, than any other Milk, particularly for Children that are conſumptive, and for ſuch as are troubled with Rheums, Vomittings and Looſneſs; and it is to be preferred before other Milks in theſe Sorts of Maladies.

Aſſes-milk is the thinneſt of any, and ſo has much Seroſity therein; it is eſteem'd to be more cooling than others; it is very good for the Diſtempers of the Breaſts and Lungs; it will not curdle nor corrupt but very rarely in the Stomach; it cures conſumptive Perſons, makes them fat, and gives them a freſh and good Colour.

Sheeps-milk yields much leſs Whey than the preceding ones; it is very fat, Phyſicians rarely preſcribe it, and ſcarce any Body but poor People uſe it; for the frequent uſe of it breeds white Spots in the Skin.

Having thus enumerated the beſt Sorts of Milks, there are thoſe who take *Mares*-milk, but as long as the others can be got, it is beſt to abſtain from it.

It muſt be obſerved that Milk differs according to the Seaſons, that of the *Spring* and particularly of the Month of *May* is the beſt and moſt ſovereign, by Reaſon of the good Herbs which the Animals feed upon; in like manner Milk differs according to the Ages of the Creatures; it is to be noted that the Milk which is too young, ſhould be rejected, becauſe it has not acquir'd all the Degrees of Coction it ſhould have, and ſo is

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hard of Digeſtion. As to Womens-milk, that of three Months old is the beſt; as much of it may be taken in that Time as you can, but rather later than ſooner: It is an infallible Mark that the Milk of Black Beaſts is to be preferr'd before that of others: Daily Experience ſhews us that they are more robuſt, that their Fleſh is good and better taſted than that of others: The Milk of thoſe that feed in watry Places is not ſo good and ſovereign, the ſame being not ſo thick and plentiful as that of thoſe which feed upon Hills, which is much better and more in Quantity; you muſt take their Young from them, feed them well and give them ſome Exerciſe.

The beſt Milk is that which is white, neither too thick nor too thin, but middling between both; it ſhould have an agreeable Smell or none at all, and its Taſte ſhould be free from any Sharpneſs, Bitterneſs, Roughneſs and Saltneſs; you muſt not make uſe either of the Milk of Women or of other Animals that are not ſound; nor of thoſe that are upon the Point and upon the Humour of coupling; neither muſt the Milk be too fat or of a Colour inclining to yellow; neither is that which becomes greeniſh or blackiſh good: You may hold it for a certain Truth, that the Milk of thoſe Animals which have double Rows of Teeth will never curdle in the Body.

It is Prudence in thoſe who preſcribe Milk or who take it, to adjuſt the Quantity to the Conſtitutions of the Perſons; for otherwiſe it is much to be feared it ſhould corrupt, and prove rather a Prejudice than a Benefit to him that takes it.

To recover therefore a Perſon who is waſted and as it were dried up through Intemperateneſs of Humours and long contracted Obſtructions, he muſt not content himſelf only with having ſatiated the Fulneſs of the Veins and diſcharg'd ſome Humours; but it is alſo of Importance to him, if he can bear the Bath or Half-bathing, to uſe it for ſome Days, and as long as it is thought neceſſary, that ſo he may mollify and put the Humours in Motion, and that mineral Waters may afterwards carry them off with the more eaſe, when they are taken before you come to Milk Diet; it is the ſureſt Method to prevent its curdling, and other Inconveniencies that may happen; it muſt not be uſed without the Advice of ſome able Phyſician, who muſt have great Regard to the Strength, Age, Seaſon and Conſtitution of the Perſon he has to do with.

Milk ſometimes will not have the due Effects expected from it; becauſe the Body being not thoroughly cleanſed of the old Leaven, which forms the Eſſence of moſt Diſeaſes, and is the very Source and Origin of them, it reſolves and converts every Thing it takes into its own Subſtance; and therefore to prevent this, the Stomach muſt be cleanſed with frequent and light Purges: Rhubarb is the moſt proper Thing, as having the Vertue to carry off the groſs and ſlimy Part which the Milk may leave there: When the Milk curdles, which you may know by the Sourneſs you will have in your Mouth, and by being attended ſometimes with vomitting and purging, and other Inconveniencies, which will almoſt oblige you to give over the uſe of it, you muſt take Rhubarb.

A moderate Looſneſs may happen divers Times in the Beginning of the uſe of Milk, which is very wholſom; and therefore the Patient muſt not be ſurpriz'd at it, unleſs it continues with Violence, and when it is ſo, you muſt forbear taking it, or if you do, you muſt leſſen the Quantity, or forbear it for ſome Time, and take to it afterwards: There are ſome who put in ſome Sugar or Salt into it, in order to prevent its Sourneſs and Curdling, and to take away its Cruditity: If the Patient can tarry 'till the *Spring*, or ſuffer the great Heats of the *Summer* to elapſe, the Milk will be better for him and do him the more good.

The Precautions which are to be uſed are very different from one another; for when Milk is taken for Vomitting and Looſneſs, for the Lientery, Dyſentery, Flux of Blood and other Diſtempers of the ſame Nature, you ought to fleet it by the Heat of warm Water, or hot Aſhes, and take away the thin Skins that are on the Surface of it: There are thoſe who in theſe Sorts of Diſeaſes infuſe in it ſome Red Roſes for ſome Hours before they drink it; and others throw into it red hot Flints or little Bars of Steel, that it may have the more aſtringency, and be made fitter for the Cure of theſe Sorts of Fluxes, which all other Remedies can ſcarce ſtop.

Goats-milk ſtands in no need of being fleeted, but thoſe who uſe it muſt not eat any Thing for three Hours after, nor any groſs Food ſubject to corrupt, nor ſugar'd Things: This Milk is preferable to all others for Fluxes of the Belly.

Cleanlineſs in the ordering and Management of Milk having been already mention'd, we are to add only here that a Woman that has her Menſes muſt have nothing to do with it; when it is too creamy, you muſt take off the Surface, the ſame being too nouriſhing and more diſpoſed to curdle and grow ſour.

Thoſe who uſe Women's-milk, ſhould pitch upon one of a good Conſtitution, rather ſanguine than otherwiſe, that has a vermillion Hue, fine Teeth, and brown Hair: Some thing alike may be ſaid concerning Aſſes-milk, and that of other Animals, who being young, produce that which is more agreeable and more cooling: It is true, that when they are old, their Milk is not ſo creamy and it is drier.

Thoſe who take Milk and would accuſtom themſelves to the uſe of it by Degrees, ſhould take but a moderate Quantity at firſt; they may alſo mix a third Part of Barley Water or warm Water amongſt it; and when they have for ſome Days taken it in this Manner, let them increaſe the Quantity by Degrees, in Proportion to the Effects it produces.

When Perſons take it in a Morning, as they uſually do Aſſes-milk, they muſt not eat in three or four Hours after; and thoſe that live upon nothing elſe but Milk, muſt take Care to regulate themſelves according to its Goodneſs and the Quantity they take; there are but few Perſons that take it above three or four Times a Day, *viz.* in the Morning, at Noon, after Dinner and at Night; thoſe who are weak and cannot uſe much of it at a Time, may take it every three Hours, provided nevertheleſs that the Quantity do not exceed two or three Ounces.

To hinder the Milk to grow ſower upon you, you muſt firſt take a Tablet or Lozenge made of Crabs Eyes, and prepar'd Pearls; thoſe who uſe it ought to waſh their Teeth and Mouths after Meals, ſeeing the leaſt Saltneſs will curdle, ſower, and corrupt it; there is Nothing ſhould be taken with more Cleanlineſs than Milk, which can bear no Impurity.

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The Regimen to be practis'd when you uſe Milk muſt be regulated according to the Quantity to be taken, and the Quantity muſt be regulated according to the Greatneſs of the Diſtempers and the Strength of the Patient's Stomach; above all Things he muſt abſtain from every Thing that ſowers, as Vinegar, Verjuice, Lemons and any Thing that is acid, and alſo avoid eating ſliced and high ſeaſon'd Ragoes, ſower Fruits, and other Things of the like Nature; they muſt not likewiſe feed upon any thing, I mean thoſe that can afford it, for as to the Poor, they know not what a Regimen means, as being obliged to eat what they can get, but good Potages of Fowl, Veal, and Mutton, ſome Biſcuits, Apricocks, Comfits, Compotes, Pears, Quinces, or Paſtes made of theſe Sorts of Fruits: Moderation is recommended to them in every Thing; their Suppers ſhould be very light; they ought to eat Nothing but ſome Haches, young Pidgeons, Chickens or Veal all roaſted; and if ſometime in the Afternoon they are preſſed hard with Hunger, they may take a little Milk with ſome Biſcuit or Bread ſteep'd in the Milk, according to the Appetite and Strength of the Patients.

This Regimen is not to be follow'd in all Sorts of Diſtempers wherein Milk is preſcrib'd; for there are thoſe that require no more than to take the Milk, and if it does not ſatisfy alone, the Patient may take ſome Biſcuits or light and well bak'd Bread; this ought to be practiſed by thoſe who are fallen away and dry'd up, and whoſe Lungs and Liver are ſuſpected to be decay'd; and when the Patient finds that the Milk begins to have a good Effect upon him, he ſhould take ſomething elſe and continue it by little and little, and when he finds a conſiderable Progreſs made, he muſt be left at Liberty to ſatisfy his Appetite with ſuch Things as are eaſy of Digeſtion.

Abſtinence from Wine is abſolutely neceſſary in the Time Milk is uſed, as alſo ſuch Things as tend to ſower it; Exerciſe muſt be avoided after it is taken, and great Applications of Mind; the Patient eſpecially if he is of a melancholick Temper, muſt avoid falling into a Paſſion, and it is obſerv'd that every Thing which imparts Pleaſure and Joy, produces great Advantages in favour of the Health of thoſe who uſe a Milk Diet.

Milk Diet muſt preſently be laid aſide as ſoon as you perceive the Party has a Fever, becauſe its violent Heat will corrupt it, and it is rather injurious than conducive to Health, ſeeing it ſerves but to increaſe the Leven, which entertains the Malady; and the Patient muſt uſe Nothing elſe but Broths, light Panadoes, freſh Eggs, Jellies, Veal Broth, and other Things eaſy of Digeſtion: He muſt alſo forſake his Milk Diet when it does not digeſt; and this may be known by the great Heavineſs and Oppreſſion of the Stomach, ſower Belchings, Head-ach, and ſometimes Vomitting and Looſneſs: In that Caſe the Party muſt either abſolutely lay aſide his Milk Diet, or at leaſt leſſen the Quantity; but yet if he has no Fever, he may endeavour the continuance of it, either by leſſening the Quantity or otherwiſe; and in Caſe he does quit it, he muſt uſe ſome Remedies that are proper for ſuch Sorts of Diſeaſes; and if he finds his Vomitting, and Looſneſs, and the like Inconveniencies do not abate, he muſt have Recourſe to Bleeding and Purging.

Here it is to be obſerved, that though all the Inconveniencies diſappear, there is no Neceſſity that the Patient ſhould preſently betake himſelf to the uſe of Milk; but it will be better for him moderately to uſe other Aliments, unleſs he be in a Condition, to which they are altogether improper and contrary; but when he perceives Milk does him good, Care muſt be taken that his Stomach be thoroughly cleanſed by Medicines proportion'd to his Conſtitution: Moreover there are thoſe to whom a Milk Diet will do no good but for a certain Space of Time, and when it is found to be ſo, the Patient muſt leave it, purge and betake himſelf to another Regimen of Life, for two or three Months, at the Expiration of which he may take to it again, and even with more Succeſs: This Method ſuits much better with gouty People, than in other Diſtempers, who are obliged to live on nothing but Milk; as alſo thoſe who have a Pain in their Breaſt.

Beſides the Vertues of Milk already mention'd; it is very ſovereign in Catharrs, Defluxions proceeding from hot Cauſes, Diſeaſes of the Eyes, both inwardly and outwardly, Inflammations of the Stomach, weak Stomach, and ſubject to Vomittings, for bilious, pituitous and dyſenterick Fluxes, for old Gonorrhea's, Whites in Women, Pox, Itch, Ereſypelas and other bad Accidents proceeding from Corruption of the Blood, for Inflammations and Burns, Gout, ſlow Fevers, Dropſy and every Thing that impairs the noble Parts, and proceeding from hot and burning Intemperatures, which cannot be cur'd but by Milk; it is likewiſe very ſovereign in Rheumatiſms and has many other Vertues for inward and outward Diſorders.

When the Eyes are troubled with Defluxions and immoderate Heats, they mix Milk with ſome other proper Ingredients to make a Cataplaſm of, which ſee under *Eyes*. It is alſo uſed alone to moiſten them, when they are troubled with a Redneſs, particularly the Eyes of young Children, which the Nurſes often moiſten and waſh as it were with their Milk and ſo cure them; and Women's Milk is better than any other for this Purpoſe: They uſe Milk in Gargles, for Catharrs, Defluxions and Inflammations in the Throat; and as for the Diſeaſes of the Breaſts and Lungs; our meaning is not to ſpeak of thoſe here, which ſucceed violent and continual Fevers, as Pleuriſies, Inflammation of the Lungs, which are accompanied with Abſceſſes or Impoſtumes, the curing of which is always uncertain, though there be a Diminution of their Accidents: However, there is nothing better for them than Aſſes Milk.

We alſo find by daily Experience, that the worſt Coughs, except one accompanied with a Fever, ſpitting of Blood, and other mortal Symptoms, are cured by Milk, if taken as hot as it can be endured with a little Sugar, every Night at going to Bed.

Milk is very good for the Stomach, eſpecially when there is a Reaching to Vomitting, for the Heart-Ach, which is called *Cardialgia*, or Inflammation, Loathing of Food, and an irregular Appetite, even to a canine One, as well as for *Colera Morbus* and Hiccough, if taken as before.

As for the bilious, flegmatick and dyſenterick Fluxes, they are qualify'd by the uſe of Milk, and the beſt in theſe Sorts of Diſtempers, is that of Goat's-milk.

In the Caſe of Worms, we have ſeen Perſons troubled with violent Head-Achs, who holding hot Milk to their Noſes and ſmelling to it, have brought away ſeveral Worms; they uſually give it in Glyſters or otherwiſe to thoſe who are incommoded with

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with them, as well as for the Piles, which it qualifies, allays, cools, and very much eases, whether in Glysters or by outward Application.

Several Persons affirm they have cur'd Gonorrhea's with Asses-milk taken fasting with some Rose Sugar.

Lustful Women and those who have born many Children are subject to the Whites, of which they have been cur'd by Milk, if they used it in the Beginning. It cools the Blood, and corrects the immoderate Fermentation of it.

It is not to be believ'd that Milk alone can cure the Pox, without some other Help; but it is affirmed to be extreamly good for those who have this Distemper, and particularly such as are much extenuated and wasted, whether through the Weakness of their Constituation, or through a long Neglect of a Cure; hence it is that they become very often incapable to bear the Medicines used for their Cure. This Disorder must be corrected by a moistning and cooling Regimen, to the End they may gather some Strength, and they must have some Milk given them, after they are cooled, their Bodies prepar'd, and that the more gross and viscous Humours are purg'd off; and tho' you may be assur'd that they are out of all Danger, yet you must not fail to give them Milk, in order to yield new and moistning Nourishment to their Bodies.

The Gout being nothing else but a serous Humour, very full of Acids, the use of Milk is the only and most certain Remedy; and therefore frequent Cataplasms should be made with Milk and the Crumb of Bread; and the Patients Diet should be Milk as much as possible: It is said there is nothing better for the Gout than to make a Cataplasm of old burning and Tart Cheese with some Broth of Gamon of Bacon mix'd together, and to apply it to the afflicted Parts.

The Rheumatism is near of Kin to the Gout, except that it comes and goes to several Parts, and the same is also allay'd by the use of Milk and Sweats; you may moreover make use of some Medicines set down under the Head *Rheumatism*.

As for the Itch or the like which generally proceeds from salt Meats, Ragoes full of Gravy and much spiced, the use of Milk is very good; because it cools and nourishes all the Parts of the Body, by its gentle and temperate Juice: It is not to be imagined that the Itch can be catch'd by lying with a Person that is infected with it, or else from the Bedcloths wherein such a Person has lain; it will not do, unless there be a great Disposition in the Person to receive it and unless the Blood be heated and corrupted; in which Case the Itch indeed may be contracted, and several other Distempers, as the Eresypelas, which proceed from too subtil and over-boiling Blood.

It is a very difficult Thing to efface the Marks or Scars of Burns, when they have penetrated into the Flesh; but to prevent a great Inflammation, you must bathe the Parts and apply Linnen steep'd in Milk to them, mix'd with a little Oyl of Violets: Women or Sheeps-milk are the best of all the Sorts: Several People in Burns make use of Common Salt and Gun-powder pounded together, which they apply to the afflicted Part, as others do Spirits of Wine.

The Dropsy proceeds from a hot Distemperature of the Body, and the best Remedy for it is to drink Nothing, particularly in that called the *Ascitis*, and to take Nothing but Milk; for Nothing quenches the Thirst more, Nothing that more nourishes and moistens the Parts of the Body; and therefore it is good to use as much as you can of it in these Sorts of Distempers.

You may give Milk to those who are attack'd with a Hiccough or slow Fever, as a medicinal Aliment, to the End it may moisten and cool them, in yielding them Nourishment, which are the proper Remedies to recover them, and entirely forbear general Remedies. Asses-milk is the best for these Sorts of Fevers, because it will not curdle and very rarely corrupts; and therefore it is admirably useful for whatever has impair'd us thro' much Dryness. See *Whey*.

Milks of all Kinds are accounted restorative; but they are seldom given to *Horses* on that Account; though there can be no apparent Reason, why they may not be as safely and profitably comply'd with, as Broths and Eggs; these being seldom found to agree with Horses, whereas Milk is their first Food and Nourishment, and may therefore be of Service in their weak and decay'd Estate, especially when such Things go along with it, as are proper to prevent its curdling in the Stomach, &c. But whatever Service Milk may be of in inward Intentions, it is often used outwardly to good Purposes in Poultesses and Cataplasms, and as it is soft and emollient, it sometimes abates Heat, and Inflammations, and sometimes proves very assistant in ripening Tumours, Abscesses, &c.

MILKING; the drawing of Milk out of the Teats of some Animals; and for the most Part from Cows, a rural Business more particularly destined to the Share of the Female Sex; the best and most commended Hours for milking are indeed but two in the Day, that in the *Spring* and *Summer* which is the best Season for the Dairy, is betwixt Five and Six in the Morning, and Six and Seven in the Evening; and though nice curious Housewives have a Third Hour between them, as between Twelve and One in the Afternoon; yet the better experienced allow not of it, saying, that two good Meals of Milk are ever better than three bad ones.

The Women in performing this Work must go on the near Side of the Cow, at first gently handle and stretch her Dugs and moisten them with Milk, that they may yield it out the better and with less Pains; neither must she settle her self to milk, nor fix her Pail firm to the Ground, till she sees the Cow stand firm and sure; but be ready upon any Motion of the Cow, to save her Pail from overturning.

When she sees all Things answerable to her Desire, she shall then Milk boldly, and desist not to stretch and strain her Teats, until not a Drop more of Milk will come from her, it being the worst Point of Housewifry imaginable to leave a Cow half milk'd; for besides the loss of the Milk, it is the only Way to make a Cow dry and utterly improfitable for the Dairy: Neither should the Milk-maid while at her Work do any Thing rashly, or suddenly to affright the Cow or maze her; but as she comes gently, so with all Gentleness she ought to depart.

MILK-POTAGE: See *Gruel*.

MILK-WATER, a medicinal Preparation, and to make the same strong and good, take Mint, Sage and Balm, of each two good Handfuls, Rue, Carduus, Wormwood, and Meadowsweet, of each one Handful; chop these Herbs together, and put them with four Quarts of new Milk and a whole

a whole Nutmeg ſliced into a Coppet Limbeck; from this Quantity may be drawn two Quarts, if you keep an even ſlow Fire, until that Quantity is drawn off: And when you have drawn off what you deſign, mix it all together, for the uſe of any *feveriſh* or *conſumptive* Perſon.

Another *Milk-water* good in any *Thirſt* is made of one Pound of Carduus, half a Pound of Wormwood, Spear-mint and Balm ſhred a little, which being put into an ordinary Still with a Gallon of Milk, diſtill it off leiſurely.

A third Sort of good *Milk-Water* for a *Surfeit* or *Worms*, is prepar'd of Rue, Wormwood, Carduus and Mint, of each of which you are to take three Handfuls; let the Herbs be cut and ſteeped all Night in two Quarts of Milk, which diſtill off next Morning in a cold Still; from this Quantity draw three pints; then diſtill this Water over-again, with the ſame Quantity of Milk and Herbs; ſweeten it to your Taſte if for Children; but for adult People it is beſt alone.

To make another *Milk-Water*, take Carduus and Wormwood, of each an Handful, Spear-mint two Handfuls, pick and cut the Herbs, and pour upon them a Pint of Sack; let them ſtand all Night, and next Day put them into a cold Still, with a Gallon of new Milk, or new Whey clarify'd; draw it off while it runs good. See *King's-Evil* for Milk-water, and for a *Cancer* ſee that Diſtemper.

MILL, a curious Machine invented for grinding Corn, &c. for the uſe and conveniency of Mankind: In ancient Times they bruiſed their Corn in *Mortars*, ſince which tedious Way, Mills have been contrived, ſome to be turn'd by Hands as *Querns*, others to be mov'd by *Horſes*, ſome by *Wind* and others by *Water*; which laſt being maintain'd with leaſt Coſt, and being moſt certain and moſt advantageous, has gain'd the Preheminence, and is made uſe of in moſt Places where Water is fit for that Purpoſe, and where there is Imployment; the which though it is a little for the Eaſe and Conveniency of near Inhabitants, and for the particular Advantage of the Owner, yet ſome Gentlemen ſay, it is a very great Detriment and Damage to the Kingdom in general, by the injurious Obſtructings of the Water, to the ſpoiling of a great deal of Meadow-Ground, and by the preventing the Advantage that might be made by over-flowing of Land, which upon the Removal of the Mills might be done, and the Corn as well ground, either by Wind-mills, which grind twice the Quantity in an Hour, and may be erected on Hills, or in Plains on any open Places even where the Water-mills ſtood: Or elſe the Water-mills might be rectify'd ſo that a leſs Quantity of Water might ſerve them; to which End many have made very ingenious Attempts; which Doubtleſs might be done, both in the framing and ordering the Water-works, and in the Contrivance of the Mill it ſelf; which without Queſtion, goes much heavier by the Stone, they call the *Runner*, its being ſo large, and being encompaſſed with a Hoop or Caſe, that keeps the Meal to the Edge or Circumference of the Stone, and much deadens its Motions: For the larger the Runner is, the heavier it moves, which may in ſome meaſure be remedied, by making four or five Vents or Paſſages in ſeveral Places of the Hoop, to take off the Meal as faſt as it is ground, that none may lye to clog the Runner.

Or a Mill may be probably ſo contrived, that the Grinding-ſtone or Runner may be vertical, and of but a ſmall Circumference; the flat and ſquare Edge whereof may be fitted into another fix'd Stone, cut hollow about half or third Part of a Circle; which Runner by its firſt Motion may diſpatch as much Corn in the ſame Time, as a larger the other Way. Several alſo of theſe vertical Stones may be placed on the ſame Axis, and may be uſed in all Sorts of Mills.

The ſame Perſons add, that conſidering the ill Name of the *Millers*, which they wiſh they did not ſo much deſerve, and the Reaſons before given, they believe Hand-mills would be of much more Advantage, both to publick and private Families; one of which ſort for the grinding of Malt you may ſee under the Article *Malt-Mill*; and they wiſh that others of the ſame Kind for other Sorts of *Corn* might be found out, or thoſe Sorts which are already found more improved, and be made more laſting than they are. See *Wind-Mill*.

MILLET, in *Latin Milium*, a Plant that has Leaves like the Reed or Parſnipe; the Stem grows above a Cubit high, and is as thick as ones Finger, knotty and hairy, the Roots are hard and ſcattered, and the Ears divided into ſeveral, and bending towards the Ground: They ſow it in a fat and moiſt Soil.

Bread made of Millet is the leaſt nouriſhing of any other Grain; being boiled with ſome Milk, it provokes Urine; being roaſted it is ſingularly good in Fomentations, and even to expel windy Humours, eſpecially when incorporated with Salt. Phyſick and even freſh Meat will keep better in Millet than in any Thing elſe: St. *Ambroſe* made a Decoction of it, which being mix'd with a little White-wine and drank hot, cured *Tertian* Agues by Urine and Sweating; the ſame quenching Thirſt.

MILLET *(Indian)* in *Latin Milium Indicum*, a ſingle fibrous Root, that produces ſeveral ſtrong, thick and knotty Stems, full of white Pith, and which grow as Tall as a Man; they have at the Top a Tuft a Foot high, where the Seed is in Plenty, and in Form like the Lentil, a little long, ſome times white, ſome times brown, and at other times black. It grows in *Italy*, *Spain* and in hot Countries.

The Seed of it in *Tuſcany* is uſed to feed Pigeons more than Men; they take the Pith of two or three of the Pipes of *Indian* Millet, which they burn with a new, whole and red Sponge, and reduce the whole into a Powder, to which they add a Dozen of black Pepper Corns, and mix therewith an Ounce of Wheat-flower; after which they make a Cake of it, which they bind or thicken with a new laid Egg, and bake under Aſhes; they divide it into ſix Parts, and give it to be eaten by thoſe who are troubled with the Evil, one Day after another, but not at the Change of the Moon, and repeat it for three Moons. *Matthiolus* aſſures us ſeveral have been cured by it.

MILTING, an Evil in *Beaſts*, ariſing from a Blow with a good Cudgel, or by Ruſhing againſt ſome Piece of Timber; the Signs of which are that they will lay themſelves down, riſe again preſently, and cannot reſt but move in Pain; the Cure is to take Stone-pitch, pound it ſmall and blend the ſame with Ale, Saffron and Pepper, and give it him, and walk him a little after it.

MILT-

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MILT-PAIN, a Diſeaſe in *Swine*, proceeding from Greedineſs of eating Maſt, and is known by their reeling and going on one Side, to cure which give the Beaſt the Juice of Wormwood in a little honyed Water.

MINE; that Part of the Earth wherein Metals and Minerals are form'd: Mines are commonly found in high Mountains; becauſe the Heat does concenter and unite better there than in low Grounds, and conſequently there is in ſuch Places a ſtronger Fermentation for the Production of Metals.

It very frequently happens that Metals lye in Mines, like great Trees, which ſpread their Branches towards all Sides, whence it comes to paſs that many Perſons have imagined, that like Plants and Animals, they were nouriſh'd by Juices running and circulating in the Veins or Veſſels ſuppoſed to be within them: But it may eaſily be conceiv-ed upon a ſtrict Examination of Things, that theſe Branches of Metals, which the Miners call Veins, happened only by the running of the metallick Matter, through ſeveral ſmall Channels, before it was coagulated, and may have been occaſioned by the Fermentation, that ſwells the Matter and preſſes it to open the ſurrounding Earth, in divers Places. This Fermentation likewiſe very frequently raiſes even to the Tops of Mountains where there are any Metals, Strings of ſome Marcaſſite or metallick Earth, which is taken as a great Sign of Metals by thoſe who ſearch for them.

Foraſmuch as it is a very laborious and unpleaſant Work to dig for Mines, without ſome reaſonable Aſſurance of finding them; ſome have bent their Thoughts to learn and know the ſeveral Marks and Signs, by which it may be concluded ſuch Places do afford them: The Veins of ſome Mines indeed, appear in the very Surface of the Earth; but if no others were ſought after, we ſhould not have ſuch an Abundance of Metals; and therefore ſome of the following Marks may ſerve for the diſcovering Mines.

Firſt it is to be conſider'd, whether the Ridges and Tops of Mountains, their Chincks, Cavities or Pits digged in them do yield any Marcaſſites or Pieces of Metals; for that is a Sign there is a Mine ſomewhere thereabouts; and to find out the Place, you muſt follow the String or Tract of theſe Marcaſſites.

Another Sign of a neighbouring Mine is, where there is found in the Sand of any Rivulet or Spring, ſmall Pieces of Marcaſſite; for theſe have been carried off by the Waters, which commonly deſcend from the Mountains and ſo by tracing the Water or Rivulet to its Spring Head, you may at laſt be able to come at the Mine it ſelf.

When Abundance of hot Waters, or Waters that have a mineral Taſte, flow from a Mountain or any other Place, 'tis another Mark of a Mine's being thereabouts; for thoſe Places where Metals are generated, are always ſurrounded with theſe Waters, which cauſe no ſmall Trouble and Difficulty to thoſe People who dig in Mines.

A fourth Sign of a Mountain's having a Mine in it, is when it is bare and barren, having neither Trees, nor any or very few Plants upon it, or when thoſe it produces are pale and deſtitute of any freſh Colour; for the mineral Vapours which ariſe through the Pores of this Mountain, burn the Roots of theſe Plants: Metals are indeed found now and then in very green or fertil Mountains, where many Trees and other Plants grow; for the metallick Vapours do either riſe there in a leſs Quantity or are of a different Nature, and ſo do not obſtruct the Growth of Plants in thoſe Mountains; or the Mines perhaps lye in the Bottom, or may be cover'd with ſome hard Stone, which interceps the Exhalations of the Vapours from the Plants.

Some again who have great Skill in *Mines* pretend to know whether there be any Thing in a Mountain, by obſerving the Reflection of the Sun-Beams; there being ſo much Water in *Mines* which neceſſarily muſt be drawn off; therefore they uſually rather begin at the Foot of the Mountain than at the Top; becauſe the Waters may this way be more eaſily drain'd.

Then they begin with digging a Vault near to the Foot of the Mountain, which ought to be continued in a ſtrait Line the neareſt Way to the Body of the *Mine*; but there are many who frequently amuſe themſelves with the ſmall Veins of the Metal which they meet with, and upon that Account leave the right Way, and by that unadviſed Method miſpend their Time, and ſpoil their Work; beſides which, they expoſe themſelves to great Dangers; for they ſhake the ſoft Stones, which by that means fall down in great Quantities, fill up and ſpoil what has been digg'd, and too often cruſh the very Workmen to Pieces: To prevent ſuch evil and deſtructive Accidents, their method is to prop up the Roofs of their Vaults or Rooms which they dig, with great Rafters or Props of Timber, and ſo by that means prevent the falling in of the looſe Earth and Stones; and then they go on to work by proper Inſtruments for looſning the Earth it ſelf, and ſo get Wealth in Proportion to the Richneſs or Poorneſs of the Ore.

MINE-DROIT or *Menus-Droit*; a Diſh or Out-work made for Intermeſſes of different Things, and amongſt others of an Ox-Palate cut into thin Slices: After you have fried them in Lard, with Parſley, ſmall Chervil, Thyme, a whole Chibbol, Pepper, Salt, Broth and White-wine; they are to be laid a ſoaking in a Pot or Diſh, and the Sauce is to be thickned with Bread-Chippings; adding Mutton Gravy and Lemon Juice, when ſerv'd up to Table.

The *Menus-Droit* of a Stag and others are dreſſed after the ſame manner.

MINIATURE; a way of painting in Water Colours, that which diſtinguiſhes *Miniature* from Paintings is, 1. That it is more delicate. 2. That it may be ſeen near and it cannot eaſily be done but in little. 3. They work only upon Vellom or Boards. 4. The Colours are only diluted with ſome Gumwater.

I. That you may ſucceed well in this Art, you ſhould know how to deſign perfectly well; but as moſt People who engage in it, know little or nothing at all of that, and would have the Pleaſure of Painting without fatiguing themſelves in learning to draw, which is an Art wherein they cannot be perfect without the expence of much Time, and continual practiſe; Inventions have been found out to ſupply that Defect, by the Help of which you may deſign without knowing that you do it.

II. The firſt Thing to be done is tracing, that is, if you would make a point, or a deſign in *Miniature*, you muſt blacken the Under-ſide thereof for another Paper with ſome Black-Lead, by

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by rubbing on it very hard with your Finger wrapped about with a piece of Linnen; after which you are to wipe it lightly over with the Linnen, ſo that none of the black Powder may remain, which would ſpoil the Vellom on which you would paint, and upon which you muſt fix the Print or Deſign with four Pins, to prevent the Removal of it from its Place; and if it be Paper that you are to blacken, take it with the Vellom and the Print and place the blackned Side upon the Vellom; then with a Pin or Needle with a blunted Point, you are to go over all the principal Stroaks in the Print or Deſign, the Contours, Folds of the Draperies, and generally what ever ought to be diſtinguiſhed from one another, leaning on pretty much, that the Strokes may be impreſſed upon the Vellom that is under.

III. The contracting or reducing a Thing into little is another way proper for thoſe who know how to draw a little, and who would copy ſome Pictures or other Things that you do not underſtand how to trace; it is done by dividing the Piece into ſeveral equal Parts, by ſmall Squares which are to be marked with ſome Fuſin if it be bright and that the black may appear therein; or with ſome Chalk, if it be too brown; after which you are to do as much and of an equal Bigneſs upon white Paper, where you muſt delineate it; for if you did it at firſt upon the Vellom, as you would not be able to ſucceed therein all at once, you would ſoil it with the falſe Strokes; but when it is neatly done upon Paper, you muſt trace it upon Vellom as aforeſaid: When the Original and Paper are thus ordered, then viewing that which is in each Square of the Piece you would deſign, as an Head, an Arm, Hand and the reſt, and where that is placed, you put it in like manner upon the Paper: In like Sort are all its parts to be put, and there is nothing more to be done than to form them well and join them together: You may thus make a Piece as little or as large as you pleaſe; by making the Squares upon the Paper greater or ſmaller than the Original; but you muſt always take Care that the Number be equal.

IV. To copy a Picture or ſome other Thing of the ſame Bigneſs; you may alſo make uſe of oiled and dry Paper, or a Hog's-Bladder that is very tranſparent, which you may have at the Gold-Beaters: Talk alſo will have the ſame Effect; when you have placed one of theſe Things upon your Piece, you will ſee all the Strokes through which you are to trace with a Pencil; then take it off, and fixing it faſt under your Paper or Vellom, expoſe the whole againſt a Glaſs, and draw upon that on which you ſhall put it, with a Pencil or ſilver Needle, all the Strokes which you ſee traced in that which you make uſe of, and which appear thro' the Glaſs.

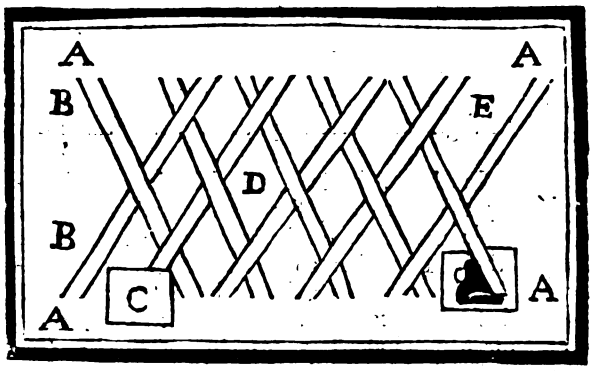
You may in this manner make uſe of a Glaſs expoſed to the Light, to copy all ſorts of Prints, Deſigns and other Pieces upon Paper or Vellom, by placing and fixing them under the Paper or Vellom upon which you would draw: This Invention is very good and very eaſy for the doing of Pieces of the ſame Bigneſs.

If you would View the Pieces on the other Side, you need do no more than turn them up; and place the impreſſed or deſigned Side over the Glaſs, and to fix the Paper or Vellom to the Back.

Moreover, it is a good way to copy a Picture painted in Oyl exactly, and to draw all the principal Parts with the Strokes of a Pencil, dipt in Laque ground with Oyl, and ſo lay a Paper of the ſame Bigneſs over all; then running your Hand over the Strokes made with the Laque, it will ſtick on and leave the Deſign impreſt upon your Paper which you may trace as the reſt; you are to remember with ſome Bread to take off any Laque that may remain upon the Picture, before it be dry.

Some there are who make uſe of Pounce made with pounded Charcoal, put into a Linnen-cloth, with which they rub the Piece they have a Mind to Copy, after they have prick'd all the principal Strokes, and fix'd white Paper or Vellom under.

V. But a ſurer and eaſier Way than any of the reſt for a Perſon that cannot draw, is to uſe a Mathematical Compaſs, uſually made of ten Pieces of Wood in the form of Rules, to the Thickneſs of the ſixth part of an Inch, half an Inch broad, a Foot long or more, as you would draw your Pieces ſmaller or larger; to facilitate the uſe of which, we ſhall give a Cut of it here, and explain the way how to uſe it.



This little Board mark'd with an A, ſhould be made of Fir, which ſhould be cover'd with a Linnen Cloth or ſome other Stuff, becauſe you muſt fix on it the Thing you are to copy; you are alſo to plant the Compaſs with a thick Pin at the End of the firſt Foot B, and it muſt be thruſt in ſo far as to be tight, but yet ſo as not to hinder it to turn eaſily; when you have a mind to draw a large Picture in little, place the Original towards the firſt Foot mark'd C, and the Vellom or Paper on which you are minded to draw, on the ſide of the laſt Foot marked B, and let the Vellom, &c. be nearer or further off, as you deſign your drawing to be larger or ſmaller.

To make a large drawing from a ſmall one, you have no more to do than to change the Places of the Original and Copy; placing the laſt towards the Letter C, and the other on the Side of B.

You are either for the one or the other Way, to put a Pencil or Silver Needle in the Foot, under which the Vellom is placed, aud a Pin that is ſomewhat blunted in that of the Original, with which you muſt follow all the Strokes.

MINERALS, Hard Bodies dug out of the Earth or Mines, whence the Name; being part of a metalline, and part of a ſtony Subſtance, and ſometimes with ſome Salt and Sulphur intermix'd with the others.

MINI-

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MINIUM, mineral Lead pulveriz'd and made red by a long Calcination with Fire; we call it *red Lead*; the ſame being an *Engliſh* Commodity, and the beſt ſhould be clean and of an high Colour: *Minium* is deſiccative and aſtringent; they make uſe of it in Unguents; ſo they do alſo in Painting, and for varniſhing Earthen Wares, and and giving them a red Tincture or Colour.

MINT, a Plant, of which there are two Sorts, the Garden and Wild *Mint*, of which there are alſo five ſeveral Sorts.

The *Great Mint* is odoriferous, has Leaves like Sage, but ſmaller, and indented, with a good Number of Stems at the End of which it produces Flowers growing Ear-wiſe, of a dark red Colour and hairy; when it it is once planted in a Place, it is not eaſy to extirpate it. It is multiplied by Runners that are ſo many Arms that ſpring out of its Tuft and take Root: It muſt be removed every three Years, and placed always in good Earth and planted at a Foot Diſtance: Some thick Tufts of it are likewiſe planted in hot Beds in *Winter*, and by taking Care to cover them with Bells they ſpring very well for fifteen Days, and then periſh with us; the young red Buds in the *Spring*, with a due Proportion of Vinegar and Sugar, mightily refreſh the Spirits and excite the Appetite, being one of the beſt Sallads the Garden affords; it is of a warm and dry Nature, very fragrant, and being a little preſſed, is friendly to a weak Stomach, and powerful againſt all nervous Crudities; nay, the gentler Tops of Orange Mint, enters well into our Compoſition of Sallads, or are greatful alone, as are alſo the other Sorts with the Juice of Orange and Sugar: The Smell of Mint fortifies the Brain, and the Juice of it being drank with Vinegar ſtops the Bloody Flux, takes away the Loathings of the Stomach, and kills Worms.

The Leaves of the *Wild Mint* are much larger than thoſe of the other *Mint*, more hairy and more whitiſh: The Stems are a Fathom high, the Flowers ſtanding Earwiſe, are of a purple Colour and have a ſtrong Smell. It grows in watery Places, and bloſſoms in *Auguſt*.

Its Juice purges Women after they have Lain in, and its Decoction is very good for thoſe who have a narrow Breaſt, and breathe with Difficulty, when taken inwardly; ſo it is alſo for the Jaundice; its Perfume as well as the Herb ſpread abroad, drives away Serpents and Fleas; the Juice, if you heat it, is good for the King's Evil, if you bathe the affected Part therewith; it has in general all the Properties of *Garden-Mint*, and in a greater Degree.

Mint being pounded with Salt is good for the Bitings of a Mad Dog; being pounded and put into a Cataplaſm, it comforts a weak Stomach and helps Digeſtion, two or three Sprigs of this *Mint* being drank with the Juice of the *Garden Mint*, ſtops the Hiccough, Vomiting, *&c.* It is Sovereign for reſtoring the Smell to thoſe that have loſt it, if they hold it often to their Noſe: The Leaf of it being dry'd and reduc'd into Powder, kills Worms in young Children: Thoſe who love Milk, ſhould preſently after they have eat it, chew the Leaves of Mint, to hinder the Milk to curdle in their Stomachs; for Mint has that Vertue that it can hinder the coagulating of Milk, and even preſerve Cheeſe from all Rottenneſs and Corruption, if you moiſten it with the Juice or Decoction of Mint: Finally Mint being applied to the Forehead eaſes the Headach proceeding from a Cold Cauſe.

MIROIR; a Term in *Cookery*, as Eggs dreſs'd *au Miroir*, are Eggs broken into a Plate full of Gravy, over a Chafing-Diſh, and afterwards ic'd with a red hot Fire-ſhovel.

MIROTON, a culinary Term, being a Kind of Farce, and uſually ſerv'd up for a Side-diſh, and may be made ſeveral Ways, amongſt others thus: Take a good Fillet of Veal, and cut it into ſeveral thin Slices, which with a Cleaver are to be beaten on a Dreſſer; you muſt alſo provide another Fillet of Veal, which muſt be minced with Par-boiled Bacon, ſome Suet, a little Marrow, Muſhrooms, Truffles and fine Herbs, all well ſeaſon'd: Add to theſe two or three Yolks of Eggs, and as ſoon as the Farce is made, take a round Stew-Pan that is not too large, lay ſome thin Slices of Bacon orderly on the Bottom, then the Veal Stakes that were beaten, and at laſt the Farce, which with the reſt of the Slices you are to cover on the Top, and all muſt be well ſtop'd up; let the Bacon Lards be afterwards turn'd, and having well cover'd the whole Maſs, let it be bak'd or ſtew'd *a la Braiſe*, that is, between two Fires, one on the Top, and the other Underneath; when it is ready, let it be well clear'd from the Fat, and laid Topſide-down in the Diſh, adding, if you have a Mind to it, a little Cullis, before it is ſerved up hot to Table.

Mirotons are dreſſed after another Manner, and ſome Cooks prepare a well thickned *Godivoe* of the ſame Nature as that for a *Pompeton*, which you may ſee, and afterwards make a Border of it, round about the Diſh, made of the Whites of Eggs, as if it were for Milk-Potage: Then they waſh it over with beaten Eggs, and having neatly breaded it, bring it to a Colour in the Oven; taking away all the Fat when it is dreſs'd.

In the mean Time, they fill an earthen Pan with a Breaſt of Mutton, cut into Pieces, the ſcraggy End of a Neck of Mutton, young ſtreak'd Bacon, Pigeons and Quails, as Occaſion may ſerve. All theſe being well bak'd or ſtew'd in a Pan, as it were between two Fires; prepare ſome ſtrain'd green Peaſe, or Aſparagus-Tops, according to the Seaſons. Take your Meats out of the Pan, let the Liquor be well drained from them, and put them into a Diſh with the Peaſe uppermoſt: Some Lettice ſcalded and boiled in the ſame Sauce may be added to them; and they muſt all be ſerv'd up hot to the Table: Inſtead of the Earthen Pan, when the Border is only left, all Sorts of good Ragoes are to be pour'd in the Middle; a Mutton-Haſh may alſo be put to them, with Mutton Gravy and Lemon Juice, when ready to be ſet on the Table.

Another Miroton is made thus: Take Truffles, Muſhrooms, and boiled Gamon, and mince all well together; then put them into a Stew-Pan, with two or three Anchovies, according to the Bigneſs of your *Miroton*; let a Handful of Capers be well chopt and thrown into the ſame *Miroton*: As ſoon as you find it to be almoſt ready, put your Haſh into a Stew-Pan, with a little Parſly, Chibbol, and Lard, all well dreſs'd; ſoak it with ſome Gravy, pour in a little Cullis, and let it boil, taking Care that it be not too thick: Having afterwards provided ſome tender and lean Beef, cut it in ſmall Pieces, ſomewhat larger than if it were for a Fillet, with Cucumbers, and put them into the Ragoe; ſtir it very little, and let it not boil too much: Let ſome Lemon Juice be ſqueez'd in, and let the Diſh be artificially dreſs'd before it is ſerved up.

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To make a *Miroton for Fish-Days*, take four or six Whitings, according to the Bigneſs you deſign your Diſh to be, ſcrape and waſh 'em well; ſlit them alſo all along before, but Care muſt be had that their Backs be not ſpoiled; let the Bones be taken away, the Heads cut off, and ſpread them upon a Table or Dreſſer: Then having made a good *Fiſh-Farce* prepar'd as under that Article, which may be readily conſulted, put ſome of it upon every Whiting, and roll them up, as it were *Fillets mignons*; then taking a Stew-pan or a round Earthen-pan without any Handle, make an Omelet or Pancake with a little Flower, which being entire, may cover the whole Bottom of the Pan, and let your farced Fiſh be laid upon it; a little Butter being firſt put under the ſaid Pancake.

When Fiſh is thus ſet in Order, with ſome Truffles and Muſhrooms well ſeaſon'd, another Pancake muſt be made to be laid on the Top; ſo as it may in like Manner take up the whole Compaſs of the Pan: Let the Stew-pan be well cover'd, to the End that the Fiſh may be ſtew'd by Degrees between two gentle Fires on the Top and underneath, and take Care that Nothing ſtick to the Bottom: The whole Meſs being thus made ready, let the Butter be drain'd off, and the *Miroton* turn'd upſide-down into a Plate or Diſh: Then cutting a ſmall round Piece out of the Middle, as if it were a *Poupeton*, pour in a ſmall Muſhroom Cullis, and cover it again with the ſame Piece. *Laſtly*, when the Fat is thoroughly taken away, rub the Side of the Diſh with a Shallot, and ſerve it up hot to the Table.

A Farce may alſo be prepar'd in the ſame Manner as for a *Poupeton*, which ſee under that Article, and a Ring or Border may be made with it round about the Diſh, which is to be bak'd in an Oven and fill'd with a good Ragoe of Mouſſerons, Morilles, Common Muſhrooms, Truffles and Anchovies, all well chopt together; as alſo all Sorts of Fiſh-Fillets and Capers, making a Lay of Ragoe and another of Fillets, 'till the whole Space be fill'd up: Then let it be ſet a ſoaking over a gentle Fire and ſerv'd up, with the Ragoe Sauce and Lemon Juice.

MISLEN or *Maſlin*, Corn mix'd together, as Wheat with Rye, *&c.* See *Maſlin*.

MISLETOE, in *Latin Viſcum*, a ſmall Plant, whoſe Boughs grow Croſs-wiſe; the Leaves which grow two and two are longiſh, thick and of a yellowiſh Colour; it produces a good Quantity of Seed of about the Bigneſs of Peaſe; which are Nothing but a Skin and become White when ripe; the Inſide is a gluey Subſtance of which Glue is made: It grows upon Trees, that which is good upon Oak, Beech and the Holm; but that which is produced upon other Trees is not valued: It bloſſoms in the Month of *May*: *M. Chomel* ſays, that the *Oak-Miſletoe*, which does not touch the Earth, being pounded and drank in Wine is good againſt the falling Sickneſs: They give of it to Children in Brandy, to the Quantity of a Dram, and it is good againſt Apoplexies and Vertigos: Its Decoction has the ſame Effect, if it be taken for ſome Time faſting: Some pretend that the Berry of the *Miſletoe* is a Kind of Poiſon, and therefore ought not to be preſcribed in *Phyſick*: It is adviſeable to tear it off thoſe Trees it grows upon; becauſe it conſumes a good Part of their nutritive Juices.

Some Authors are of Opinion, that the *Miſletoe* ſeems to be the only Plant that is out of the Danger of coupling with other Sorts; and conſequently of either improving or diminiſhing the Qualities of its Seed: The parts of its Flowers are indeed as apt to Generation as thoſe of other Plants; but they had never ſeen any Variety of it, nor did he know any other nearly enough related to it to ingender with it; for whether it grows upon the Oak, Willow, Lime, or any other Tree whatſoever, the Leaves, Flowers and Fruit, with its manner of Growth, are all alike.

Some Particularities belonging to the *Miſletoe* may be mention'd, that it is neither to be propagated in Earth nor Water, but upon Trees and Plants only; that the Ancients made it a Superplant peculiar to the Oak, and tell us, that tho' it apparently produced Seed, they did not believe that that Seed could poſſibly be made to vegetate, becauſe it is likely they had try'd it in the Earth without Succeſs; but as it is frequently found growing on other Trees, beſides the Oak in our Times, ſome Authors take Occaſion at once to overturn their Opinion in Relation to this Plant by ſhewing how it may be propagated from Seed upon any Tree whatever: About *Chriſtmas* when the Berries are ripe, they may readily be made to ſtick upon the ſmooth Bark of any Tree you have a mind to propagate them upon, whether it be the Oak, Aſh, Elm, Apple, Pear, Plum, Roſe, Gooſberry, Currant, *&c.* The viſcous Juice which encompaſſes each Seed, will cloſe it faſt to the Part you place it upon, and with this ſmall Trouble your Plants may be expected the following Year, provided the Birds do not devour the Seeds that have been ſow'd, therefore a Net would do well to ſecure them. Some aſſure us, that Twenty Plants of *Miſletoe* have been ſeen growing upon as many different Sorts of Trees and Shrubs in one Garden, which were propagated in the ſame manner as above, and it may be this practiſe would be very uſeful in correcting the too great Vigour of ſome Fruit-trees and bring them to bear, by taking from them the ſuperabundant Juices, which are always deſtructive to Prolificity, either in Plants or Animals.

MISTS or *Fogs*, are of divers Natures, to which we are more ſubject in this Iſland than generally on the Continent: They are ſometimes the Effects of ſhooting Stars and other Meteors, and theſe are more general: They are at other Times very groſs and ſtinking, when they are to be avoided as much as may be; aud their Significations as to the change of Air are various; for if they vaniſh or fall without a Wind, fair Weather uſually ſucceeds; when White Miſts happen, which commonly aſcend in a Morning from low Grounds and vaniſh or ſettle again in the Vallies, fair Weather ſucceeds; but if they mount aloft or take to the Hills, it is a Demonſtration of the watery Inclination of the Air; and therefore Rain is to be expected.

MITHRIDATE, an Antidote or Opiate, made of forty ſeven Ingredients, without reckoning Wine and Honey; it had its Name from the Inventor of it *Mithridates* King of *Pontus* and *Bithynia*: The Ingredients are Myrrh, Saffron, Agaric, Ginger, Cinnamon, Spikenard, Oliban, the Seeds of Thlaſp; and Marſeilles Seſely, Opobalſam, the odoriferous Reed, Arabic Stechas, White Coſtus, Galbanum, Turpentine, Long Pepper, Caſtoreum, the Juice of Hypociſtis, Styrax, Calamite, Opoponax, Folium Indum, Odoriferous, Mountain-Poly, White Pepper, Scordium, the Seed of the Candian;

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dian Daucus, Corpobalſamum, the Trochiſks of Cyphi, Bdellium, Coltick Nard, Gum Arabick, *Macedonian* Parſley, Opium, ſmall Cardamomum, the Seed of Fennel, Root of Gentian, Dictamen of *Crete*, Aniſeed, the Root of Acorus Verus; Arum and Phu, Sagapenum, Athamantick Meum, Acacia vera, the Bolly of Stinck, and the Seed of St. *John*'s Wort.

MIXING OF COLOURS, in Relation to that moſt precious Commodity to this Kingdom, *Wool*, when it is dyed into the ſeveral Colours deſign'd, and alſo dry'd well, it muſt be taken out and toas'd over-again; for the firſt Toaſing was to make it receive the Colour or Die; but the ſecond is to receive the Oyl, and make it fit for Spinning; which as ſoon as done, you are to mix the Colours together, where in the beſt Medley is ſaid to be that which is only compounded of two Colours, as a light and a dark; wherefore to Proportion the Mixture, you ſhall ever take two parts of the darker Colour, and but a third of the light; for *Example*, your Web contains twelve Pounds, and your Colours are red and green; then you ſhall take eight Pounds of the green Wood, and about four of the red; and ſo of any other where there is a Difference of Brightneſs — But if ſo be you would needs have your Cloth of three Colours, as of two dark and one light, or contrary; ſuppoſing Crimſon, Yellow or Puke, you ſhall take two Pounds of each of the two firſt and eight of the laſt; but in Caſe you take Puke, Green and Orange Tawney, which is two dark and one light; then you ſhall take four Pounds alike Quantity of each of the three, and when you have equally divided the Portions, ſpread a Sheet upon the Ground, and upon the ſame, firſt lay a thin Layer, or Bed of the darker Colour, all of one even Thickneſs, and upon it lay another much thinner, of the brighter Quantity, being ſo near as may be gueſſed, hardly half as much of the darker, which cover over with a Layer of the ſame Colour, or Colours again; and upon that another of the bright alſo, and thus Layer upon Layer, 'till all the Wool is ſpread; then beginning at one End to roll up round and hard together the whole Body of the Wool, and cauſing one to kneel hard upon the Roll, that it may not ſtir nor open, with your Hand rouſe and pull out all the Wool in ſmall Pieces, and then taking a Pair of Stock Cards, ſharp and large and bound faſt to a Form, or the like, comb and card the Wool all over on the ſame, 'till you ſee it perfectly and undiſtinguiſhingly mix'd together, and that indeed it is become one entire Colour of ſeveral, without Spots or undivided Locks or Knots, in doing of which you ſhall be very careful and heedful with your Eye; and if any hard Knot or other Felter be found in the Wool, which will not open, though it be never ſo ſmall, yet you muſt pick it out and open it, or elſe there being any other Fault or Defect, caſt it away, it being a great Art in Houſe-wifery to mix thoſe Wools aright, and to make Cloth without Blemiſh: See *Dyeing* and *Oyling* of *Wool*.

MIZZLING; the falling of very ſmall Rain, after a Fog in *Winter* or at ſome other Times.

MOLE; a little Animal of about the Bigneſs of a Mouſe and better, that is black and has a ſoft Coat, living under Ground, and cannot, as is generally believed, ſee at all: It makes a great Havock in Meadows and Gardens by digging and throwing up the Earth: The Orifice or Paſſage of a Mole's Ear is ſhut up with a thin Skin, which opens like an Eyelid: She can hear the beſt of any Animal, becauſe the Membrane of the Drum is very great: There have been ſome able Phyſicians of Opinion that the *Mole* ſees very clearly, and that ſhe has very good Eyes, though very ſmall. To preſerve Meadows and Gardens from *Moles* and how to poiſon and deſtroy them.

1. Take a Leek, a Kitchin Garden Plant well known, remove the green Part, and throw ſome Arſenic reduced into Powder upon the white, then bury it in the *Mole-Hill* neweſt made; *Moles* are very greedy of this Sort of Food.

2. There are thoſe who make uſe of ſmall *Mole-Traps*, or ſmall Machines to catch theſe Animals with; it is an hollow Stick, which yields and gives way for the *Mole* to enter in, but falls and cloſes it ſelf, when the *Mole* is got into it; they place it at the Hole where the *Mole* digs.

3. Some have taken live *Moles* and put them into the Hole where the *Moles* dig, when thoſe within the Earth perceiving this Stranger, they come near to fight him, and when you find they catch hold, take out the *Mole* you hold in your Hand, and ſhe will not quit her Hold of the other.

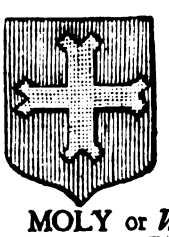
4. Some take *Moles* by ſinking a Butter-pot in the Ground at a place where they are wont to paſs; it muſt be two Finger thick below their Trace, and as they paſs they will fall into it.

5. Some make uſe of a wooden Pipe two Foot long, which has a Languet made of Tin within four Fingers Breadth of each End, that is fix'd to the Pipe with an Iron-wire, a little inclining at the lower Part towards the Middle of the Pipe, to the End that when the *Mole* enters in, and puſhes the Tongue, ſhe cannot get out again, neither at the one End nor the other; they place it exactly in the Way that appears to be newly dug; both the Ends anſwering as exactly as poſſible to the two Holes that are in the Tract.

6. There are thoſe, who to drive theſe Animals from the Place where they find they dwell and delight in moſt, and make a ſmall Circle of Elder-wood, which they ſtick half a Foot deep in the Ground.

7. The ſureſt Way is to watch them Morning and Evening, when they are working at their *Mole-Hills*, and to whip them out dexterouſly with your Spade; if you have taken any alive, put it into a Butter or the like Pot; for it is believ'd that they will by the little Moan they make draw others to them, which paſſing along the Tract already made, muſt needs fall into the Pot.

MOLE-HILLS: See *Ant-Hills*.



MOLINE; the *Heralds* Term for one of their Croſſes of this Figure: The *Field-Azure*, a *Croſs Moline*, or by the Name of *Molineux*: *Guillim* ſays, this Croſs repreſents a Mill-Rind, or the form of the Ink of a Mill.

MOLY or *Wild Garlick*; a Plant deſcribed by our modern Botaniſts to ſhoot forth five Leaves from its Roots, about a Foot and an half long, and three Inches broad; they are green, thick and pointed at the End. Beſides theſe Leaves they ſhoot forth a Stalk three or four Foot high, bearing at the Top of it ſmall Flowers either white or red, and whoſe Leaves fall down like the Tops of Fennel; a Style ariſes in the Middle of theſe Flowers, which in the End turns to a Fruit; ſome-

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ſomewhat long, divided into three Cells, wherein the Seed is contain'd, which is black like Onion-ſeed.

Homer was the firſt that gave this Flower a Name, and he deſcribes it to be a Flower whoſe Root is black, its Flower white, and that is very hard to be pull'd out of the Ground: But modern Authors ſay, that the great *Moly* of *Homer* has 2 or 3 great, thick, long, hollow Leaves, of whitiſh Green like a Tulip, with ſome Bulbs ſometimes at their Ends, but commonly betwixt them, and on the Stalks near the Ground, which are a Yard high, naked, round and ſmooth, bearing a great Umbella of ſtarlike purple Flowers, that continue long before they decay.

Beſides this there are ſeveral other Sorts of *Mo-lies*; as, 1. The *Indian Moly*, in Leaves like the former, the Stalks not ſo high as the Leaves, without other Flowers, then a Cluſter of reddiſh ſcaly Bulbs as big as an Acron; the Root is great and white. 2. The *Moly* of *Hungary* of two Sorts; the firſt has three or four broad, long and green Leaves, and a Stalk a Foot high, all with ſad reddiſh Bulbs at Top, and pale purple colour'd Flowers, the other is like it, only the Leaves are ſmaller, and the Stalks bear a Cluſter of dark green Bulbs. 3. *Serpents Moly*, more beautiful than the laſt, the Bulbs redder, Stalk lowet, and the ſmall green Leaves twine and crawl; the Flower is very beautiful, the Scent not ſtrong, and the Roots ſmall and round. 4. The *Yellow Moly* has two broad Leaves when it flowers, otherwiſe but one, between which comes up a tender Stalk, with a Tuft of yellow Star-like Flowers at Top, greeniſh on the Back; it ſmells ſtrong of Garlick. 5. *Spaniſh Purple Moly*, in Leaves like the laſt, its Stalk two Foot high, with many Star-like Flowers at Top, purpled, and Threads of the ſame Colour tipp'd with Yellow; it yields Bulbs near the Ground and ſmells of no Garlick. 6. The *Spaniſh ſilver Capp'd Moly* with Ruſh-like Leaves that paſs away when the Stalk is riſen to its Height; it bears a great Head of Flowers of a Silver Colour, with Buds on both Sides the Leaves, that are ſmall and hollow like a Cup; the Root is white and apt to increaſe and has no ill Scent in any Part. 7. *Dioſcorides's Moly*, has a tranſparent Root and graſſy Leaves, with a Stalk at Top, bearing a Tuft of Milk white Flowers, having little or no Scent of Garlick; there is alſo a leſſer Sort. 8. The *Sweet Moly* of *Montpelier* has four or five ſmall Leaves and a Stalk, bearing Star-like white Flowers, which in the End of *Summer*, if hot and dry ſmell like Muſk; the Root is tender and muſt be carefully defended from Froſts.

The *Moly* firſt deſcribed makes an agreeable Figure in a *Flower-Garden*, and is not only to be valued on that Account, but for the Eaſineſs of raiſing it; and the ſhorteſt Way to do it is by its Bulbs, for it grows well enough in whatever Earth it is planted and anſwers Expectation; however, there is one Thing particular in the cultivating of it, and that is not to plant it confuſedly amongſt other Flowers, but to ſet it ſo that it may be ſeen and diſtinguiſh'd when it comes up.

This Bulb being apt to ſhoot forth deep Roots, the Gardiner muſt be ſure to tear them off every two Years, that he may have the Suckers to multiply them by: He may if he pleaſes plant them in Pots, with which he may ſet off a Garden Plat made in the Form of an Amphitheatre, intermingling them with other Pots of Flowers of ſeveral Kinds: When he waters and weeds his other Flowers, he muſt be ſure to do the ſame by his *Molies*, for if he does neglect them in theſe Reſpects they will not thrive.

MONKS-HOOD, in *Latin Cardamindum*, a Sort of *Creſs* call'd *Indian Creſs*, becauſe firſt brought from thence, is a Plant ſhooting out a long Stem very ſlender and branching out into ſeveral Boughs, that faſten to every thing they can lay hold on; the Stem is cover'd with Leaves, ſometimes round, ſometimes angular, according as Nature is inclined: They are green above and hairy beneath: The Flowers grow upon ſmall reddiſh Stalks, conſiſting of ſeveral irregular Leaves, differing from five others ariſing from the Inſections of the Calice, in the Middle of which ariſes a Chive, which in Time becomes the Fruit, wherein are incloſed as in a little Hand, three or four ſmall Cells, ſometimes round, that are fill'd with a Seed of the ſame Shape.

This is one of thoſe Plants that are raiſed with little Care; the Seed being pretty large it is ſowed Grain by Grain, at four Inches Diſtance one from another: It is neither ſown in Beds nor Quarters, but always under ſome Wall, where there is any Trellis, or againſt ſome Arbour that has no other Greens belonging to it; for it is the Nature of this Plant to grow high, and to faſten it ſelf to the firſt Thing it lays hold on, like Peaſe.

It forms a very agreeable Palliſadoe, provided two Things be obſerved; *1ſt*, If it be ſow'd againſt any Arbour or Palliſadoe-wall, that is not provided with a Border well dreſs'd, as it ought to be, in that Caſe a ſmall Trench muſt be dug along the Arbour or Wall, or in ſuch Courts which we uſually embelliſh with this Green, about a Span broad, and four Inches deep, filling it with three Inches of good Kitchin-Garden Earth, and covering that with a full Inch of right Mould, and then the Seed muſt be ſown at the Diſtance before mention'd. 2. If this Arbour or Wall has any Plot of Gardening at the Foot of it, which is uſually cultivated to ſow Herbs or Flowers in; uſe is made of this ſame Earth to ſow this Plant in, provided it be good, and if it is perceived to be a little worn out, ſome Holes muſt be dug as big as a Man's Fiſt, and fill'd with Mould, in which the Monk-ſeed is ſown.

As ſoon as this Plant begins to ſhew its Head, its Growth is aſſiſted from Time to Time, with the Watering-pot, and Care muſt be taken to keep it clean from foreign Herbs, which would very much incommode it. Though it is natural for this Plant to mount very high, and to twine it ſelf about the neighbouring Plants or Sticks placed near it for that Purpoſe: However, ſince ſeveral of Nature's Productions are to be met with, which do not always appear in the moſt beautiful Order, unleſs aſſiſted a little by Art; therefore as this Plant grows up, it is to be diſpoſed in the moſt regular Order that can be, and faſtned with Ruſhes at certain Diſtances 'till it is arrived to its perfect Growth; by which the Gardiner's Care will be ſufficiently rewarded in the Beauty of the Plant.

It ſometimes happens that the Courts, whoſe Walls are to be adorn'd with this Sort of Palliſade, are all pav'd, and thoſe who are afraid to venture, or do not think it worth while to break up the Pavement, dig the Trenches before-mention'd, and the beſt Way in that Caſe will be to raiſe little Borders of good Earth under the Walls, no more than a Foot broad and four Inches high.

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These Borders should be secur'd with old Pipe-Staves of the same Height, fastned by Pegs of Wood driven into the Ground, the Earth of these Borders must be three Inches deep, and cover'd with an Inch of good Mould; then the Holes are made a Span asunder, and the Seed planted a full Inch in the Ground; the Boughs are rank'd in Order as it grows: Some, instead of these artificial Borders, make use of little long Boxes, fill'd with Earth, and set under the Court-walls, in which they sow the Monks-Hood in Expectation of Success; but as their Boxes are liable to be shaken by some Accident or other, the best Expedient to raise it in those pav'd Courts, is that of Borders, order'd before.

In *France* they replant Monks-Hood against South-walls, and often water it after it has begun to thrust out its Flowers, and it holds 'till Frost comes and kills it: The Seed there is thick and rough, and is never ripe enough until it drops into a Man's Hand: They sow it in a Bed as they do other Flowers, and when it has four or five Leaves they replant it in well prepar'd and well dugg'd Earth, wherein there is much Dung; if you would sow it with a Design not to replant it, a small Trench must be made along a Wall a Foot broad and deep; it must be filled with Dung well rotted, to receive the Water and to carry it off, when the Plant is water'd.

Monks-hood is of a detersive and opening Nature, it provokes Urine, and it is made use of in the Scurvy and Stone.

They gather the Buds of *Monks-Hood*, when they are firm in Order to preserve them, to which end, they put them into an earthen glazed Pot, with Vinegar, to which they put a little Salt and Pepper; they add more Vinegar according as the Number of the Buds are augmented; for they must always be cover'd with Vinegar: By this Means you will have a very delicious Comfit for the *Winter*, and such as will give an Appetite to the Sick who have lost their Stomachs.

A modern Author mentions a Plant call'd *Monks-Hood*, otherwise called Blue-Helmet Flower, whose Flower is very common in Gardens remote from *London*, but rarely in those near the City, the Flowers are of a deep Blue and of a surprizing Make: They appear upon Stalks of about two Foot high in *May* and *June*, and are so poisonous that he had heard the eating six or seven of the Blossoms in a Sallad had kill'd a Gentlemen in *France*, who was not appriaed of their evil Quality. It is said that where they grow wild, no Cattle will touch them; and that the Sort of Insect natural to this Plant is an Antidote against the biting of all venomous Creatures: This Flower may be propagated by parting the Roots in *March*: It delights in a loamy Soil and Shade.

MONK'S-RHUBARB, in *Latin Lapathum*, a Plant whose Stem is a Cubit and an Half high, channell'd, of a dark red aud laden with Flowers and Branches; its Leaves are like those of Blite, though a little longer, more wav'd about the Edges and more pointed, and of a sharpish Taste; the Flowers are small, and are succeeded by triangular Seeds, inclosed in a red and green Skin; the Root is a Foot long, as thick as a Finger, yellow, and of a bitter Taste.

It grows in uncultivated Places, in Gardens and in moist Grounds; it sheds its Leaves in *March* and blossoms in *June*.

There is a Water distill'd from the Roots of this Plant, that is good for Tetters, Pimples, the Itch and for taking away all Spots in the Face: The Decoction of it in Wine, and made use of for some Days, cures the Jaundice.

MOON; one of the seven Planets, and the highest of any of them to the Earth; it is not always at the same Distance; but is sometimes near, and at other Times farther from the Earth.

The Moon is esteemed by the Countryman to be the principal Significator of the Variety of Weathers, not only from its Configurations and Aspects, as that the Change, Full, *&c.* being in such and such Signs, such Weather shall follow; which however it true, the Weather would be every Year alike; but from its Prognosticks of the several Changes of Weather, from its Colours and Appearance to our Eyes, which are more certain and useful to follow; and the same Rules concerning the different Appearances of the *Sun*, which may be seen under that Head, may also serve for the *Moon*; being all from the same Cause.

If one Circle appears about the Moon, it signifies Rain; if more, Winds and Tempests do follow; or if its Horns appear blunt or short, a moist Air and inclinable to Rain is presag'd; but the vulgar Error of hanging or tending of the Horns this or that Way to presage any Alteration of Weather is false; they tending every Year the same Way, and also that is an Error of judging the Weather for that Moon by what it is two or three Days after the Change, which only shews the natural Inclination of the Air at that Time; the same Rule may be observed at any other Time of the Moon.

Sometimes it so happens that two or three Moons appear at one Time, which is usually two or three Days before or after the Full, and they are Presages of great Rains, Winds and unseasonable Weather for a long Time to follow; and the Appearance of *Parelii* or Mock-Suns have the like Effects, though they do not usually follow, and are Forerunners of greater Calamities.

As to the Influences of the Moon in reference to Agriculture; M. *Chomel* says, it is a Dream of the Gardiners and Husbandmen to insist, that they ought to plant, sow, *&c.* at the Full Moon, or in the Wane; M. St. *Quintine*, in his *Book* of *Reflections* speaks of it thus; "I will answer for "the good Success of your Seed and your Plants, "provided your Ground is good, and well order'd, "that your Plants and Seeds be not defective, "and that the Season be not unfavourable; the "first Day of the Moon as well as the last are "entirely favourable in this Respect; every Body "may experience it himself, and afterwards con-"demn me for an Impostor, if I do now advance "a false, bad, or as it were, heretical Doctrine.

MOON-EYES, a Disease in *Horses*, bearing that Name, according to the common Opinion, because at certain Times of the Moon, they'll seem to be very well, at other Times, *viz.* in the Decrease, cover'd over with a white Flegm, which is the worst Sort of Blindness that is, and very difficult to be cur'd: It comes several Ways, sometimes from the Sire or Dam, sometimes from evil Humours residing in the Head, which descend down to the Eyes, and at other Times also from hard Riding or Labouring, which the poor Beast was put to beyond his Strength.

Now

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Now to cure Sore, Dim or Moon-Eyes; take half an Ounce of *Lapis Calaminaris* heated red hot, and quench'd in a Quarter of a Pint of Plantane-water or White-wine, repeated eight or nine Times, then beaten into Powder and put to the Water with half a Dram of Aloes, and a Spoonful of Camphire in Powder added thereto, and ſo left to diſſolve, it will do, being dropt in the Eye for that Purpoſe.

Others take a pint of Snow-water, in which they diſſolve two or three Drams of white Vitriol, and waſhing the Eye three or four Times a Day therewith, it is helpful to it.

The *French* preſcribe Rue-water with which the Horſe's Eye is to be bathed Morning and Evening, and he will do well; but they ſay, if the Eye be much inflam'd, you muſt get ſome Oil of Saturn, and put eight or nine Drops of it every Day into the Eye, and it will have a very good Effect.

MOREFOUND: See *Turning-Evil* in Sheep.

MORILLE, in *Latin Boletus Eſculentus*; a Kind of Muſhroom as big as a Walnut, pierced with ſeveral Holes like Honey Combs; it differs from the common Muſhroom, becauſe it is leav'd and fiſtulous; it is either of a dark white, dark yellow, or white Colour inclining a little to a dark red, and ſometimes blackiſh.

It grows in Woods, at the Foot of Trees, and in moiſt Places where there is Graſs in Abundance.

It is reſtorative and creates an Appetite, and is uſed in Sauces as a delicious Ragoe.

To have Morills in a *Ragoe*, fry them brown with Butter or Lard, after they have been cut longways, and well waſh'd, becauſe of the Gravel that always ſticks in their Holes; then it will be requiſite to put to them ſome Salt, Parſley and Chervil, chopt very ſmall, Chibbol, Nut-meg and a little Broth, and to lay them a ſoaking in a little Pot or Stew-pan, and let them be ſerv'd up to Table with ſhort Sauce and Lemon Juice; they may alſo be put into Cream and otherwiſe dreſs'd as well as common Muſhrooms.

If you would *fry* your Morills, let them be cut longways as before, and boil them over a gentle Fire in a little good Broth; and when the Broth is ſomewhat cool, let them be flowered and fry'd in Lard: In the mean Time having prepar'd a Sauce, with the reſt of the Broth, ſeaſon'd with Salt and Nutmeg, pour it under your Morills, with Mutton Gravy and Lemon Juice.

Farced Morills may alſo be uſed in Potage, and Tourtes or Panpies may be made of them; for which ſee *Tourtes*.

MORTAR; an Utenſil imploy'd for many Purpoſes, to pound Things in; but being more particularly conſider'd here, for the Uſe of Confectioners; they ſhould be provided with two or three Sorts; *Firſt*, With a *Stone-Mortar*, in which Sugar, Almonds and other neceſſary Ingredients are to be pounded. *Secondly*, Another little *Mortar* of *Braſs*, or ſome other *Metal*, muſt be likewiſe had for the beating of Cinnamon, Cochineal, Cloves, Amber, and other Things which ought to be reduced to a finer Power. *Thirdly*, A *Marble-Mortar*, which is much of the ſame Nature as that uſed by Painters for the grinding of their Colours, and ſerves only to prepare the Barley Sugar, that is rubb'd with Oil of Olives.

MOSS or *Mouſſelline*, a confectionary Term, being a Sugar-work of divers Colours; Moſſes were of great uſe ſome Years ago, and may ſtill be uſed to very good Purpoſe; they are alſo convenient to fill up a Deſert, for want of Fruit preſerved dry, or other Kind of Sweet-Meats.

To make a *White-Moſs*, ſteep ſome Gum Adragant in fair Water, with Lemon Juice, and afterwards ſtrain it through a Linnen Cloth; then take as little of it as you pleaſe to work up a White Paſte, with double refined Sugar, powdred and paſſing through a Sieve, tempering and beating all well together in a Mortar, until the Paſte becomes pliable.

For *Red Moſs*, let ſome of the ſame Gum be put into the Mortar, with prepar'd Cocheneal to give it a red Colour: Afterwards add Sugar as before, cauſing all to be well mingled and work'd together, 'till your Paſte becomes no leſs pliable.

At another Time, let the Gum be intermix'd with Indigo and Orris, if you are minded to have it of a *Blue* or *Violet* Colour; then being put into a Mortar with fine powder Sugar, all muſt be thoroughly temper'd together; to make a Paſte of the ſame Nature as the others.

A *Yellow Paſte* may likewiſe be made with Gum-booge or white Saffron, and a green Paſte, with the Juice of Beet Leaves, which muſt be ſcalded a little over the Fire to take away their Crudity.

Thoſe that have a Mind to have a *marbled Moſs* of all theſe Paſtes, take a piece of every one of them, and lay them one after another upon a Sieve; ſo that as they are ſqueez'd through with a Spoon, certain little Rocks are form'd, which will be marbled, and of thoſe different Colours.

Should it be requiſite, to make ſome of every ſort of Paſte apart, and of the ſame Colour, they muſt be ſeparately ſtrained, in like Manner, and theſe different Rocks are to be dreſſed in form of Pyramids upon China-diſhes, for the Deſert: They are dry'd in a very ſhort Space of Time, without putting them into the Stove, or uſing other Means for that Purpoſe.

MOSS, a ſort of ſmall, frizled, creeping and yellowiſh Herb which does not grow high; it is the Nature of the Soil, and therefore without altering the Nature of the one, the other can ſcarcely be prevented. It grows likewiſe on the Surface of certain uncultivated Trees, and in certain Woods: It is apt to infeſt the Bark of ſome Fruit-trees, and eſpecially Pear-trees, which is a diſagreeable Sight; and therefore Care muſt be taken to unmoſs thoſe Trees, which may be done at all Times, and eſpecially in moiſt Weather; to which End they make uſe of the Back of a Knife, or elſe they make a ſort of a wooden Knife, with which they ſcrape off the Moſs. In *England* ſome rub it off with Hair-Cloth after Rain, for to do it in dry Weather will injure the Tree, and others with a Bottle of Straw, turning it under the Tree.

Moſs grows upon Oaks, Poplar, Cedar, Pine, Fir and the Larch-Tree; but that on the laſt is the moſt odoriferous and the beſt.

Moſs is of an aſtringent Nature, and but moderately or faintly Cold: They preſcribe half a Dram of the ſweet-ſmelling Moſs in Wine to thoſe ſubject to ſtoppage of Urine: They give three Drams of it to bring off dropſical Water; the Wine in which white Moſs is infuſed, being drank, makes People ſleep ſoundly: The Powder of Moſs ſtops Bleeding, which has been learn'd from the

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the practise of Bears, who when they are wounded, stop the Blood with Moss.

A Decoction of Moss is good to refresh us, and remove Lassitude; but to give it a Body, they mix it with Oyl; it stops Vomitting and binds the Body: It is good against Faintings and Risings in the Stomach.

Moss is a Kind of Distemper upon Trees, and is chiefly caused by too much Moisture in the Ground, wherein they are planted: If this Distemper seizes upon a small Tree you must cleanse the Stem by rubbing it with a piece of thick Cloth, and for large Trees use a wooden Knife as aforesaid, or the Back of some Iron Instrument; it is after Rain this Work is to be done, for Moss in dry Weather sticks so fast, that you cannot scrape it off without damaging the Bark of the Tree.

In some Parts of *England*, they lay Tiles in *Moss* instead of Mortar; and when Workmen here find the Moss themselves, they have Two Pence in a Square the more for their Work: But others contemn this Way of Tiling with Moss, alledging, that in windy wet Weather, when the Wet, Rain, Snow, or Sleet is driven under the Tiles in the Moss: If a Frost follows, while the Tiles are Wet, it then freezes the Moss, and so raises the Tiles out of their Places.

Before we leave this Article, it may be proper to observe that Mosses of several Kinds grow with us only in the *Winter*, and they decay and are entirely at a stand at the least Approach of warm Weather, and seemingly dead when our *Summers* begins, which may shew us that there are Plants which grow in a certain Degree of Cold, as we call it, as well as Heat; for Mosses are no less perfect Plants than Oaks, or other the most remarkable Trees, for they have Roots, Branches, Leaves, Flowers, and Fruit, as well as the most notable Plant; further some have affirm'd, that the colder Climates abound with Mosses, which are still larger and in greater Quantity, as we go more towards the *North*, and that they serve for a Food for the Rane Deer in the North Parts of *Muscovy*.

MOTHER-WORT, in *Latin* call'd *Parthenium*, and *Amaracus* by some, but others *Matricaria*, because of its sovereign Use in the Distempers incident to the Matrix or Womb, shoots out several Stems about two Foot high, divided into several Branches, charged with large green Leaves, deeply indented and jagg'd at the Edges; at the Extremity of the Stem the Flowers appear like Sun-Beams, whose Disk is compos'd of several Flourishes, representing in the Superficies, the Shape of a Crown, of half Flourishes, supported on Embrios, and contain'd in a Cup half round and scaly; which Embrios in Time become an oblong Seed.

Mother-wort they raise by Seed, sown in the Nurseries in Beds, and manage it according to the Rule prescribed for hardy Plants like this, and of the larger Size.

This Flower being very common, a great many disdain to cultivate it, but let it sow it self, from whence these Inconveniencies occur to them. 1. Suffering the Seed to fall thus at hazard, it sows it self too thick, which makes the Plant weak and languishing. 2. By this Means it is sown without any Order, an Inconvenience always to be avoided in Gardening. 3. It very inconveniently consumes the Substance of the Earth in such Places where it ought not to grow, which Places being thus impoverish'd, the other Plants set there fail of attaining the Growth proper to them. The only Expedient therefore is to sow it, and to replant it among the larger Flowers, for this Plants is full of Boughs and requires a great deal of Room.

M. *Chomel* says there are two Sorts of it, *viz.* one with a single and the other a double Flower; and that it is the last which is sown in Gardens: The Vertues he ascribes to it, are that it is opening and incisive, that it forwards the Menses, and helps Women in Labour with a dead Child, and to bring away the After-Burden: Moreover that it is reckon'd amongst the Lithontripticks, or those Medicines that are good for the Stone.

MOTH-MULLEIN, in *Latin Blattaria*, a Plant which as to its Stem and Flower is like Petty Mullein; but the Leaves are not so white, and are indented quite round: Its Flowers are yellow, when they come to fade, you will see small Bags or Pods round the Stems like those of Flax; which yet are more even and harder, in which the Seed is enclosed: This Plant grows in the Fields, and flourishes in *June* and *July*.

This Plant has a bitter Taste, from whence it is infer'd, that it heats and drys; when this Plant is sown or laid in the Ground, it gathers a Number of Moths about it, in *Latin* call'd *Blatta*, from which it has its Name; its Flowers make the Hair of a yellow Colour.

MOULD; Dung so old and wasted, that it appears to come nearer to the Nature of Black short Earth, than to have any Thing to be perceived in it, like Straw and Dung.

MOUND, a Term in *Heraldry* for a Ball or Globe, with a Cross upon it, such as our Princes are usually drawn or painted with, holding it in their left Hand, as they do their Sceptre in their right: Mound also signifies a Fence or Hedge.

MOUNTAIN-FLAX, in *Latin Linus Catharticus*, a Plant whose Leaves are own'd in *Medicine* only by the Common People. It is a rough, harsh Purge, and powerfully deterges, and evacuates viscid and watry Humours, from the most remote Lodgments. This makes them fond of it in *Rheumatisms*, but it is only fit for very robust Constitutions. It is usually infused or boiled in Ale or Wine, what they call a small Handful in a sufficient Quantity of Liquor, being the usual Dose.

MOUNTAIN, or *Hungarian Sea-Holly*, in *Latin Eryngium*, from ἠρύγιον, that is, *Barba Capræ* or Goat's-Beard in *English*, because it is said that the Top of the Root of this Plant, before it shoots out its Stalk, in some Measure, represents the Beard of that Animal: This Plant shoots forth a Stalk about two Foot high from its Root: It is round and at the End of it divided into several Sprigs: Its Leaves are broad and indented, having little Prickles on them; several sharp Heads, full of whitish colour'd Flowers come forth on the Top of these Sprigs: Each Flower has several Leaves, round in Shape, folded in the Middle of the Flower, and produced from a Cup which turns to a Fruit, compos'd of two Seeds, sometimes flat, sometimes oval, and resembling a Grain of Wheat.

This Plant is sown in *September*, in a place out of the Way, from whence it is taken to be replanted; it grows best in a light Soil, and therefore when it is sown, Care must be always taken that it be in Bed-mould, spread about an Inch thick,

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thick, in a Bed or End of a Garden-Border: Some there are who ſow it in the Place where they intend it ſhall grow, obſerving in that Caſe to ſow it thin, and to clear it likewiſe from Time to Time, when it is ſprouted up, to prevent its drooping: Let the Gardiner put it which way he will into the Ground, it requires to be well weeded and water'd, eſpecially during the Drought of *Summer*.

This Flower looks very beautiful in *Parterres*, where it is generally ſet, and not in Pots; for it does not deſerve the Honour of being placed with Flowers of the firſt Rank; it is only multiply'd by the Seed, and being an Annual Plant muſt be ſown every Year.

MOUSE; a little four footed Animal, ſo common and ſo univerſally known as to need no Deſcription; *Mice* as well as *Rats*, of which there is an Account given under that Head, which may be conſulted, are injurious in and about Houſes, by eating Cheeſe, Meat, and other Proviſions of the Houſhold; as alſo in the Fields where Nurſeries of Trees are raiſed, and to Gardens, where Beans, Peaſe, *&c.* are ſown. The readieſt Way to deſtroy them in thoſe and the like Places is to put an earthen Pot in the Ground, and to cover it with a Board that has a Hole in the Middle thereof, over which Hawn or ſuch like Rubbiſh is laid, under which the Mice ſeek for Shelter and ſoon find their Trap to receive them into the Water in the Pot, of which it muſt be about half full. To prevent their annoying of Houſes, Barns and Corn-Reeks, their uſual Way of building Reeks of Corn has been on Stavels ſet on Stones, which has prov'd ſo ſucceſsful in ſome Places, that large Edifices are built on Stones, that ſupply the Defects of Barns, being cover'd like them. Granaries may be built in the ſame Manner: Binns or Hatches for Corn may be planted on Pins like the other and prove ſecure for Corn againſt theſe pernicious Vermin; but Caution muſt be uſed, that no Stick, Ladder, or other Thing bear againſt theſe Places, leſt the Mice ſhould come where you would not have them.

For Garden-flowers, Aviary and ſeveral Rooms in the Houſe infeſted with them, Traps may be placed to deſtroy them: Arſenic or the Root of white Hellebore being given with Sugar, or ſuch like Compoſition, will do their Work; but the laſt is the beſt, becauſe it deſtroys only Rats and Mice: See *Field-Mouſe*.

MOUSE-EAR, in *Latin Myoſotis*, a Plant that ſhoots forth ſeveral Stems from one Root, red at the Bottom and hollow; the Leaves are long and ſtrait, with a rais'd Back, and of brown Colour; they grow two and two by Intervals and are ſharp, pointed at the Ends; there are Stalks proceeding from the Branches between the Leaves furniſh'd with ſmall blue Flowers like thoſe of Pimpernel; the Root is about the Thickneſs of one's Finger, from which proceed ſeveral others: It grows every where and bloſſoms in *May*.

This Plant being applied in a Liniment cures Fiſtula's in the great Corner of the Eye. *Pliny* ſays, it is Corroſive and Ulcerating: The Ancient *Egyptians* aſſure us, and let them anſwer for it, that if in the Beginning of the Month of *Auguſt*, a Perſon rubbed himſelf in the Morning before he ſpoke with this Herb, he ſhould have no running Eyes for all that Year.

MOUSEL-SCAB; a Diſtemper that ſometimes infeſts *Sheep* and young *Teggs*; which comes, as Shepherds ſay, where there is great plenty of Furrs and Goſs, that by eating the Tops and Flowers thereof, they prick their Lips and Mouſels, whereby theſe ſorts of Scabs are produced; they are healed by anointing them with freſh Butter; but ſome take the Juice of Plantain and freſh Greaſe boil'd together, wherewith they anoint them.

MOUSSERON: a *Muſhroom*, that is no bigger than a ſmall Pea; it has had this Name becauſe it is wrapt up in Moſs, which in *French* is call'd *Mouſſe*: It is found in the *Spring* in ſhady Places; in Woods, under Trees, amongſt Thorns, and in Meadows: It is nouriſhing and reſtorative, helps Digeſtion, breeds Seed and is excellent in Ragoes.

When you have well cleanſed your Mouſſerons for a *Ragoe*, let them be waſh'd a little, and ſhak'd in a Linnen-cloth, as you do Sallad; then ſtew them in a Diſh or Stew-pan, with Butter, or Lard, a Bunch of Herbs, Salt and Butter, and thicken the Sauce with the Yolks of Eggs, and Flower or Bread Chippings; when it is ready to be ſerv'd up, ſqueeze in ſome Lemon Juice and garniſh it with Slices of the ſame.

To have a *Potage* of Mouſſerons, as alſo Morils with Cream; they muſt be ſtew'd or fry'd in good Butter with fine Herbs, after the ſame Manner as in Oyl, for other ſorts of Potages: When the Cruſts are ſufficiently ſoak'd, the Cream muſt be put with the Mouſſerons into the Stew-pan in which they are dreſs'd, with a Bunch of Herbs and all muſt be well thickn'd: At the ſame Time the Potage muſt be dreſs'd with a Profitrolle-Loaf in the Middle, and Lemon Juice before it is ſerv'd up; the ſide of the Diſh may be ſet out with Mouſſerons fry'd in Fritters or ſome other convenient Garnitures.

To *preſerve* Mouſſerons, let them be entire and dry'd in an Oven, as Artichoaks; after they have been ſcalded in Water; when they are dry, put them into a place where there is no Moiſture, and when you would make uſe of them, let them be ſteep'd in lukewarm Water.

MOUTH; properly the place that opens in a Man's Face, and made uſe of to ſpeak, drink and eat; it is ſubject to an ill Smell, either by Reaſon of ſome Ulcer or Impoſtume, or rotten Teeth, or elſe ſome Default in the Stomach, Lungs, or Noſe.

As for Ulcers in the Mouth, young Children are more ſubject to them than adult Perſons, and they are cauſed by very corrupt and very bad Milk; but in other Perſons, by ſharp Humours which deſcend from the Brain, and ariſe for the moſt part from Fumes, either from the Stomach or ſome corrupt and malignant Matter, as ſalt Flegm, burnt Choler or boiling Blood: Theſe Ulcers are not to be neglected, for fear they ſhould turn into Cancers, and ſo become incurable by any Medicines.

Children are cur'd by changing the Nurſes, or elſe you muſt Bleed and Purge them with Caſſia or Manna, and cool them with good thin Broth and Tiſſanes of Barley and Apples; let the Children's Mouths be clean'd, with a Bit of Linnen faſten'd to the End of a Stick, which muſt be dip'd in an Ounce of Roſe Honey, to which you may add a little Lemon Juice, and ſeven or eight Drops, either of the Spirit of Sulphur, Salt or Vitriol.

Thoſe that are adult may be bled and purg'd three or four Times; and their Mouths may be gargled with a Decoction of Barley, Plantain, Agrimony, *Provence* Roſes, Galls or Cyperous, to which you may add ſome Roſe Honey, a Powder of burnt Alom,

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lom, or else touch their Ulcers either with the Spirit of Sulpher, Salt or Vitriol.

For Ulcers in the Mouths of young Children. 1. Take some Plum-tree Leaves, pound them in a Mortar, take the Juice which comes out of them, and mixing the same with a little Milk, whether that of a Woman or other Animal, and wash his Mouth with it.

2. Take some Violet Flowers, boil them in Water, take of this Decoction, incorporate it with some Honey, and wash the Child's Mouth therewith; or else rub the Ulcer with the Juice of Prunel.

Other Receipts for Ulcers in the Mouth are; 1. Take the Root of Cinquefoil, boil it in some Wine 'till a third Part be wasted; take of this Decoction and wash the Mouth well with it: The Leaf of Bugloss, or Plantain, being apply'd to the Ulcers or Cancers is very good; the Juice of them is still better; Onions eaten raw with Bread are very good for them.

2. Take some Wall-Rue, called *Salvia vitæ*, it is a small Herb which grows between the Stones of Walls and is like Garden Rue, steep it in Water for one Night, and washing the Mouth twice or thrice therewith, you will soon find the Benefit of it.

For Ulcers in the Mouth where there is an Excrescence of the Flesh, you must take some of the Powder of Galls and apply it to the Ulcers.

For a Misfortune that befalls the Mouth by Accident, take some of the Leaves of Ground Ivy, boil them in some Wine or Water, and gargle your Mouth with this Decoction.

When the Skin is off and the Mouth raw, take the Leaves of Harts-Tongue, distil them in a Limbec and wash your Mouth from Time to Time with this distill'd Water.

For Cancers in the Mouth, take of the Leaves and Flowers of *Matris Silva*, one Handful, as much of Pimpernel, a Handful of round Plantain, about the Bigness of an Egg of Roch Allom, Spring Water as much as will do, boil all these Things in a new earthen Pot; and chafe and gargle the Mouth with this Decoction.

It is good for Cancers in the Mouth to take the Leaves of Succory, Plantain and Rue, as much of the one as the other, a Spoonful of Honey, and a sufficient Quantity of Spring-Water; boil all the Leaves in a Pot or Skillet in the Water, for a Quarter of an Hour, add the Honey to it, then taking the same off the Fire, gargle your Mouth with this Decoction, rubbing the Cancer therewith and even with the Leaves you have boil'd.

For a stinking Mouth proceeding from ill Humours in the Stomach.

1. Wash your Mouth, and especially every Morning, with cold Water mix'd with some Vinegar, or else with some Wine, wherein Anise and Clove have been boiled; or else often chew Mastick.

2. Boil Wormwood with some Lemon-Peel in some Wine, and preserve the Wine in a Bottle, drink of it and gargarise your Mouth every Morning and after Meals therewith; the Root of Snake-weed eaten from Time to Time is very good.

3. Put either some Rue, Anise, Lovage Seed, Nutmeg, Clove, Rosemary, Angelica Roots, Grains of Myrrh, or Aloes Wood into your Mouth, and rince it afterwards with Wine.

Let the Stench of the Mouth proceed from what Cause it will, it may be taken away by holding about the Bigness of a Bean of burnt Allom in your Mouth, or by Intervals some Corns of Salt. The Root of Flower-de-luce is likewise good, as well as Clove.

MUD; a Filth that settles in many Rivers, is very rich, of great Fruitfulness, and unexpected Advantage in Agriculture; it cost Nothing but the Labour in getting, and has in it great Vertue, being the Soil of the Pastures and Fields, Commons, Roads, Ways, Streets and Backsides, all wash'd down by the Flood, and settling in such Places where it meets with Rest; the Refuse of all Channels, Pools, Ponds, Lakes and Ditches are alike fertil; where any Store of Water does repass them.

MUGWORT, a Plant that has large Leaves much indented, like Wormwood, but smaller, especially those that are near the Stem; of a dark green on the upper, and dark grey on the under Side; the Stem is long and strait and very branchy, the Flowers appear in small round Buttons, growing along the Branches like Wormwood; the Root is woody and fibrous. Mugwort grows in maritime Places and standing Waters; it flourishes in *July* and *August*: This Plant heats and drys moderately; being boiled it is good for Women to bathe with, to provoke their Menses, and bring away the After-Burden: It is singular for the Obstructions, and removes the Suppression of Urine.

It is in *Popish* Countries call'd the Herb of St. *John*, because the Country People make Girdles of it on that Saint's Day.

But to keep to the Vertues of Mugwort; it is so great a Friend to the Womb, that it will let no Impurity remain therein; and the Bathing before mention'd must be of the secret Parts, and it will have that Effect on Women as to bring away even a dead Child; it has likewise a few subtil Parts, which makes it good for the Gravel, and it has a singular Vertue against the Biting of Adders, and it is used inwardly and outwardly even against the Plague: The Leaves of it being pounded with the Oyl of bitter Almonds and apply'd to the Stomach, allays the Pains of it; its Juice is very successful against Opium; its Leaves being dry'd, reduced into Powder and drank in Wine to the Weight of three Drams, are admirably good for the Sciatica; and it is said, that a Traveller who carries Mugwort ty'd between his Legs or Thighs, will find himself never tyr'd.

MULBERRY; a Fruit of which there are two Sorts, *viz*, the Garden and Wild Mulberry: The first are Black or White; the Black are generally call'd *Mora Celsi* by *Apothecaries*; they are sweet and pleasant to the Taste; the White on the contrary are insipid and not good to eat.

The wild Ones are those which grow upon a kind of Thorns; hence they have the Name of *Mora batina* or *Mora Bati*, from the *Greek* Word *Batos*; Rasberries are also a sort of Wild Mulberries, and bear the Name of *Mora Idæa*, because they grow without Culture upon *Mount Ida*.

Garden Mulberries, before they are ripe, cool and dry, are extreamly astringent, and very good for Inflammations in the Mouth and Throat; but those that are ripe, moisten and cool a little, they will quench Thirst, restore an Appetite, and are no Enemy to the Stomach; but they are not very nourishing; you may easily get them down, because they are moist and a little sharp: If it happens that they should remain long in the

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Stomach, and that they meet with ſome ill Juice there, or if you eat them after other Victuals, they will corrupt at the ſame Time; and therefore they ſhould be eaten faſting; they are good in *Summer-time* to cool the Stomach, and the Liver when over-heated. As for the wild Mulberries, they have an aſtringent Faculty very near like that of the Gardens; for being chew'd, they moderate Inflammations in the Mouth, and Almonds of the Ears, and ſtop a Bloody Flux: Raſberries have the ſame Vertue, but in a leſs Degree; they are more proper for Food than Phyſick: However, they have a cordial and cooling Vertue.

To *preſerve Mulberries*, as well *dry* as *liquid*, for the former, take ſuch Mulberries as are not too ripe, but rather ſomewhat greeniſh and Tart: In the mean while having cauſed Sugar to be blown, throw in your Mulberries, and give them a cover'd Boiling: Then remove the Pan from the Fire, take off the Scum, and leave all in the Stove 'till the next Day; and it ought to be obſerv'd, that as much Sugar is requiſite as Fruit, and that it may be alſo melted with the Juice of Mulberries to clarify it: As ſoon as they are taken out of the Stove and cool'd, they muſt be drain'd from their Syrop, and dreſs'd upon Slates, in Order to be dry'd in the Stove ſtrew'd with Sugar, as other ſorts of Fruits. *Laſtly*, they muſt be turn'd again upon Sieves, and when they are thoroughly dry'd lock'd up in Boxes to be uſed as Occaſion requires.

For *Liquid Mulberries*, let the Sugar be boil'd 'till it be a little pearl'd, allowing three Pounds of it, for four Pounds of Fruit, and let them have a light cover'd Boiling in the ſame Sugar, gently ſtirring the Pan by Means of the Handles; then take it from the Fire, and ſetting it by 'till the next Day, drain off the Syrop, in Order to be brought to its pearl'd Quality; after which ſlip in your Fruit, adding a little more pearl'd Sugar, if neceſſary, and diſpoſe of them in Pots, as ſoon as they are ſufficiently cool'd.

Mulberries may alſo be *preſerv'd wet*, after the following manner; take five Pounds of Fruit, with three Pounds of Sugar, boil'd 'till it becomes feather'd, into which you are to ſlip them, giving them at the ſame Time, twelve or fifteen Boilings: Then they are to be augmented all at once, with two or three other Pounds of Sugar, likewiſe feather'd, and brought to Perfection, without removing them from the Fire; but only cauſe the Syrop to return to its pearl'd Quality.

MULBERRY-TREE, a Tree whoſe Timber is uſeful to the Joyner and Carpenter, and ſerves for Hoops, Bows, Wheels and Ribs for ſmall Veſſels, inſtead of Oak; though its Fruit and Leaves have not the due Value with us, which they deſervedly enjoy in other Countries: Thoſe that bear black Fruit are worth Propagation; but the white Mulberry are the beſt and ſhould be manag'd in the following Manner; the ſame being much to be prefered for its Uſefulneſs for Silkworms, in that it buds near a Fortnight ſooner than the other, and that the Leaves are finer and tenderer for the Worms when young.

When they are to be cultivated for this End, ſow the perfectly ripe Berries of a Tree, whoſe Leaves have not been gather'd, ſhake them down on an old Sheet ſpread under the Tree, to protect them from Gravel, and the like; if they be not ripe, they muſt be laid upon Shelves to ripen, and let them be turn'd daily to prevent their corrupting: Then put them in a fine Sieve, and plunging 'em in Water, bruiſe 'em with your Hand, do this in ſeveral Waters, then change them into other clear Water, and the Seed will ſink to the Bottom, while the Pulp ſwims and muſt be taken off; lay the Seed to dry in the Sun upon a Linnen-Cloth for an Hour; then ſift it from the Huſks and lay it up 'till the Seaſon comes.

Many curious Perſons follow this Method, but ſowing the ripe Mulberries themſelves, is altogether as good, for they riſe from the very Excrements of Hogs and Dogs that frequently eat them: When you ſow the Berries, ſquaſh and bruiſe them with fine ſifted Mould, and if it be rich and of the old Bed, ſo much the better; they ought to be put into the Ground, well moiſten'd, and cover'd with Straw, but ſeldom water'd 'till they peep; or you may ſqueeze the ripe Berries in Ropes of Hair or Baſte, and bury them as is preſcrib'd for Hips and Haws; the Earth wherein they are ſow'd ought to be as rich as for Melons, it ſhould be rais'd a little higher than the Area, like Beds for ordinary Potherbs, to keep them looſe and warm; ſow them as you do Purſlain, mingled with ſome fine Earth, thinly cover'd; then for a Fortnight ſtrew them over with Straw, to protect them from ſudden Heats and from Birds.

As to the Time of ſowing Mulberries, let it be in *April* or *May*; though ſome forbear 'till *July* or *Auguſt*, and ſome ſow them in *September*; which certain Authors think the beſt Time; it muſt be in the ſecond Quarter of the Moon, and the Weather calm and ſerene. At firſt you muſt keep them moderately ſhelter'd, freſh, not too cool, clean weeded and ſecur'd from the Rigour of the Froſt.

The ſecond Year about the Beginning of *October*, or early in the *Spring*, draw them gently out of the Ground, prune the Roots, dip them a little in Pond-water, and tranſplant them into a warm Place in the Nurſery; it is a Tree, ſays a Gentleman, ſomewhat difficult to tranſplant, except it be tranſplanted in a rich Soil and while young, and kept well watered; he adds, that you muſt not cut off the Head in removing them, but trim the ſide Branches ſo as to leave but a ſmall Head on them; and that the beſt Time to tranſplant the white Mulberry is in *February*, it being a more tender Tree than the Black. The beſt Way is to range them in Drills two Foot large, and one deep, and each Drill at three Foot Diſtance; and if the new Earth be ſomewhat lower than the Surface of the reſt, it will receive Rain the better. When you have planted them, cut 'em within three Inches of the Ground, water them not in *Winter-time* but in extream Neceſſity, and when the Weather is warm, and then do it in the Morning: You muſt give 'em three Dreſſings or Half Diggings every Year, *viz.* in *April*, *June* and *Auguſt*, ſtill after Rain, the ſecond Year after tranſplanting, clear them from all ſuperfluous Shoots and Cyons, reſerving the moſt towardly for the future Stem; do this every Year while they continue in the Nurſery. If the Froſt mortifies any Part of the principal Stem, cut it off: Continue this Management 'till they are near ſix Foot high, after which ſuffer them to ſpread into Heads by pruning and faſhioning them diſcreetly; but if you plant where Cattle can come, the Stem ſhould be taller, for they love the Leaves.

Mulberry-trees delight in a dry rich Mould, which if it is well manag'd with Aſhes or Horſe-dung, will be

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be the better, and if they are expoſed to the Sun and Air, they will thrive the more. When they are about five Years old, tranſplant them out of your Nurſery, without cutting the Root, provided you irradicate them with Care; the beſt Seaſon is from *September* to *November* at the New Moon: Dig the Holes or Pits you ſet them in ſome Months before, ſome caſt Horns, Bones, Shells and the like Things into them to looſen them: They hate watery low Grounds, and thrive beſt where Vines do, whoſe Society they love, or to be among Corn which they no Way hurt: The Diſtance of the Standards ſhould be twenty or four and twenty Foot; but if on the Banks of Rivers, or by the High-ways, twelve or fourteen may do.

They may be increaſed by Layers from the Suckers, this is to be done in the *Spring*, and you muſt not leave above two Buds out of the Earth; let them be diligently water'd, and they will be rooted the ſecond Year; they will alſo take Root by paſſing any Branch or Arm-ſlit, and kept a little open with a Wedge or Stone through a Baſket of Earth, which is a ſure Way. The very Cuttings will ſtrike in the *Spring*, but let them be from Shoots of two Years Growth, with ſome of the old Wood, tho' of ſeven or eight Years Standing: Set theſe in Drills, like Vines, having two or three Buds on the Top; they will root infallibly, eſpecially if the old Wood ſhould be a little twiſted or tack'd; tho' ſome ſlit the Foot, inſerting a Stone or Grain of an Oat to ſuckle and entertain the Plant with Moiſture.

They may moreover, according to Dr. *Beal*, be grafted on the black Mulberry in the *Spring*, or inoculated in *July*; take the Cyons from ſome old Tree, which has broad, even and round Leaves, and this will produce large and tender Leaves of great Profit to the Silk-Maſter.

Prune them yearly of their ſuperfluous and dry Branches, and form their Heads round and natural; in the firſt Year of their removal, cut off all the Shoots, except five or ſix of the moſt promiſing Ones; leave but three next Year, and diſpoſe them as near as may be in a Triangle; then you need not trouble them any more, unleſs it be to purge them of the dead Wood and extravagant Parts; and if afterwards any prun'd Branch ſhoots above three or four Cyons, reduce them to that Number.

The beſt Way of pruning theſe Trees is that uſed in *Sicily* and *Provence*, by making the Head hollow like a Bell, and cleanſing them of their innermoſt Branches: This do either before they bud in the New Moon of *March*, or when full of Leaves in *June* and *July*, if the Seaſon be freſh. The *Chineſe* and *Virginians* have a Way to raiſe theſe Plants of the Seeds, which they mow like a Crop of Graſs, and they ſprout and bear Leaves again in a few Months: They plant them in Hedges in *Virginia*, as we do Gooſberry and Currant Buſhes, for their more convenient Clipping. The Mulberry is much improv'd by ſtirring the Mould at the Root.

The Fruit of the white Mulberry is leſſer, more luſcious, and paler than that of the Black; the Rind is whiter, the Leaves of a mealy clear green Colour; they arrive ſooner to Maturity, and the Food produces a finer Web from the Silk-worm.

Again, this Tree is as beautiful and proper for Avenues and Walks, as the faireſt Elm: The Timber of it will laſt in the Water, as well as the moſt ſolid Oak. The Bark makes good Baſte-Ropes: It ſuffers no Kind of Vermine to breed on it, whether ſtanding or fell'd; nor dares any Caterpillar attack it, but the Silk-worm; the Loppings are excellent Fuel: But the Tree is in greateſt eſteem for its Leaves, which, beſides the Silk-worm, nouriſhes Cows, Sheep, and other Cattle, and eſpecially young Hogs if boiled with a little Bran; and the Fruit is excellent to feed Poultry with; they are ſovereign for relaxing the Belly, if eaten in the Morning.

The Benefit of the Leaf is ſo great, that they are often farm'd for vaſt Sums; ſo that, ſome ſay, one Tree has yielded twenty Shillings a Year for the Leaf only, and ſix or ſeven Pounds of Silk, worth as many Pounds Sterling, in five or ſix Weeks, to thoſe who keep the Worms.

The *Mulberry-Tree* was not receiv'd in *France* 'till after *Italy* had made Silk for a Thouſand Years; and it is not an Hundred and Fifty Years ſince they betook themſelves to this Manufacture in *Provence*, *Languedoc*, *Dauphine*, *Lionnois*, &c. and not in *Tourain* and *Orleans*, 'till *Henry* the Second's Time; and it is incredible what Profit has accru'd to that Kingdom from them. Our King *James* I. did with extraordinary Care recommend them to this Kingdom, by a Book of Directions, Orders of Council, and Diſburſments of Money, and the Manufacture was begun at *Mortlock*, in *Surrey*, but it ſucceeded not; I am inform'd the Breeding of Silk-worms is now revived at *Chelſey* near *London*, and wiſh it may be carried on with better Succeſs. Indeed *Henry* II's Project of filling all the Avenues of *Paris* with theſe Trees, though he began in his own Gardens for Incouragement, did not take Effect; but *Lewis* XIV. reviv'd it, and by the Diligence of Monſieur *Colbert*, made a great Progreſs in it.

Mr. *Evelyn* ſays, we have not any Diſcouragement from this profitable Work, but our own inſuperable Sloath, ſince wherever the Trees will proſper, the Silk-worms will do ſo likewiſe: He adds that it is demonſtrable, Mulberries in four or five Years may be ſpread all over the Land, and that when the indigent or young Daughters in proud Families are as willing to gain three or four Shillings a Day for gathering Silk, as ſome are to get four Pence or ſix Pence a Day for hard Work, at Hemp, Flax, and Wool, the Reputation of Mulberries would ſpread in *England*.

The Leaves beſt for Silk-worms, ſhould be gathered from Trees of ſeven or eight Years old; for thoſe that are gather'd from very young Trees will burſt the Worms; ſo will likewiſe the Leaves of Trees that are planted in too wateriſh or over-rich Soil, or where no Sun ſhines; and all ſick and yellow Leaves are injurious to them: It is beſt to clip off the Leaves and let them fall upon a Sheet or Blanket, and not gather'd by Hand; tho' even that is allow'd to be better than to ſlip them off, which galls the Branches, and bruiſes the Leaves; ſome lop off the Boughs and make it their Pruning, and it is a tolerable Way, ſo it be done with Diſcretion, in the over-thick Part of the Tree: But the Leaves gather'd from a ſeparate Branch dye and wither much ſooner than thoſe that are immediately taken from the Tree, unleſs you ſet the Stem in Water: Leaves gather'd from Boughs cut off, ſhrink in three Hours Time, but thoſe taken from the living Tree, will laſt three Days, and being thus kept a while, are better than other freſh Ones; do not gather them in a rainy Seaſon, nor cut any Branch whilſt wet; and therefore you are

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to provide before Hand againſt ſuch Times, and to reſerve the Leaves in ſome freſh but dry Place; the ſame Caution ought to be obſerved as to Dew, for wet Food kills the Worms: But in Caſe there is a Neceſſity of gathering them in wet Weather, ſet the Leaves between a pair of Sheets well dry'd by the Fire, and ſhake them up and down 'till the Moiſture be drank up by the Linnen, and then ſpreading them in the Air a little while on another dry Cloth, you may then give them boldly to your Worms; let the top Leaves be gather'd laſt, as being moſt proper to feed the Worms towards their Spinning-time. The Gatherer muſt have his Hands clean, his Breath ſweet, and not annoy'd with Onions or Tobacco; nor muſt the Leaves be preſſed, by crowding them into the Bags or Baſkets; they ſhould be gather'd from the Sprigs of the preſent, not the former Year; nor from old Wood, they being rude and harſh, and ſpoil both the Worms and the Branches.

If the Coldneſs and Moiſture of our own Country ſhould be objected by any, it is anſwer'd that the *Spring* in *Provence* in *France* is as unconſtant as ours in *England*; the Colds at *Paris* are altogether as ſharp, and M. *Iſnard* ſays, that when it rain'd nine and twenty Days ſucceſſively in *May*, he proceeded in this Work without the leaſt Diſaſter, and in the Year 1664, he preſented the *French* King with a conſiderable Quantity of better Silks, than any *Meſſina* or *Bolonia* could produce.

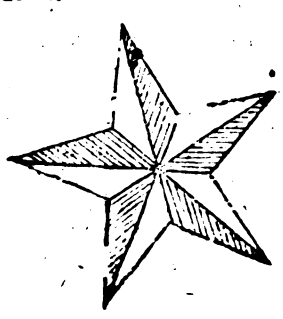
If you make Bedſteds or Couches of the Wood of the Mulberry-tree, they will not be ſubject either to breed or receive Bugs, or other Vermine.

The young Buds of the Mulberry-tree, when they ſhoot or peep forth in the *Spring*, will work Wonders in the Stone and Gravel; if therefore at that Time, or in any other Seaſon you have a Reſerve of them, dry them and reduce them into fine Powder, and drink to the Weight of an Ounce of it in ſome White-wine faſting in the Morning, and if you continue to do ſo for ſome Days, it will make you piſs and bring away Gravel in Abundance, as has been ſufficiently experienced.

They prepare a very excellent Stomachical Vinegar of the Berries of the two Sorts of white Mulberry-Tree; to which End, take ſuch a Quantity of the Berries as you have a Mind, preſs them and put the Juice which comes from them into a Vial, which muſt be expoſed wide open to the Sun for the Space of fifteen Days or three Weeks: This Liquor will grow ſower, and turn into very good Vinegar, whoſe Vertue is very great, eſpecially for thoſe who are troubled with Illneſs in the Stomach; they may uſe it now and then, and they will find much Relief from it; for it has the Vertue to widen the Stomach, and to afford great Eaſe to Aſthmatical People. See *Silk-Worm*.

MULES: See *Scratches*.

MULLET, a Term in *Heraldry*, for a Star of five Points, of this Figure; and is uſually the Difference or diſtinguiſhing Mark for the third Brother or Houſe.



Though it is often born as here: *Ruby* or the *Chief-Pearl*, *Two Mullets Diamond*; being the Coat of the famous Ld. *Verulam*; the *Heralds* ſay, the *Mullet* repreſents a *Falling Star*; It is rarely born of Six Points.

Coat-Armour as

MURRAIN, or *Peſtilence*; a Diſeaſe among *Black Cattle*, bred various Ways; but principally cauſed from a hot and dry Seaſon of the Year, or rather from ſome general Putrefaction of the Air, which begets an Inflammation in the Blood, and a Swelling in the Throat, which quickly proves mortal; to which, the letting of dead Cattle be unbury'd and putrify, may alſo contribute: But the infectious Diſtemper ſpreads no further than their own Species.

If you would prevent this Diſeaſe, Care ought to be taken, that the Cattle ſhould ſtand cool in *Summer*, have plenty of good Water, and that all Carrion ſhould be ſpeedily buried: And if any are already infected, let them forthwith be bled and drench'd. Further, as the feeding of Cattle in wet Places on putrify'd Graſs, and on Hay made of over-water'd Graſs, has occaſion'd this Diſeaſe, dry and ſweet Fodder is the only Prevention.

But for a general Cure of this Diſtemper, *Markham* preſcribes a Quart of old Urine, mix'd with a Handful of Hens-dung diſſolved therein to be given to the infected Animal to drink. Others preſcribe to bleed both the ſick and ſound Beaſts, and to give to the Sick, Rue, Featherfew, Sage, Hyſſop, Thyme, Marjoram, Marigold, Fennel, Tanſy, Lavender and Spike, of each a ſmall Handful, all boiled in Spring-water from a Gallon to a Quart; after which the Herbs muſt be ſtrained away, and for every Beaſt put a Pint of ſtrong Ale to the Juice; and to the Juice and Ale ſome Long Pepper, green Aniſeed, Peaſe and Bay Salt, Treacle and Liquoriſh, Powder and Butter, pound all the Spices and put them to the Juice of the Herbs, and give to the Sick a Pint and to the Sound half a Pint. See *Garget*.

MURRAIN, a Diſtemper that *Sheep* are ſome Time troubled with; for which give them ſome Spoonfuls of Brine, and then a little Tar; but if it has affected their Lungs let the Root of Setterwort be thruſt thro' their Ears.

MURRAIN-LONG-SOUGHT: See *Garget*.

MUSCADINE-GRAPE; Grape that ſmells *naturally* of Muſk, from whence it has its Name; if you would *preſerve Muſcadine-Grapes liquid*, you are to chooſe ſuch Grapes, as are only half ripe, or even ſomewhat greeniſh and tart, and pare them if you think fit, picking out the Stones after they have been ſlit on one Side; or elſe they may be left entire: They may alſo be ſcalded in Water over the Fire, but they may be very well preſerv'd without this particular Circumſtance; to that End, let the Sugar be boiled ſmooth, and having thrown in the Fruit, let all ſimper a little while, leaving them in the ſame Condition 'till the next Day: If you perceive that they have ſufficiently imbibed the Sugar, compleat the Work by cauſing the Syrop to be pearled, and ſlip in the Grapes in order to have ſome cover'd Boilings, taking off the Scum from Time to Time: You muſt then put them neatly into Glaſſes or Pots, and cover'd as ſoon as they are cooled: Otherwiſe, the Muſcadines may have three Boilings, before

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before they are brought to Perfection, the ſecond of which is to be between ſmooth and pearled; but in the laſt the Sugar muſt be always pearled: If it be melted at firſt with the Juice of other Muſcadine-Grapes ſqueez'd for that Purpoſe, the Perfume will be more fragrant and grateful to the Pallate.

To *preſerve Muſcadine-Grapes dry*, the Sugar muſt be boil'd 'till it becomes feather'd, and after having remov'd the Pan, let the Grapes be thrown into it; then ſet it over the Fire again, and give the Fruit a cover'd Boiling, taking off the Scum, as in the preceding Article; the Syrop being afterwards brought again to its pearled Quality, it muſt be taken away, and ſet by to cool, ſo as the Grapes may be conveniently drain'd and dreſs'd, in Order to be dry'd in the Stove.

Muſcadine-Grapes ſo order'd, may be taken more ripe, than for Liquid Sweet-meats, and thoſe that are thoroughly ripe, may be iced.

Paſtes of *Muſcadine-Grapes* are uſually made in the ſame Manner as thoſe of *Bell-Grapes*, or elſe as thoſe of *Currants*; for which you may ſee the Article *Paſtes* of *Fruits*: See *Grape*, *Wine*, &c.

MUSCIPULA or *Catch-Flys*, ſo called becauſe thoſe little Animals are often catch'd in the Gum that comes out of its Stem, which ſticks like Birdlime. This is a Plant that ſhoots forth Stalks about a Foot and an Half high; they are ſmall, round, and tough, and ſprout out ſeveral Sprigs; their Leaves are broad at the Bottom, ſharp at the Top, and wind about them when they firſt come out: Theſe Sprigs flower at their End; their Flowers are red and of a ſweet Smell, compoſed of ſeveral Leaves, which are often in Shape like a Heart; to theſe are join'd two or three little Leaves like a Crown, which grows out of a Calice or Cup, reſembling a Pipe, which in the End becomes a Fruit and opens at Top. It is full of little Seeds almoſt round, and when they are ripe, reddiſh.

Its Seeds muſt be ſown in the Months of *September* or *October*, and it ſhould be in the moſt compound Earth; the Gardiner is to prepare a Bed, upon which he is to ſpread ſome Mould an Inch thick, let it be mingled with Garden Soil ſifted, and let the Surface be neatly ſmoothed over with a Rake. The Seed ought to be well choſen, of a good Ripeneſs and ſown ſcatteringly or in Drills drawn croſs a Bed with a Line; it muſt be ſown thin, and cover'd with the Hand gently, or elſe ſmooth the Superfices of the Bed with a fine Rake.

As ſoon as the Seeds come up, they muſt be carefully weeded and water'd, as Occaſion requires; and that they may get well over the *Winter*, they ſhould be cover'd with a deal of Straw or dry Dung; and uncover'd when the Weather grows mild and the Sun ſhines; they will then thrive on 'till *March*, when receiving new Vigour from the Sun, they will ſhoot forth ſufficiently to be tranſplanted at the latter End of the ſame Month, or the Beginning of *April*.

This Plant may be multiply'd by Slips with ſome Part of their Roots, and by Slips without any Roots; the firſt is what ought to be call'd their Principle, but the ſecond is the ſhorteſt Method to increaſe their Kind. It delights in a Soil that is ſomewhat ſubſtantial and to be often water'd; let the Stocks of a Year or Two's Growth be diſplanted gently with a Dibble, every Thing taken off which ſeems to be dead about them, and let the Gardiner, from a Tuft of them held in his Hand, break off the Slips after one another; and planting them as deep as the very Bud which appears green, then preſs down the Earth about them; they muſt be water'd and alſo have good weeding; they are generally planted about the Beginning of the *Spring*.

The ſecond or ſhorter Way is to take Slips which have been broken off from the Mother-ſtock, and to bury them half their Lengths in Pots or Baſkets full of Earth, with half Kitchin-Garden-Soil ſifted and the ſame Quantity of Mould; preſs the Earth upon them, and water them; after which you are to convey the Pots or Baſkets to ſome ſhady Place, 'till they are perceived to have taken Root, and when they have ſhot forth, let them be expos'd gradually to the Sun.

This Flower is a great Ornament to a *Parterre*, and may be plac'd in the Borders, where Flowers of a leſs Kind are planted, as well as in thoſe where the greater are. Practiſe and a good Diſcernment of Things will put the Gardiner in a Method to make them grow up to the beſt Advantage.

MUSHROOM, a ſort of Plant that grows without Leaves or any viſible Seeds; the Pedicle or Stalk grows out of the Ground and is ſhort and ſpongy; it bears a ſpongy, fleſhy, round, flat, or pointed Cap or Head, garniſhed ſometimes underneath with ſeveral Flutings; there are ſeveral ſorts of them; the moſt common are the *Wood-Muſhrooms*, thoſe that grow on the Sides of large Woods or Foreſts, and in Meadows or Paſture Grounds, where Cattle have been feeding and which do not do not appear 'till the *Autumn*; and theſe our Author, M. *Chomel*, takes to be the beſt, as well on the Account of their fine white Colour on the Upperſide, and that of Vermillion on the Underſide; beſides which, they have a good ſtrong Smell, which the others want: We muſt not forget the *Garden Muſhrooms* which uſually grow on Beds; nor thoſe call'd *Mouſſerons*, which come on in the Beginning of *May*, in Woods under Moſs, from which they derive their Name, and of which you will find an Account under that Article.

Muſhrooms have very different Qualities, and the Effects of ſome are ſo pernicious, that they kill thoſe that eat them, or at leaſt bring dangerous Diſtempers upon them; the beſt are thoſe that ſpring up in one Night on Beds prepar'd for them: You muſt chooſe thoſe that are pulpy, well fed, of a dark red underneath, and white above: Their Taſte and Smell ought to be agreeable: In ſhort, they ſhould be of a middling Size about the Bigneſs of a Cheſnut. See *Muſhroom-Beds*.

Thus far our *French* Author; we proceed to obſerve out of our own, that whoever has been accuſtomed to eat Muſhrooms, will certainly allow them to be one of the greateſt Dainties the Earth affords, eſpecially the *Morille*, *Truffle*, and *Champignion*; the two firſt have been found but in few Places in *England*, but it is ſuppoſed they are as plentiful with us as the other, if they were ſkilfully ſought after; they are to be met with in Woods, the firſt chiefly in *April*, and the Truffles about that Time may be dug out of the Ground; we do not know any of theſe Kinds have been propagated by Art, as the Champignions have been, which though this laſt Kind is common enough in many Places in *England*, without any Cul-

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Culture, yet it turns to good Account to raiſe them in our Gardens, ſince the Trouble of doing it is not conſiderable, and their Uſe begins to be known. –

The true Champignion has its Fleſh very white, firſt appearing like a Button, with a Foot-ſtalk adhering to it, the Chives within are of a fleſh Colour, and as the Cap of it expands it ſelf, thoſe Chives become darker by Degrees, and are at length Black; ſome of the Caps, when they have been fully explain'd have been obſerved to be about ſix Inches over, and of a conſiderable Thickneſs; this Kind is the only Sort that is recommended by ſome for its Goodneſs amongſt the Cap-Muſhrooms, and then only when they are freſh and free from Worms, which are apt to breed in them, their Stalks eſpecially, and ſuch are not accounted wholſom: This Sort is commonly found growing in rich Paſture Grounds, about the latter End of *July*, or in *Auguſt* and *September*, after the Fall of Rains.

The Obſervations ſome Authors have made concerning the natural Produce of Muſhrooms, ſeem to diſcover they ariſe from ſome Putrefaction in the Earth, or in thoſe Bodies they are apt to grow upon; we have not in *England* leſs than two different Kinds they have obſerved, beſides thoſe very minute Sorts that can only be diſcern'd by the Microſcope in the Mouldineſs of Fruit and Liquors, which laſt Kinds are ſo quick of Growth, that in about twelve Hours Time they are perfected, and ſhedding their Seeds, ſeveral Hundreds of the ſame Kind vegetate, whence it is that Mouldineſs ſo ſoon overſpreads thoſe Bodies it once infects.

The Rings of Muſhrooms often ſeen upon Downs, Plains, Commons, *&c.* are frequently called *Faries Dances* by the Ruſticks; they are of various Sorts, according to the Soil that produces them; the Graſs is over much greener and ranker in the Line where thoſe Muſhrooms appear, than in other Places of the ſame Grounds; which indeed is very ſurpriztng, as well as the exact Figure of a Circle they have repreſented. Some upon inquiring into the Reaſon of this ſtrange Production, diſcover'd firſt, that juſt under the Tuft where the Muſhrooms were growing, was a Tract or Path made by Piſmires, which was not only hollow in many Places at that Time, but the very Covering of that Paſſage was made of Earth that was very fine, which thoſe Creatures had flung up: The Fineneſs of the Earth wrought by thoſe laborious Animals might very reaſonably contribute to the extraordinary Vegetation of the Graſs growing upon it, and the Hollowneſs of the Ground underneath might produce that Mouldineſs within it, which afterwards might be form'd into Muſhrooms; for if Earth is made extreamly fine, the Salts of it, it is thought, thereby become more at Liberty to act, and that whatever grows upon it will be much more vigorous; beſides we find by Experience, that in ſuch Places where the Ground lies hollow near the Surface, it always becomes muſty and mouldy.

Again, Garden Snails, the large black Dew Snails, and others without Shells call'd *Slugs*, when they couple, always chooſe ſhort Graſs to creep upon; when they generate, they take a large Compaſs upon the Ground and meet one another, and a learned Author ſays, he had ſeen them creep in a Circle for more than half an Hour, going over the ſame Ground at leaſt twenty Times before they could join, leaving upon the Graſs where they crept a viſcous ſhining Matter, ſo that perhaps, that Slime when it putrifies, may produce the Muſhrooms we find growing in Circles upon Commons; and he was the more inclin'd to believe it ſo, becauſe he had more than once obſerved, that ſuch as came up in that Manner were not fit to eat: However, he ſuppoſed that from Hints of this Kind it was, that the edible Kind was firſt propagated in Gardens; now to the ordering and uſes of Muſhrooms.

To *dreſs Muſhrooms* you muſt firſt pick them, and throw them into fair Water, wherein let them be ſteep'd, and then you muſt boil them in a little Water in Order to make them yield their own, and let them drain; after which put them into a Stew-Pan, with ſome freſh Butter, Salt, Pepper, and a little Parſley, and when they are enough, take them off and eat them, after you have put a little Verjuice, or rather Lemon Juice together with a little Mutton Gravy upon them.

Muſhrooms are of great Uſe in Ragoes, and ſeparate Diſhes, and Potages are alſo made of them for Intermeſſes; ſo that it is abſolutely neceſſary to be always provided with good Store of them for that Purpoſe.

To *Fry Muſhrooms*; when you have toſſed them up in a Stew-Pan, with a little Broth, to take away their Bitterneſs, ſtrew them with Salt, a little Pepper and Flower, and fry them in Lard or Butter; they may be ſerved up with Beef-Stakes, Parſley, and Lemon Juice for Intermeſſes; or elſe they may be uſed for garniſhing another Diſh.

Some content themſelves with picking and waſhing the Muſhrooms, and then put them whole into a Pan, or on a Sheet of Paper on the Grid-Iron, with a little Butter or good Oyl, Salt, Pepper, Nutmeg, and after a few Bread Chippings over a gentle Fire.

Some *farce* Muſhrooms thus; after they've pick'd or peel'd them, they muſt take off the Beard, within them, waſh and put them to dry; for they will loſe their Taſte if they are long in Water: While they are ſteeping you muſt haſh a Piece of Veal or Fowl, with ſome pounded Bacon and Fat cut ſmall, and add ſome Salt, a little Thyme, Marjoram and a ſmall Chibbol; when the Haſh is made, you muſt thicken it with a Yolk or two of a raw Egg, and mixing a little Spice therewith, you muſt fill the Muſhrooms with this Farce; and when that is done, put them into a cover'd Pan, or between two Silver Plates with a little Butter, Pidgeon-Broth, or that of ſome other Fowl, and a ſmall Fire both over and under; when they are ready, put them in an hollow Plate, and make a ſmall white Sauce for them, of a little Verjuice and the Yolks of ſome Eggs, and when the whole is ready, add a little Meat-Gravy thereto.

To make a *Potage* of *Farced Muſhrooms*, let a Farce be made with Veal, Beef-Marrow and Lard, ſeaſoned with Pepper, Salt, Nutmeg, and the Crum of a Loaf ſoak'd in Broth, or in Yolks of Eggs: Stuff your Muſhrooms with this Farce, and bake or ſtew them in an Earthen Pan with Salt, a Bunch of fine Herbs, and ſome Broth: When they are ready, let them be dreſs'd on the ſoak'd Cruſts, and garniſh'd with Chickens Livers in a Ragoe, fry'd Muſhrooms, and Lemon-Juice, as they are ſerving up to Table.

They may alſo be garniſh'd with Veal Sweet Breads, larded Fricandoes, Cocks-Combs and Truffles, and a Profitrolle-Loaf may be ſet in the Mid-

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die, farced with Muſhrooms, Artichoke-Bottoms, and Veal Sweet Breads, all cut into Pieces in form of a Dye, and dreſs'd in a Ragoe: A white or brown Cullis may be prepar'd for both, but the latter is moſt proper: The Beef or Veal of which you would have the Cullis or Gravy to be made, muſt be pounded in a Mortar, with Cruſts of Bread, and ſtrain'd through a Hair-Sieve, with ſome Broth, and then it may be uſed for the Ragoe.

Other Potages are made of Muſhrooms, with different Sorts of Fowls, as Capons, Quails, &c. and on Days of Abſtinence, the Muſhrooms may be farced for that Purpoſe, with the Fleſh of Fiſh, as for other Diſhes.

Muſhrooms in a *Ragoe* muſt be cut into Slices and fryed in Lard or Butter, ſeaſoning them with Salt, Nutmeg, and a Bunch of Herbs: The Sauce may be thickned with a little Flower, Yolks of Eggs and Lemon Juice.

Muſhrooms may be dreſs'd in Cream or otherwiſe, for which End having cut them into Pieces, and fry'd them in Butter over a quick Fire, let them be ſeaſoned with Salt, Nutmeg, and a Bunch of Herbs: When they are ready, and very little Sauce left, pour ſome natural Cream upon them, and let them be ſerved up.

They may moreover be put into a Baking-Pan, with Lard or Butter, Parſley and Thyme chopt very ſmall, and whole Chibbols; after they have been ſeaſoned with Pepper, Salt and Nutmeg: Thus they may be baked in the Oven, as it were a Pan-Pie, 'till they become very brown: Let them alſo be breaded, in order to be ſerved up with Slices and Juice of Lemon, and garniſhed with Parſley.

To *extract* the *Juice* of Muſhrooms, when they have been well cleanſed, let them be put into a Diſh with a Piece of Lard or Butter, if it be a Fiſh-day, and let them be brought to a brown Colour over the Fire, 'till they ſtick to the Bottom of the Diſh: Then throw in a little Flower, and let that alſo be made brown with Muſhrooms, afterwards let ſome good Broth be added, and let them be taken off the Fire, putting that Gravy into a Pot apart, ſeaſoned with a Piece of Lemon and Salt; the Muſhrooms may ſerve either whole or chop'd ſmall for Potages, Side-Diſhes, or Intermeſſes.

To *preſerve Muſhrooms*, as ſoon as they are well pick'd and waſh'd, toſs them up a little in a Stew-Pan, with good Butter and ſeaſoned with all ſorts of Spice; then put them into a Pot with a little Brine and Vinegar, as alſo a deal of Butter on the Top, and let them be well covered: They muſt be thoroughly clear'd of the Salt before they are uſed.

A *Powder* may alſo be made of them when they are very dry, and the ſame Thing may be done of Monſterons: To preſerve the latter entire, let them be dried in an Oven, as Artichokes, after they have been ſcalded in Water: When they are dry, put them into a Place where there is no Moiſture; and when ever you have a Mind to make uſe of them, let them be ſteep'd in lukewarm Water. See *Muſhroom-Beds*.

MUSHROOM-BEDS; Beds, to make which in Gardens, a ſufficient Quantity of Dung of Wheat-ſtraw muſt be provided, but never of Rye; and this Proviſion ought to be made from *April* to *Auguſt*; then let it be laid in Rows and tyed together; you are to dig your Trenches in *November* three Foot broad, and half a Foot deep; the Dung ſhould be well mix'd, that is the excrementitious Part with the Straw, and thrown into the Trench two Foot up Ridge-wiſe: Lay ſome Earth over this two Inches thick; and in *April* following every Bed muſt be covered with unrotted Litter, that the exceſſive Heat may not penetrate into the Beds; when you perceive the Dung begins to become dry, care muſt be taken to water it every third Day, provided it does not Rain; and this is the cheapeſt Way of raiſing Muſhrooms.

It is practiſed in *France* to dig a Trench five or ſix Inches deep in the Ground, and to lay in it either the Dung of Horſes, Mules or Aſſes Ridge-wiſe, in the Shape of an Aſs's Back; then they cover the Dung about two or three Inches with freſh Earth, ſuch as is juſt taken from under the Turf, rather ſandy than otherwiſe, and ſo they cover the whole either with Straw or dry Litter, as well to defend it from the Froſts in *Winter*, as from the ſcorching Heat of the *Summer*'s Sun. The Bed being thus prepared, it is water'd twice or thrice a Week, without taking off the Covering of Straw, and in about two Months Time, the Muſhrooms will begin to appear, and muſt then be cut as they come up, and not drawn up by the Root: Theſe Beds may be made every Month to produce Muſhrooms all the Year round.

The late famous Mr. *Harriſon* of *Hendy*, made Muſhroom Beds much after the ſame Manner, only inſtead of Horſe-Dung he made uſe of old Thatch, which turn'd muſty and grew mouldy ſooner than Horſe-Dung, and would produce Muſhrooms quicker, and in greater Plenty; but either Way will do very well.

Some Melon Ridges have produced Muſhrooms in *Autumn*, eſpecially if the Earth upon them has not been of any great Subſtance, and that Straw or Litter has been laid upon them and frequently water'd.

It is ſaid, that the Cuttings of the White Poplar or Abele about the Root, being ſteep'd in hot Water, well fermented with *Yeaſt*, will produce very good Muſhrooms in a few Days, and ſome likewiſe report, that the looſe Chips of the ſame Tree, being bury'd in a decay'd hot Bed will do the like.

There is a ſort of Stone about *Naples*, which produces good Muſhrooms, if it be laid in a moiſt Place, or well water'd.

MUSK; a Liquor of a particular Kind, which is found in a Bladder or Capſula, ſituate near the Groins, in the Belly of the Animal that bears it; from whence it apparently filtrates thro' the emunctory Glands.

Merchants counterfeit Muſk by putting to this Liquor the clodded Blood which is found under the Skin of the Animal when it is flead.

Muſk has the Vertue to fortify the Heart and reſtore decay'd Strength; it reſiſts Poiſons and rarifies groſs Humours; it expels Wind and promotes Copulation: The Doſe is from half a Grain to four Grains. It is good for Deafneſs, if it be put into the Ear with a little Cotton; they alſo apply it towards the Womb to allay the Vapours, tho' it be very injurious to hyſterical Women of a weak Conſtitution.

MUST; the Subſtance of the Grape or Fruit after the Juice is preſſed out; or rather the new Liquor or Preſſure of Fruits before Fermentation.

MUSTARD,

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MUSTARD, in *Latin Sinapi*; a Plant, of which, according to M. *Chomel*, there are three ſorts, *viz.* the *Common*, the *Small*, and the *Wild Muſtard*; but he deſcribes only the firſt and the laſt; the Common Sort uſed by Apothecaries, bears Leaves like a Raddiſh, though ſmaller and a little rougher, it grows very tall, has divers Branches, and reddiſh Seed contain'd in ſmall Cornets or Coffins, whoſe Taſte is very ſharp and poinant. It is ſow'd in Fields and Gardens, and bloſſoms in *June*.

They uſe Muſtard-ſeed in Quartan Agues; if its pounded and put into Wine, it hinders it to ferment, and ſo retains its Sweetneſs for a long Time; it is taken by way of Potion to cure the Venom of Muſhrooms; if you chew it, 'twill remove the Toothach; it is proper in aſthmatical Caſes; it purges away Phlegm, provokes Urine, and forwards the Menſes: Being ſteep'd in Water, it takes away all Uncleanlineſs and Spots from the Skin, and is very good for old People, and ſuch as are phlegmatick in *Winter-time*; it is of ſingular Uſe in the Scurvy.

That which is called *Wild Muſtard* has indented Leaves like a Rocket; they ſow it in the ſame Manner as they do the other, its Seed is white, and not ſo poinant as that of the former: It bloſſoms in *June* and *July*, and its Seed being pounded and apply'd with ſome Honey, removes the Marks of a Contuſion and cures a ſcall'd Head or Scurff; the ſame applied with Vinegar, cures the ſtinging of venomous Animals; being put among your Victuals, it excites an Appetite, and is good for the Stomach.

Their Way of making Muſtard in *France*, is to clean the Seed very well and to ſift it; then they waſh it in cold Water, leaving it one whole Night in the Water, and after that they take it out; and when they have ſqueez'd it with their Hands, they put it into a clean and neat Mortar, and having pounded it with a Peſtle with ſome ſtrong Vinegar, they afterwards ſtrain it.

Others take two Ounces of Muſtard-ſeed, and half an Ounce of Cinnamon; which being pounded very ſmall, they mix it with Honey and Vinegar and form a Paſte of them, and of that make ſmall Cakes, which are dried in the Sun or an Oven; when they uſe it, they diſſolve a Cake in Vinegar, Verjuice, or other Liquor.

A third Way they have of *making Muſtard*, which they call *Anjou* or *Dijon Muſtard*: They firſt remove the Acrimony of it, by ſteeping the Grain in ſweet Wine, during the Vintages, and preparing it as aforeſaid; then they put it into ſmall Caſks, which is the practiſe at *Anjou*; but the *Dijonneſe* form it into ſmall Cakes, and when they would uſe it, they diſſolve it in Vinegar. This Muſtard bears a better Price than the reſt, becauſe the Seed which grows at *Dijon* is better.

When they would make Muſtard to laſt eight Days to mix it in Sauces or Victuals; they may take of the Seed and put it into a Pot of Sweetmeats, or other Pots with Wine well ſweetned; it muſt not be uſed before the next Day; three or four Days after a little Wine may be mix'd with it the better to refreſh it, and thus it will laſt eight Days.

We eat Muſtard in *England* to draw down Phlegm from the Head; but being of a fuming Nature, ſometimes penetrating the Noſe and Brain with Diſpleaſure, to prevent its Effects, ſmell to your Bread, or draw in your Breath at your Noſe: They mix it with boiled Wine to correct its ſharp Quality.

But the moſt exact Receipt for our making of Muſtard ſeems to be this that follows; procure the firſt and whiteſt Seed that can be got, which caſt into Water two or three Times, 'till no more of the Huſk ariſe; then taking out the Sound which will ſink to the Bottom, rub it very dry in warm Coarſe Cloths, ſhewing it alſo a little to the Fire in a Diſh or Pan; then ſtamp it ſo ſmall as to paſs through a ſmall Tiffany Sieve; then ſlice ſome Horſe-Raddiſh, and lay it to ſoak in ſtrong Vinegar, with a ſmall Lump of hard Sugar, which ſome leave out, to temper the Flower with; being drain'd from the Raddiſh, put it all into a glaz'd Mug, with an Onion, and keep it well ſtopp'd with a Cork upon a Bladder, which is the more cleanly Way: But this Receipt is improv'd, if inſtead of Vinegar, Water only or the Broth of powdred Beef be made uſe of and ſome of this Muſtard, adding Verjuice, Sugar, Claret-wine and Juice of Lemon, you have an excellent Sauce to any ſort of Fleſh or Fiſh. Note that a Pint of good Seed is enough to make at one Time, and to keep freſh a competent while: As to any Part of it that does not paſs the Searce, it may be beaten again, and the Flower may be reſerv'd in a well-clos'd Glaſs, and freſh Muſtard made when you pleaſe.

MUTTON; the Fleſh of *Sheep*, whether *Weather*, *Ewe*, &c. hence Weather and Ewe Mutton, a common and delicious Food in moſt Countries for the Suſtenance of Mankind; there are various Ways of dreſſing Mutton, and the ſeveral Parts of it, and if you would have a great Side-Diſh of Mutton, take a *Crupper* of very tender Mutton, let the firſt Skin be dexterouſly looſned on the Top to the ſmall End and left hanging; then having prepar'd ſome thin Slices of Gammon, ſeaſoned with Parſly, Chibbol and black Pepper, let them be laid upon the Joint of Mutton, with ſome Lards or thin Slices of fat Bacon, and let the Skin be turn'd over them, after which it muſt be ty'd up and roaſted on a Spit cover'd with Paper, and when it is ready, let it be neatly breaded and garniſhed with Mutton Cutlets; and laſtly, having poured an exquiſite Ragoe upon it, let it be ſerv'd up hot to the Table. The ſame Thing may be done with a Quarter of Mutton or Lamb.

To have another Side-Diſh of a *Quarter* of *Mutton*, let it be farced on the Leg, with a *Salpicon*, which ſee; or with a Haſh of the ſame Meat that was taken out of it, according to the Method obſerved in ordering a ſhort Rib of Beef, which ſee under the Article *Beef*. Bread the Quarter and put it into an Oven to be brought to a good Colour; garniſh it alſo with fry'd Bread, marinated Cutlets and fry'd Parſly, and marbled with Lemon Juice and its own Gravy.

To order *Carbinado'd Mutton*, let a Joint cut into Carbinadoes be fried in a Pan with Lard, before it is ſtew'd in Broth, with Pepper, Salt, Cloves, a Bunch of Herbs, Cheſnuts and Muſhrooms, while you fry ſome Flower to thicken the Sauce: You muſt garniſh the Diſh with Muſhrooms and fried Bread, and ſerve it in with Capers and Lemon Juice.

To dreſs a *Breaſt* of *Mutton* for an Out-work, let it be ſtuff'd with Parſly and roaſted; ſeaſon it with Bread, white Pepper and Salt, adding Orange Juice and good Gravy, when ready for the Table.

After

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After you have boil'd the Breaſt in a Pot at another Time, dip it into a clear Paſte or Batter and fry it in Lard; then adding ſome Verjuice with the Grapes entire, and white Pepper, it may be ſerv'd in. For *Fillets*, ſee *Fillet-Mignon*: If you would ſee ſomewhat more about a *Breaſt* and *Neck* of *Mutton*, ſee the ſecond Paragraph under *Mirotons*; and for a *Leg*, ſee *Leg* of *Mutton*.

To dreſs a *Loin* of Mutton *a la Sainte Menehout*, as the *French* call it; you muſt provide ſuch a Kettle or Pot as is good for the Purpoſe; let the Bottom be cover'd with good Bards or thin Slices of Bacon, Veal Stakes, and Slices of Onions, lay the Loin upon them, and let it be covered with other Slices of Veal and Bacon, and let it be well ſeaſoned with fine Herbs and Spice; after which, let the Pot be put in an Oven or between two Fires, and let all be well bak'd but not over-done: After you have drawn them, let them be well breaded and broiled upon a Grid-Iron, while a Ramolade Sauce is preparing with Anchovies, Capers cut ſmall, Parſly, and Chibbols chopt apart. Having ſtewed theſe in good Gravy with a little Oyl, a Clove of Garlick and all other ſeaſoning Ingredients, pour them upon the Loin, in order to be dreſſed in a Diſh, and ſerv'd up hot to the Table. This Sauce may alſo ſerve for ſeveral ſorts of cold Fowl, which is to be breaded and boil'd, and alſo for many other neceſſary Uſes.

A *Loin* of Mutton may be dreſſed after other Manners: It may be larded with thick Slips of Bacon, and boiled in a Pot apart, with Water and a little White-Wine well ſeaſon'd with Pepper, Salt, Bayleaves, Cloves, a Bunch of Herbs and a Slice of Lemon: In the Interim, fry ſome Capers and Anchovies in Lard and a little Sauce in which the Loin was dreſs'd; and let it be pour'd on, when ready to be ſerv'd in, with Lemon Juice, or a little Garlick Vinegar.

At another Time when the Loin is boil'd, let the Skin be taken off, and the Fleſh ſteep'd in a ſort of Batter made with Flower, Yolks of Eggs, Pepper, Salt and Broth, in order to be well fry'd in a Pan: It may be ſerv'd in with White Pepper, Verjuice with the Grapes, and fried Parſly.

Another Way is to take off the Skin and let the Loin be baſted with Lard, breaded three ſeveral Times, in order to produce a fine Cruſt upon it in the Oven; and iced by rubbing it with the White of an Egg.

A *Shoulder* of *Mutton* may be eaten only roaſted if you will, and to render it more pleaſing to the Taſte, fry ſome Parſly in a Pan and pour ſome Crumb of Bread and Salt on.

To make a *Shoulder* ſtill more delicious; after you have half roaſted it, take off the Skin to the very Handle, and then the Fleſh which you are to haſh; then ſtrew it with ſome fine Herbs, Salt, Pepper, Muſhrooms, Nutmeg, and ſome Broth all together; put the Haſh into the Skin you have taken off, and give this Skin a Colour with the Fire with a little Crumb of Bread and Salt: Let every Thing be done with Dexterity, and then you may ſerve it in.

MUZZLE, an Utenſil, of which ſome are made for *Dogs*, &c. Others for *Horſes*; which laſt are ſometimes made of Leather and ſtamp'd full of Holes, or elſe cloſe; but they are not wholſom; for if it be allom'd Leather, the Allom is offenſive; if liquored, the Greaſe and Owze are as bad; beſides they are too looſe and too hot, oftentimes occaſioning Sickneſs in your Horſe, and to keep his Dung longer in his Body than otherwiſe he would do: The beſt *Summer Muzzle* is the *Net-Muzzle*, made of ſtrong Packthread thick knit, with ſmall Meſhes at the Bottom, and waxing wider and wider up to the Middle of the Horſe's Head, and bound about the Top with ſtrong Tape; having a Loop on the Nearſide, and on the Farſide a long String of Tape to be faſtned to the Horſe's Head.

The beſt *Winter Muzzle* is made of ſtrong Double Canvaſs, with a round Bottom, and a ſquare Lettice Window of ſmall Tape before his Noſtrils, down to the Bottom of the Muzzle; and this alſo muſt have a Loop and a String to faſten it to his Head as the other. The True Uſe of the Muzzle is to keep a *Running* Horſe, or indeed any other, from eating his Litter, from gnawing upon Boards, and Mud-walls; and to be ſhort, from eating any Thing but what he receives from your Hand.

Muzzles are very uſeful, if rightly made, and as hurtful if otherwiſe.

MYRRH; a Gummy Juice that diſtills from a thorny Tree, of a middling Height, by Inciſions that are made into it. This Tree grows commonly in *Ethiopia* and *Arabia*, and becauſe the Inhabitants of theſe Countries are thought to feed on Serpents, the Myrrh that is brought from thence is called *Trogledytick*. If you would have the beſt Myrrh to enter into the Compoſition of Mithridate, Treacle, and other Uſes, pitch upon that which is freſh, fryable, light, odoriferous, clear, and ſuch as is in ſmall Pieces, of a yellowiſh Colour, and bitter to the Taſte; it is apperative and diſcutient: It is much eſteem'd for the Obſtructions of the *Uterus* and to bring down the *Menſtrua*, and to quicken Women's Labour: It likewiſe reſiſts the Malignity of Humours: It is uſed in coroborative Remedies and diſcutient Plaiſters, and it makes the Breath ſweet.

MYRTLE; a Shrub of which there are two Sorts, the *Common* and the *Strange* or *Double Myrtle*; the Common Myrtle ſhoots from its Tops little Branches, adorn'd with little, pointed, green, ſoft and ſhining Leaves: Its Flowers, as Mr. *Tournefort* ſays, grow among the Leaves; they conſiſt each of five Leaves, in form like a Roſe, white, odoriferous, ſuſtain'd by an indented Cup, which turns to a Berry as big as an Olive, with a Crown at Top of it, divided into ſeveral Cells full of Seeds, ſhap'd like little Kidneys.

Experience has ſhewn us, that Myrtles may be multiplied two Ways, by Layers and Slips ſlipt off from the Root; if they are to be multiplied by the firſt, whether the Myrtles are in open Ground or in Caſes, you muſt chooſe the ſtraiteſt Branches, and thoſe whoſe Rind is ſmootheſt; let the Leaves be ſtript off at the Bottom within three Inches of the Part that is to appear above Ground, when the Branches are laid; then lay them in a kind of Trench dug on Purpoſe; cover 'em immediately with the ſame Earth which contains them; this done, water them, and leave them from *March*, which is the Seaſon of laying them, to *September*, when they muſt be ſeparated from their Stocks; the Branches will by that Time have taken Root, and be fit to tranſplant: Water them frequently in the *Summer*, for it is the Moiſtures, rectify'd by the Heat of the Sun, that help the Layers to take Root the ſooner.

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In the other Way of multiplying by Slips cut off from the Roots, you muſt lay open the Root of the Myrtle from whence you deſign to take a Branch, chooſe that which is fitteſt for Uſe, cut it off as cloſe as can be, that there may be the more little Roots about it: This Work ſhould be done in the *Spring* or *Fall*, and when you are about to plant your Myrtles, you ſhould have Pots or Boxes ready fill'd with Earth, two Thirds Kitchin-Garden Soil well ſifted, and one Third hot-bed Mould.

Theſe Shrubs are ſometimes ſet in open Ground, plant how you will, Care muſt be taken that it be in a Place where the Sun may come at them, and remember to water 'em often; you cannot but know when they want it, by the fading of the Leaves; Myrtles requiring naturally the ſhear, they muſt be clipt with all poſſible Art, and as your Induſtry directs you. If by ſome Accident or other it ſo happens, that any of the Branches of this Shrub withers, they muſt be cut off to the Quick, that the Shrubs may look the better. They have a very good Effect when they are planted among other Shrubs in due Order.

The Vertues we aſcribe to the Myrtle in *England* is, that both Leaves and Berries cool and are very aſtringent and drying, and therefore ſeldom uſed inwardly but in Fluxes: With Wine and Honey it heals the noiſom *Polypus*, and the Powder corrects the Rankneſs of the Arm-pits; the Berries mitigate the Inflammation of the Eyes, conſolidate broken Bones, and an excellent ſweet Water is diſtilled from the Leaves and Flowers; the *French* in like Manner ſay, it is deſiccative, that a Liquor is drawn from its Leaves and Fruit, which is aſtringent, whether taken inwardly or uſed outwardly, that it is good for thoſe who ſpit Blood and provokes Urine; that the Seed being taken before you enter upon Drinking hinders Drunkenneſs; a Decoction of the Leaves blackens the Hair, and they make a Bath of them to ſet diſlocated Members, by fomenting the broken Bone therewith; they add, that if you eat the Fruit, it wonderfully fortifies the Heart; and the Oyl is good for Contuſions.

The other ſort of Myrtle, according to Mr. *Chomel*, does not differ from the common One, as to the Leaves, but that they are brighter and more pointed; however, they are much thicker, and the Plants garniſh'd with many Branches; and this, continues he, is the Reaſon they do more particularly cultivate it in Gardens to cauſe a Shade. The Fruit of it is long, and almoſt like that of the other Myrtle, as well as its Flowers.

He aſcribes the ſame Vertue to this as he does to the other Sort: Water diſtilled from the Flowers of Myrtle yield a moſt agreeable Smell, which comfort the Heart and the Brain and Stomach, and its Oyl does the ſame; there is, it may be ſaid, an intimate friendſhip between the Myrtle and the Pomegranate, in ſo much that they will grow fruitful when near one another.

The beſt and moſt knowing of our *Engliſh* Gardiners, aſſure us, we cultivate ten Species of Myrtles in *England*, and that they may attain to a greater Perfection, and have the finer *Staminas* and Heads, they plant them in Pots, Tubs and Caſes: That in ſome Places they are plaſh'd againſt the South aſpected Walls, and that in one Place in the Kingdom there is an Arbour of Myrtles, which is covered every *Winter* to protect the Plants from the Extremity of the Froſts: That from theſe rough grown Trees they have plenty of Sprigs to dreſs up Baſons with Variety of Flowers, for the Ornament of our Rooms, and for Noſegays.

N

NAIANT, or *Natant*, that is, ſwimming, the proper Term in *Heraldry* to blazon *Fiſhes* in an Eſcutcheon, when they are born in an Horizontal Poſture, *Feſs-wiſe*, or tranſverſly acroſs the Eſcutcheon; but if they are erect, it is called *Hauriant*: Which ſee.

NAISSANT, *i. e. Naſcent*, juſt new born; the *Herald*'s Term for a *Lyon*, or other Beaſt, appearing to be iſſuing or coming out of the Middle of any *Feſſe*, or other *Ordinary*: For if it comes out from the lower Line of the *Ordinary*, they ſay it is *Iſſuant*; which ſee.

NARCISSUS; a Flower that ſhoots forth from its Bulb, long Leaves, even in their Edges, and ſoft to the Touch; from the Middle of theſe Leaves comes out a Stalk about half a Foot high, at the Extremity of which appears a Sort of Sheath, which coming to ſwell, and have its Membranes dilated, diſcovers at its opening other ſmall Stems, at the Top of which grow ſingle leaved Flowers indented like a Bell; they are of a different Colour according to the Species they are of: Their Cup, which for the moſt Part, proceeds from a membranous Sheath, becomes an oblong Fruit, either round or triangular at Top, and divided into three Receptacles, which contains a ſort of roundiſh Seeds.

To conſider the Narciſſus as to its Nature, it is a Plant, which loves a ſtony and very lean Soil, and it has been ſeen to grow in Gravel-Pits; but this is a Wild One; there are indeed Narciſſus's of divers Colours and of different Kinds: Some are Yellow, others White; ſome of them are ſingle, and others double; there are likewiſe ſome ſmall, others large, and of all theſe, ſome again are known to be backward, and others to flower ſooner; which is the Reaſon that on Account of this Difference they require a different Culture.

The moſt common in *France* are the Narciſſus of *Conſtantinople*, the *Boncore*, that of *Raguſa*, the crennell'd, the yellow, the ſtarr'd wild, the great and ſmall *Roſal*, the backward Montagnard, the Narciſſus of *Narbonne*, the *Engliſh*, the three ſorts accounted for in *Matthiolus*, and the *Emerocale* of *Valence*.

The Narciſſus of *Conſtantinople*, which is alſo called the *Calcedonian* Narciſſus, at the Top of its Stalk, ſhoots forth twelve Flowers with white thick Leaves, having in the Middle others ſmaller, that are yellow in like Manner as the Cup: This Narciſſus is very fine, but it has ſome Trouble in opening, eſpecially when it comes to form its Head; for then the Fogs and Colds are apt to blaſt its outward Tunicle, by which Means it often

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Times proves abortive; to prevent which Inconvenience, instead of planting it in the Month of *September*, it is best to do it before the End of *January*, and when it has begun to shoot forth from its Stalk, it should be cover'd during the Night to keep it from the Cold, and uncover'd again next Morning if there should be any likelihood of fair Weather.

To assist this Flower in its Blowing, the Tunicle which contains it may be neatly slit, which will help it to come forth the sooner; and hinder its being suffocated by its Membranes, which keep it closely lock'd up; you must not fail every Year to displant these Narcissus's, and carry them to some very dry Place; otherwise, if you should leave them in the Ground, they, and it is said, the *Italian* Ones, would shoot forth so many Suckers, as would consume that Substance which the Flower has occasion for to help it to blow: This Narcissus of *Constantinople* loves the Soil already mention'd. A certain Author says, we have had Roots of it from *Genua* in the Month of *March*, when the Stalks for the Flowers were shot out of the Bulb three or four Inches long, and having planted them some in Pots and some in Borders and Beds, all of them flower'd very well, notwithstanding they had been stifled up in Chests for several Months in their Passage to *England*.

The *Boncore* does not differ from that of *Constantinople*, saving that in the Midst of its white Leaves, it has a frizled and plaited Cup; it had its Name from one *Boncore*, who was the first that found it.

The Narcissus of *Ragusa*, instead of small white Leaves which in the others stand in the Middle, has a small yellow curl'd Circle, with several Spires that fill it, and because it was first brought from *Ragusa* to *France*, it bears that Name.

The *Crenell'd* is twofold, the great and the small; the first produces plenty of Flowers; the Leaves of it are white, and in the Midst of each of them is to be seen a small yellow Line pretty much raised, at the End of which you have the Figure of a small Horn: The small Edges do not bear above four or five Flowers that have six white Leaves, in the Midst of which there is a Cup of a yellow feizled Colour; it is filled with six small Cornets, which form a Star of the same Colour.

The *Yellow* Narcissus's have several Differences, however all these Flowers have their Leaves and a Cup of a Gold yellow Colour, and differ only in Bigness and in having a higher Colour or otherwise.

The *wild starry* Narcissus has a double Flower, whose Leaves are of a yellow straw Colour, and ranged like a Star.

The *small Rosal* is of a bright yellow and all full of Leaves; it is called the frizled Narcissus, because it has curled and shrivell'd Leaves like a Cabbage or Lettice, but it is very subject to miscarry; the great Narcissus resembling a Rose, called also *Ultramontane Silvestris*, produces no more than one Flower; instead of a Cup it shoots out in the Middle a Number of doubled Leaves; some of which are of a bright Yellow and others greenish when they open, and unfold themselves by little and little, a yellow Rose does as it were appear; but the Snow and Rain very often spoil them.

The *Backward Montagnard* bears three or four Flowers, which have white Leaves and such as are larger than the Common Narcissus; but they are asunder and appear like a Star; these Flowers have a Cup of a Citron Colour, and sometimes upon the Orange.

The Narcissus of *Narbonne* bears one or several Flowers very much smaller than those of the other Narcissus's; it has a yellow and great Cup, which extends it self at the Entrance into the Shape of a Bell.

The *English*, says *Chomel*, have a Flower that is a little larger than the last: It has also a yellow Cup, but even throughout.

The Narcissus of *Matthiolus* the same Author describes briefly thus: At the End of the Stalk, which is more flat than round, ten or a dozen Flowers appear, which have six long and narrow Leaves, separate from one another and representing Stars: The Cup rises in the Midst of them; but as these Leaves are exceeding weak, and especially at the Edges, they are of no long Duration; the Flowers open one after another, three or four at a Time, and while the first are falling away, the others blossom.

The Narcissus they call *Emerocalle de Falence*, has growing on the Top of its Stalk, eight or ten Flowers like unto these we have mentioned; but they keep so close together, that you cannot see above one or two of them at a Time, and those that bloom begin to fade when the others are ready to appear: This Flower much resembles the white Bell-Flowers, its Leaves being of the same Colour, long, narrow, separate from one another, and resembling a Star, in the Middle of which arises a Cup that is frizled about the Edges, which for its Length is like a Bell-flower: This Flower is so fading that it can scarce survive one whole Day; and hence it has had the Name of *Emerocalle*, which signifies a Flower or Beauty of a Day's Continuance.

Chomel over and above all these, gives us an Account of several sorts of the *Incomparable Narcissus*, viz. The Yellow-Gold Colour'd Narcissus, with six Leaves of a bright Yellow, standing close to one another and opening well with a Cup that extends it self wide in the Bottom, and swells out to the Thickness of a Finger. The *Pale Yellow* that differs little from the other, but that its Leaves are narrower, not contiguous, and frizled; and that their Colour which is yellow, as they grow, changes by Degrees and becomes pale and whitish. The *Lemon Colour'd Narcissus* edged with Orange, resembles the Yellow-Gold one; because it blooms at first of a pale Yellow, and as it grows retains always the same Colour; it has a larger Cup, edged with an Orange Colour, the Leaves of it are larger and more crowded. The *Great White Nonpareil Narcissus*, with the Leaves spread asunder from each other; but the small one keeps on more compact and more united: And thus the Great white one, which has a Yellow Cup, differs in Nothing from the small One; but that this last has shorter Leaves, and a Cup of a more lively Colour. The *Double Lemon Colour'd Narcissus*, &c. puts forth three Rows of Leaves which are large enough, and in their Recesses grow several small Leaves that are of a very bright yellow Colour, and this Flower makes such an Appearance and Shew, that it has been justly intituled to the Name of the Great Narcissus and the *Incomparable*; because it contains in it self alone, all the Beauties which are to be found separately in the others. These sorts of Narcissus's require also a middling Exposition to the Sun, and Earth like

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that for the Kitchin-Garden. There are alſo Narciſſus's of the *Indies*, they muſt be laid four Fingers deep in the Ground, and four Inches diſtant from one another.

Having mention'd the Narciſſus of the *Indies*, *Chomel* gives us an Account of ſix ſorts of them: And firſt the Narciſſus of *Virginia*, which he makes to be the Name of an Iſland from whence it came; when it firſt blooms it appears to be of a dirty white Colour; but by Degrees it alters and becomes at laſt of a beautiful bright Red: It puſhes out its Leaves like a *Perſian* Tulip; but they are ſomewhat larger, and they never open: It grows better in Pots or Beds than in open Ground, and muſt be cover'd above two Fingers deep; you muſt give it a little Sun, and not take it up often.

Narciſſus of *Jacob* ſhoots out the Flowers each conſiſting of ſix Leaves, of a faint purple Colour at the Ends: Each Flower as to Shape, reſembles a white Lilly, it has ſix long and whitiſh Filaments, which dye away into ſmall Buttons, inclining to a yellow Colour; and the middle Filament which is larger than the reſt inclines to a red: This Flower, contrary to all others, appears at the ſame Time with its Stalk, and when it is thus bloſſomed, it begins to puſh forth its Verdure and Leaves. This Plant ought to be cultivated in a Pot; lean and ſandy Ground ſuits with it: It muſt be ſet two Fingers deep; it requires watering and a Heat of the Sun, until the firſt Colds have wither'd its Leaves, and then it muſt be put into an open and good airy Place, and Nothing more done to it 'till the Middle of *May*, when the Earth muſt be carefully removed from over it, ſo as that the Bulb appears, and you muſt be very cautious of injuring the Roots; this done, you muſt gently take off the Suckers of the Bulb, which muſt be cover'd again with Earth: They water it 'till the Earth is well ſoak'd, then they expoſe it to the Sun and Rain; and for all that, they muſt water it when there is Occaſion: They rarely take it up to rid it of its ſmall Bulbs, which may be planted in other Pots by themſelves.

The *Red Narciſſus* ſomewhat reſembles a Lilly in Form, otherwiſe called *Narciſſus Madam*, bears twenty Flowers, and upwards; they are ſmall, longiſh and of a dark green Colour; they open one after another; they are pendant, ſtrait, cloſe and thick; they reſemble a white Lilly, and are of the ſame Bigneſs; but the Leaves are cloſer and not ſo much revers'd: They are at firſt of a whitiſh Colour mix'd with Red, and the older they grow, the more Colour they have. The Bottom on the Inſide is whitiſh; the Foot Stalk is reddiſh and terminates in a ſmall round Top like a Cork or Stopple: That in the Middle has none, but is longer and higher colour'd than the reſt; that bloſſoms in the Beginning of *September*.

The vinous bright Narciſſus, to which they have alſo given the Name of *falſe Madam*, differs not from the laſt any otherwiſe than that its Stalk is weaker and more awry; it does not bear ſo many Flowers, and they are ſmaller and not ſo deep colour'd as the others: They are both eaſier raiſed in Pots than plain Ground; they require much Sun, and a meager light Earth; they muſt be ſet three Fingers deep, and no more: They are very rarely taken up out of the Earth.

The Spherical Narciſſus, called alſo *Ornitogal* and the *Indian* Narciſſus, but beſt known by our modern Gardiners, ſays Mr. *Chomel*, by the Name of *Chandeler*, ſhoots out its Flower with its Stalk, which growing up by Degrees, at laſt opens it ſelf at the End like a Mouth, wherein appear ſeveral others, which expand themſelves on all Sides, and form as it were a Sphere; on the Top of the Stalk are ſeveral reddiſh and pretty long Filaments, between which grow alſo ſome ſmall Stalks half a Foot long, of a Finger's Breadth, and of a triangular form, green and red with ſmall Heads, like what you ſee in Tulips; ſome of its Stalks hang downwards, others grow ſtrait; from the Ends of them proceeds a Flower conſiſting of five Leaves, of a crimſon Colour, tuck'd up above and frizled: The Out-leaf raiſes it ſelf with ſix Filaments, in the Middle of the ſame Colour, and very beautiful to the Sight, which are cover'd with little moving Caps that altogether dwindle into a yellow brown Colour; the ſeventh is longer than the reſt, grows thin and awry at the Top, forming a ſort of Button of a purple Colour: Theſe Flowers are three Fingers diſtant from one another, or a little more: They bloſſom one after another, and no one fades but another comes in its place: They appear in *September* and laſt a Month. This Plant is cultivated in the ſame Manner as the preceding; only it requires more Heat and leſs Moiſture, and therefore muſt the roots carefully be look'd after.

The *Scaly* Narciſſus, called alſo *Sicilian*, the *Colchick*, but oftner the *Indian* Narciſſus, bears a Flower like a Pomegranate, conſiſting of ſix Leaves and ſometimes of more, of a fine Red like Fire, and the Leaves contain in them ſeveral ſmall Flowers of a Carnation Colour, half open; three red Filaments proceed from each of theſe Flowers, which have yelloviſh Caps: When this Plant bloſſoms, and that the Stalk mounts up to ſeeding; the Leaves at the Foot begin to ſhoot forth, and do not appear until the Flower falls off; it rarely bloſſoms; but its Beauty is ſuch that it deſerves to have Pains taken about it. It ought rather to be cultivated in Pots with light and ſandy Earth in them, than in Beds, three Fingers deep.

When the Leaves of it are wither'd, if it be in a Bed, you muſt ſuffer the Earth to dry about it, and add freſh to it, for fear the Wet and Sun ſhould do it an Injury; and if ſet in Pots, it ought to be placed under a Covert, where nevertheleſs it is ſomewhat airy.

Another Narciſſus called alſo by our Author a white *bulbous Violet*, has pretty long and thick Leaves, and but one ſmall Stalk, at the End of which in one only Place, appear five or ſix very fine Flowers, which have a yellow Cup in the Middle, of a very bright Colour; it is brought from *Italy*, and therefore we in *England* call it the *Italian* Narciſſus; and requires to be planted in an open Air and in a light Earth, ſuch as that of a Kitchin Garden, without any other Mixture.

As to the planting of Narciſſus's, whether in Pots or in Beds, it is given for a Rule, by our Authors, that they be put into the Ground above four Inches diſtant from each other and in Drills drawn by the Line, that they will make a good Appearance among Tulips and Hyacinths, and that this Method is obſerv'd, to the End that by Means of a great many of theſe Flowers of different Kinds and different Seaſons, the Garden may for ſeveral Months be provided with ſome in Bloom.

Chomel mentions another *Narciſſus with ſeveral Flowers*, and ſays it has a pretty large Bulb and a few ſhort Leaves, and a tall Stalk, on the Top of which appear five or ſix Flowers, conſiſting for

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for the most Part of six or seven white Leaves, and each at its Appearance having a small Leaf to accompany it; This is common in *Italy* and blossoms in *May* and *June*.

The Narcissus, which he otherwise calls *Blue Bell-Flower* has a Bulb almost round, accompany'd with several small Fibres; it bears but few Leaves which are narrow and a little crooked; it has but one Stalk, which is very strait, from which proceed three or four Flowers, consisting of six very large Leaves of a yellow or whitish Colour, and red Filaments within: He says it blossoms in *April*, and that its Root is of a drying Nature, and if eaten or drank, will make you vomit, and that it is good for closing up Wounds and for a Hernia.

The last Narcissus mention'd by our Author, and which he calls *Narcissus Totus Albus*, is rarer than the rest, and more agreeable both in Shape and Smell; a Stalk proceeds from its Bulb, which is adorn'd at Top with a great Number of small white Flowers in Tufts like the Narcissus's; saving that they are smaller, have their small white Cups, from whence they have had the Name of *Totus Albus*, and that they have an extraordinary fine Smell: They are brought out of *Provence*: The Bulbs ought to be planted in *September* at the full Moon, four Fingers Distance from each other and four Fingers deep; this Plant being sheltered from the Cold bears all the *Winter*; but it must be covered with Straw or somewhat else to keep it from perishing.

We are not here to forget the *Spanish* Narcissus's both Double and Single, which are cultivated with us; for which too hot a Sun is pernicious and they require a leaner Earth than that of the Kitchin Garden about their Roots: Pots are best for them, and Humidity is contrary to them; they must be transplanted, says a Judicious Author, every three Years, that the new Productions or Suckers may be sever'd from them, and their Earth changed: Six Days after this is done, they are planted anew, and there must be no longer Delay, lest their Bulbs, being very tender, might be subject to be too much dry'd by the Heats of the Season: These two Sorts require that their Flowers be not left too large upon their Stalks, lest draining too much of the Substance their Bulbs stand in need of, they should in Time languish and dye away.

We have likewise the white *Autumnal Narcissus*, which does not like too much Sun, and requires a lean Earth and in small Quantity, contenting it self to be set three Inches in the Ground, and about two Inches from one another.

Dodoneus mentions a certain Narcissus, called the *Field Narcissus*, or the *Great Spanish Narcissus*, with pale, yellow or white Flowers; but being the same mention'd already under the Name of the *starred Narcissus*, out of *Chomel*, all that shall be added is, that it requires an Earth of a moderate Substance, and an Exposition to a pretty hot Sun; that they must be planted four Inches deep, and at a Span Distance from each other; that when this Plant begins to form its Flowers, and that the Part which contains it comes to swell, you must as much as you can, preserve it from the Rain, and the best Way to do it, would be to convey it in its Pot to some cover'd Place, otherwise that Flower would be apt to burst, or be so much harrassed, that it would be able to produce no Flowers of any Value. The little Double Narcissus requires almost the same Culture, except it must be put three Inches into the Ground, and be planted in a Soil a little more moist.

NARCISSUS *of Japan*; a more beautiful Plant than any hitherto treated of; though *Chomel* prefers his *Totus Albus* before all the rest: There are three sorts of them; the first of which bears Flowers like a Lilly, beginning to blow towards the latter End of *May* or Beginning of *June*: At first we find a Stem arise from its Bulb, that is smooth, small, no bigger than about a Man's Little Finger, and about a Foot and an Half in Height; at the Extremity of this Stem, a Sort of Sheath appears, which when blown produces several Cups, each sustaining a Flower, made up of six radiated crooked Leaves, each of them supported by a large Stalk and of a yellowish Red; in the Middle of these, six Pivots shew themselves, bearing some Stamina's at the Top, form'd into the Shape of a Pent-House and of a red Colour. When the Flower is fallen, it is succeeded by two or three Leaves which proceeding from their Bulbs, look like those of the Day-Lilly, except that they are larger and greener, and are distinguished with little red Spots: They are not very long, but will hold 'till *Winter*.

The second sort is a very rare Plant, in Form like a Lilly, only the Leaves of the Flower, extend farther and decline less: This Plant is more fruitful in Flowers than the first; *September* is its Time of blowing, and it is of a white and red Colour; the Cover wherein the Flower is inclosed is composed of white Membranes, which at their opening discover the Flower Leaves something red, representing a Bunch of Feathers, and when they come to be full blown appear like a Marigold, of a soft red and pale at the Bottom; both in the Inner and Outer-side six unequal Pivots shoot out from the Midst of these Flowers, on the Top of which some Stamina's appear like those of Saffron, falling down like the Tops of Fennel and of a red Hue.

The third sort is as beautiful as the former; differs not in any Thing from the second; but that it is of a clearer Red; for the Flowers it yields are of the same Composition; except that they are not so numerous nor large, because the Root is smaller.

These three Narcissus's are indeed very rare, yet those who have a Mind to raise them may observe the following Rules: The reddish, yellow and the first of them, is as well as the rest, multiplied by Bulbs, and is better managed in Pots than plain Ground; because then as much Sun can be given it as is requisite to make it blow: You must fill the Pots with a very light Earth, *viz.* two Thirds of Bed-Mould, and one of common Earth well sifted, into which the Bulbs are to be set two or three Inches deep; and they must be never taken up to remove the Suckers, 'till the second or third Year after, and that always in *March*: Care must be taken to house these Plants in some Place sheltered from the Frosts and not moist. From the Time these Bulbs are planted, they must not be watered 'till the Month of *May*, minding always to put them into the warmest Places.

Upon the coming in of *May*, they must have a sound wetting, steeping the Pots in Water until you find it swims upon the Surface; after which they are to be set in those Places where the Sun has most Power; after the first wetting, they must be watered as often as the Heats will permit, and this must never be omitted, unless when the Season proves very wet; the Plant requires a warm Place, where the Sun naturally exerts it self in the highest Degree; and if due Care be not taken

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in this Reſpect, you run the Hazard of ſpoiling it: It muſt be manag'd in this Manner until *October*, that it may be able to produce good ſtore of Suckers, and beautiful Flowers in its proper Seaſon. It has been already hinted, that the Maſter Root muſt not be ſtirred the following Year; only the old Earth that covers it muſt be remov'd, and ſome that is freſh put in the Room of it, leaving it to remain in that Condition without watering it, until the Month of *May*: In the third Year it is raiſed up to diſburden it of its Suckers.

The two other *Japan* Narciſſus's require a ſandy Mould mix'd with ſome Kitchin Garden Earth well ſifted, wherein the Roots are ſet two or three Inches deep: Theſe in like Manner require much Sun, and in other Matters the ſame Culture with the former: The Floriſt muſt by no Means pretend to raiſe theſe Narciſſus's in open Ground, where it is impoſſible they ſhould thrive ſo well, by Reaſon the peculiar Care they require cannot then be taken of them.

We had almoſt forgot one Narciſſus more known by the Name of the *Long-Neck'd* or *Doſſed* Narciſſus; the *French* Gardiners call it *Col de Chameau*, *Camel's Neck*, by Reaſon of its long Stalk, which when charged with Flowers, repreſents the Neck of that Animal; it is in *Latin* called *Narciſſus Cervice longa*.

Experience has taught Gardiners, that this Narciſſus is a Plant thrives beſt in a fat Soil, with which the Bulbs need only be cover'd, throwing a little light Earth over it, to prevent Rottenneſs or ſome other Inconvenience: It muſt not be much expoſed to the Sun, becauſe the Flower is then the moſt beautiful, when it does not blow too ſoon.

They ſet it in the Month of *October* a Foot deep in the Ground, the Bulbs being four Fingers diſtant from one another, which gives them a greater Freedom to enlarge themſelves, and produce a finer Flower.

This ſort of Narciſſus muſt be removed every three Years, as well as the other, and the ſame Method of Culture muſt be uſed to it. Some others might be named, if there were any Occaſion to enlarge upon this Article.

The Medicinal Vertues aſcrib'd by M. *Chomel* to the Narciſſus is, that the Root of it being boiled, whether it be eaten or drank in a Decoction, will promote a Vomit: It is admirably good for Burns, if readily applied with Honey to the Place; it cures cut Nerves if apply'd to the afflicted Part: Some mix it with Honey and make a ſovereign Plaiſter of them for Sprains and Diſlocations, as alſo for inveterate Pains in the Joints: Being mix'd with Vinegar and Nettle Seed, it takes away Freckles and Redneſs in the Face; it purges away the Filth of Ulcers, breaks Impoſtumes, and being uſed with Honey and Flower of Tares, which grow among Corn, it removes all the ill Humours that are lodged in the Body: Several other Vertues are aſcribed to it, too long to be repeated.

NAVEL, a part of the Center of the Abdomen, to which the Navel-String in a Fœtus is joyn'd, which is cut off after the Delivery; when young Children are indiſpoſed in this Part, take the Herb Fleawort, and apply it in a Liniment with a little Vinegar to the Navel.

If you would hinder young Childrens Navels to grow out too much, take the Leaves of the Herb Through-Wax freſh Gather'd, pound and incorporate them with ſome Wine and Wheat-flower, of which make a Cataplaſm, and apply it to the Navel.

NAVEL-GALL; a Bruiſe on the Back of a *Horſe* or Pinch of a Saddle behind, which if left alone too long, is hard to be cur'd; the Reaſon of the Name is, becauſe the Hurt is right againſt the Navel: There are divers good Receipts for the Cure of it: Take Oyl of Bay, Oyl of Coſtus, Fox-Greaſe and Oyl of Savin, an Ounce of each, an Handful of great Garden-Worms, which you muſt ſcour with Salt and White-wine; and put all the Ingredients together into an Earthen Pot very well ſtopp'd, and boil it well; then add thereto an Ounce of Sallet-Oyl, and boil it again over the Fire, 'till it becomes a perfect Ointment, which ſtrain into a Gallypot, warm it when uſed, and with it dreſs the Sorance with Lint or Hurds.

If the Place is only ſwell'd and the Skin not broken, then daub the griev'd Part all over with your Hand, or with a Rag wet in Brandy, and it will take it down; but if it be raw and ſore, take a quarter of a Pint of Whale Oyl, and boil it in as much of the Powder of Verdigreaſe, finely powdred and ſearc'd, as will lye upon a Shilling, and anoint the Part therewith: Or the ſame Quantity of Verdigreaſe, Train Oyl, and two or three Spoonfuls of the Ointment of Marſh-Mallows boiled a little together, is a certain Cure for it:

Now for the ordering of this Evil; if the Skin hangs looſe about it, you are to cut it off, but if it be an old Navel-Gall, which feels hard, then cut out the Bruiſe with an Inciſion-Knife, and ſear the Wound up again with a hot Iron, and heal it with the *Green Ointment*, which ſee under the Head *Ointment (Green.)*

NEAT'S-TONGUE; the Tongue of an Ox, *Neat* being the *Saxon* Word for an Ox, and retain'd amongſt us to this Day: There are ſeveral Ways of preparing them for the Table; and ſome *Bake* them between two Fires in the following Manner: When they have cut off the Roots, they broil them a little on the Coals, to the End that the Skin may the more eaſily be peeled off, and lard them with thick Slices of Bacon and raw Gamon, all well ſeaſon'd: Let ſome Bards or thin Slices of Bacon be laid in order on the Bottom of the Pot, with Beef-Stakes, beaten and the Tongues laid upon them, with Slices of Onions, and all Sorts of fine Herbs and Spices, ſeaſoning them alſo with Pepper and Salt; then having covered the Tongues with other Beef-Stakes and Bacon Bards, in the ſame Manner as they were put underneath, ſo as they may be well wrapt up on all Sides; ſet the Pot between two Fires, that is, one on the Top, and the other Underneath: Let it continue therein for the Space of eight or ten Hours, until the Meats are well bak'd or ſtew'd; and in the mean Time prepare a good Cullis of Muſhrooms or ſome other choice Ragoe with all Sorts of Garnitures, as Muſhrooms, Truffles, Veal-Sweet-Breads, *&c.*

When the Tongues are taken out, drain them, clear them thoroughly from the Fat, and dreſs them in a Diſh, turning the Ragoe upon them: You may ſqueeze the Juice of a Lemon into the Cullis, and if you would have the Diſh garniſhed, one of the Tongues muſt be cut into Slices, or elſe you may garniſh it with *Scotch* Collops: The ſame Thing may be done in dreſſing Calves-Tongues, but if it be requir'd to farce them without larding, you may make uſe of the ſame Ragoe, taking Care how ever that both of them be always ſerv'd up hot to the Table.

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Dry'd Neat's-Tongue being commonly salted in the same Manner as dry'd *Hogs-Tongues* except scalding, see *Hog's-Tongues* for it. However, they must be steep'd in Water, the thick End or Root being cut off, and salted after they have been well wiped; they must be left three or four Days in the Pickle or Brine, and when they are taken out, if you have any petty Salt-Meats to be prepar'd, this Pickle may serve for that Purpose, whether it be a wild Boar, Hog, or Fawn: so that those Salt-Meats may be serv'd up for Outworks or Side Dishes with good Pease-Soop: As for the Neats-Tongues they must be tyed at the small End or Tip, and hang'd up in the Chimney to be well smoak'd and dry'd; but let them be cover'd with Paper for fear the Soot should spoil them; you may keep them as long as you please, but it must be in a Place where there is no Moisture.

To boil your *dry'd Tongues*, you must put them into hot Water, and leave them there 'till you find them supple and soft, then scrape and wash them in several Waters so long, 'till the last Water looks almost clear: Take a Pot into which put them with Water and fine Herbs, season'd with Salt, Pepper and Cloves, boil them 'till you find they are enough, then removing them from the Fire, wipe them and take off the Skin, which you may easily do while they are hot, and this will help to make them delicious; but if you would give a greater Savour than ordinary, stick them with Ten or a Dozen Cloves: It is to be observ'd that if you would keep the Tongues, the Skin must not be taken off, seeing in such a Case they will grow hard and dry.

Roasted Neats-Tongues, are first boiled in good Broth; then the Skin is taken off, and when they are larded, they roast them on a Spit, and eat them with Vinegar, Pepper, *&c.* and they make agreeable Food.

A *Side-Dish* of *Neats-Tongues* is prepar'd thus; let the Tongues be boiled in fair Water with a little Salt and a Bunch of fine Herbs; then cut the End next the Root, peel off the Skin and lard them with Slices of Bacon that are somewhat long; after which roast them, but not too much, and as they are serving up, you may pour upon them a good Ragoe, according to the Season, or a rich Cullis, or Ramolade Sauce: Calves-Tongues may be done in the same Manner, as well as for the following Dish.

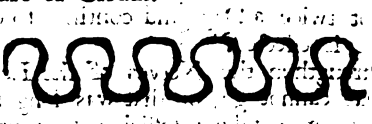
After having ordered the Tongues, for the peeling of their Skin as before, and having larded them across with thin Slips of Bacon, let them be well bak'd *a-la Braise*, or between two Fires; as they are dressing in the Dish, slit them along, so as the Bacon may appear and make a Ragoe, or a Cullis to be pour'd upon them; let them be well clear'd of the Fat and serv'd in hot.

Neats-Tongues undry'd may be *baked between two Fires*, for which End when you have cut off the Roots, broil them a little upon the Coals, that the Skin may the more easily be peel'd off, and lard them with thick Slips of Bacon and raw Gammon, all well season'd: Let some thin Slices of Bacon be laid in Order on the Bottom of a Pot, with Beef Stakes beaten and the Tongues upon them, with Slices of Onions, and all sorts of fine Herbs, and having cover'd the Tongues with other Beef Stakes and Bacon Bards, in the same Manner as they were put underneath, so as they may be wrapt up on all Sides, set the Pot between two Fires, *viz.* one the Top and the other Underneath; let it continue therein for the Space of eight or ten Hours, 'till the Meats are well baked or stew'd; and in the mean Time prepare a good Cullis of Mushrooms or some other choice Ragoe with all sorts of Garnitures, *viz.* Mushrooms, Truffles, Veal-Sweet-Breads, *&c.* When the Tongues are taken out, let them be drain'd, thoroughly freed from the Fat and dress'd in a Dish, turning the Ragoe upon them: You may squeeze the Juice of a Lemon into the Cullis, and if you would have the Dish garnished, one of the Tongues must be cut into Slices, or else you may garnish it with Fricandoes or *Scotch* Collops: The same thing may be done in dressing Calves-Tongues; but if it be requir'd to farce them without larding, you may make use of the same Ragoe, taking Care nevertheless, that both the Neats-Tongues and Calves-Tongues be always serv'd up hot.

To have a *Side-dish* of *Neats-Tongues*; let the Tongues be boiled in fair Water, with a little Salt and a Bunch of fine Herbs; then cut the End next the Root, peel off the Skin, and lard them with somewhat long Slips of Bacon; they must afterwards be roasted, but not too much; and as they are serving up, you may pour upon them a good Ragoe, according to the Season, or a rich Cullis, or a Ramolade Sauce: The same Thing is to be done with Calves-Tongues, as well as for the following *Side-dish*.

After having ordered your Tongues for the peeling off their Skins as before, and having larded them across with thick Slips of Bacon, let them be well baked between two Fires: As they are dressing in the Dish, slit them all along, so that the Bacon may appear, and make a Ragoe, or a Cullis to be pour'd upon them; let them be well cleared from the Fat, and served up hot.

NEBULOSE; a Term in *Heraldry*, when the Out-Line of any Bordure, Ordinary, *&c.* is of the following Form, that is, resembling something of the Figure of Clouds.



NECTARINE, a very pleasant Fruit, of the Savour and Taste of Nectar, whereof the red *Roman* is the Fairest, and by most esteem'd the best and most delicate Fruit for its Gust that *England* produces; some prefer the Murry, some the Tawny, but neither of them is so large as the red *Roman*: The red or scarlet Nectarine is also much valued by many because it leaves the Stone; others there are of this Kind of less esteem, such as the Great Green, Little Green, Chister, Yellow, White, Paper White, Painted Russet, *Genua*, *Argol*, *Persian* and *Orbine Nectarines*.

The *French* call this Fruit *Pavie* in the Neighbourhood of *Paris*, and say it resembles a Peach, that does not quit the Stone; and thus the *Brunion* in respect to the violet Peach is a *Pavie*: The Word *Pavie*, in the greatest Part of the Provinces of *Guienne*, is a General Term, which signifies as well the *Pavies* that do not quit the Stone, and the Peaches that do quit it; both the one and the other are known by their Bigness, Colour, Form, Taste, Pulp, Water, Stone, *&c.* The Tree which produces them is call'd the *Peach-Tree*, which Head may be consulted, about the Culture and other Things proper

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proper to be known concerning Nectarines.

NEESING; a Term relating to a Horse, whose Head being stopp'd with Phlegm, Cold and gross Humours, so that he cannot neeze, there is Nothing better to bring him to it, than to take a Branch of Pellitory of *Spain*, and tying the same to a Stick, put it up into his Nostrils, and it will Operate upon him without Hurt or Violence.

NERVES; long, round and white Bodies, formed by an Assemblage of several Pipes, which take their Rise from the *Medulla Oblongata Vertebri*, either within the Skull, or from its Continuation; when it becomes the *Medulla Spinalis*.

The use of the Nerves is to convey into all Parts the Animal Spirits that are necessary for their Motion, Sense and Nourishment.

To relieve the Nerves that are contracted or hardned, and to mollify them, take a couple of Neats-Feet and two Handfuls of Sage; boil them together to Perfection, that is, 'till the Flesh is separated from the Bones; then strain the Stuff by Way of Expression, beat the strain'd Juice with half a Pound of fresh Jelly in an Earthen Vessel, and rub the Joints of the contracted or hardned Parts therewith hot, twice a Day.

Another Recipe for it is, to take a Chopine of Oyl of Olives, and the same Quantity of Claret, and boil them 'till the Wine is quite consum'd, and rub the affected Parts with the same Morning and Evening, after which wrap them up in hot Linnen-Cloths.

A third is to take a Chopine of Oyl of Olives, and half a Chopine of Claret, boil them until the Wine is wasted, then add thereto the Herb *A la Reine* or *French Tobacco*, and Mugwort Leaves, of each a good Handful; boil the whole together for a long Time, strain it through a white Linnen Cloth, and keep this Balsam by you for your Use; and when you apply it, put it upon a Leaf of red Cabbage or some other, and set it on hot twice a Day, and continue to do it 'till the Cure is effected.

To strengthen the Nerves of the Legs of a Child that cannot go, or that was long before he was able to go; take a sufficient Quantity of the Leaves of Wall-wort, Marjoram and Sage, as much of the one as the other, pound the whole together, and draw off the Juice, which you are to put into a Glass Bottle, well stop'd up with Paste; wrap up the whole Bottle in the same Paste and lay it on thick enough; put this Bottle in an Oven to be bak'd, and keep it there as long as you would do large Loaves: Then take the Bottle out, suffer it to grow cold, take off the Paste that is round about; break the Bottle and take out the Stuff that is within; and so you will have an Unguent of the same, which you are to lay up in order to be used in the following Manner.

Take an equal Quantity of this Unguent, and of the Marrow of a Shin of Beef; melt them together, and with the same hot rub the hind Parts of the Legs and Thighs of the Child, and he will soon walk. *Note*, That this Remedy is also good for adult Persons, who have contracted or hardned Nerves, that will make them go lame.

To rejoyn or unite the Nerves, take Crabs Eyes reduced into a Powder, put the same upon a little Piece of Linnen-Cloth, and apply it to the Nerves, let the Place be bound up with a very dry Bandage, for fear some Moisture should penetrate it; let the Ligature remain there for the Space of four and twenty Hours, and then see if the Nerve is united; bind it also again with warm Bands, as if it was some other fresh Wound, and take off the Ligature a Day or two after.

The same will also cure the Extorsions of the Nerves, if apply'd moderately hot; it is likewise a sovereign Remedy in making Water, if applied hot to the Reins along the Vertebræ with a hot Cloth, and that the Patient afterwards drinks some white Wine.

It is excellently good for the Sciatica, when applied hot to the Part. It cures the envenomed Bitings of mad Dogs, Adders or other Animals; but before this Balsam is apply'd, you must make the Wound bleed and wash it with some Wine, and use Lint with the Balsam.

Sometimes a Contraction, Cramp or Shrinking of the Nerves happens, the Cramp in general is taken for an entire Convulsion; but they particularly apply it to that Contraction which befals certain Persons, who have their Noses and sometimes half of their Faces drawn on one side, and that which makes them more or less deformed, is according as the Muscles and Nerves suffer in their Principle: This Convulsion is to be treated in the same Manner as the Palsey, and therefore Remedies must be used betimes, for fear it should degenerate into a worse Distemper.

For *prick'd Nerves*, take two Handfuls of Vetch, boil them in a Lye of Vine Twiggs, a little Vinegar, a little Honey, and a small Quantity of Barley and Bean-flower; put the whole together into a Pot upon the Fire, and make an Ointment for the same to be applied to the Place.

When the spraining of a Sinew is accompany'd with some Wound, and that the Skin is off, take the Whites of Eggs and Oyl of Roses beaten together, and bathe the strain'd Part therewith, after which apply a Linnen Cloth to it, which you are to dip in this Liquor.

When the Pain is allay'd, wash it with thick Wine warm'd, and put a Compress to it that has been dipt in the same Wine.

But if the Nerve is bruised, and that the Skin is not cut; bathe it often with warm and Diaphoretick Oyl, as the Oyl of Sage, Lavender, Rosemary, *&c.*

NET; a Term by which is to be understood, certain Inventions or Instruments wherewith to catch Fish, Beasts of Chase, *&c.* and of which there are several Sorts, that are to be met with, either under their particular Names, or those Articles wherein they are used.

NETTLE; in *Latin Urtica*; a Plant of which there are two Sorts, *viz.* the Male and the Female Nettle; the Male Nettle produces no Flowers, but pointed Cods; wherein oval and flattish Seeds are inclosed: The Female on the Contrary yields Flowers, but bears no Fruit; The Nettle has branched Stems arm'd with Prickles; the Leaves have crenell'd Edges, and are cover'd with stinging and burning Hairs, which cause a very smart Pain if you touch them; the Flowers which grow on the Tops of the Stems are Chives; the different Height of the Stems of the Nettle, join'd with some other Circumstances, has given Occasion to distinguish this Plant into three Sorts, *viz.* the *Great*, the *Small*, and the *Roman* Nettle; and they have all the same Quality.

Nettles grow every where, but especially in Hedges, Gardens, against Walls, and in uncultivated and sandy Places.

Nettles

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Nettles are inciſive and opening; they diſſolve the Stone in the Kidneys or Bladder, they will ſtop the ſpreading of a Gangreen, if they are bruiſed and apply'd to the affected Part: A Water diſtill'd from their Leaves and Flowers in the Month of *July*, and drank Morning, Noon and Night, to the Quantity of three Ounces, is good for the Cholick, Stone in the Bladder, inveterate Coughs, Worms and Wind: Its an excellent Remedy for hot Ulcers, and Bitting of Mad Dogs, if apply'd outwardly on a Linnen Cloth, as well as for Cancers, Fiſtula's, Gout, and ſwollen Feet; a Nettle being apply'd with a piece of Linnen to the Forehead, cures a Polypus in the Noſe, and ſtops the Bleeding of the Noſe.

The *Stinking* or *Dead Nettle*, in *Latin Lamium* or *Galeopſis*, has a Stem and Leaves like to the Common Nettle, but they are not cover'd with prickling Hairs; they have a ſtinking Smell when you rub them with your Hands or pound them: The flower is of a purple Colour, and there are thoſe who have a Milkwhite Spot upon their Leaves.

This Plant grows in Highways, near Houſes and Yards, and flouriſhes in *June* and *July*.

The Leaves, Stem, Juice, and Seed of this Nettle, diſſolve all ſorts of hard Bumps, Cancers, Impoſtumes, Evil, Parotidis; you muſt apply them warm twice a Day in the Form of a Cataplaſm, incorporating the ſame with Vinegar, being apply'd with Salt, they are good for rotten corroding Ulcers and Cancers.

The Leaves eſpecially, and the Root of the dead Nettle being pounded and apply'd to the Noſe, ſtop the bleeding of it, as the others do; and the Juice apply'd to the Forehead will have the ſame Effect: If it be drank at a certain Time, it will help People to make Water. An Ointment prepar'd with the Leaves of Nettle, Salt and Oyl, will keep the Parts of the Body from all Cold and Shiverings, be they never ſo great: They chaſe the Back-bone, Soles of the Feet and Wriſts with it; the Juice of the Nettle mix'd with a very ſmall Quantity of Unguentum Populeum, and apply'd to the Wriſts, allays the burning Heat of a Fever, as well as the Leaves pounded and mix'd with the Oyl of Violet or Poppy, and apply'd to the Wriſts; the Vapour of the Decoction of its Seed, removes Obſtructions in the Noſtrils.

NICOTIANA, or *Tobacco*; a Plant that may be ſaid to be of the firſt Rank among the Medicinal Herbs, becauſe of the ſingular Vertues contain'd therein.

This Plant in Shape, Port, and Nature, reſembles the great Confound ſo much, that ſome have ſuſpected it to be a Species thereof, rather than of the yellowiſh Juſquiam, as ſome have imagined; it has a very ſtrait Stem, inclining neither one Way nor another, thick, bearded or hairy, and viſcous; the Leaves are large, long and green, inclining to yellow, bearded or hairy, ſoft, viſcous, ſilandred, not crenell'd nor indented, larger at the Bottom, and nearer the Root than at the Top: When it is young, it has its Leaves lying as it were on the Ground; but when the Stem riſes and grows up, it ſends forth abundance of Leaves; from the lower Part, ſhoot out Branches half a Foot broad, which mount on high to four or five Foot, and ſometimes from three to four and five Cubits, as it is ſown in warm, fat, and well cultivated Soil. Its Branches come out of Joints, which make Intervals in the Stem from half a Foot to half a Foot; at the Top of theſe Branches appear the Flowers, which are like unto thoſe of the Nigella, of a whitiſh and Carnation Colour, reſembling a little Bell; proceeding from a Huſk or Cod in the Form of a little Goblet or Cup; this Huſk becomes round like a ſmall Apple; as ſoon as the Flower is gone, it is fill'd with very ſmall Seeds, like unto thoſe of the yellow Juſquiam; they are black when they are ripe, but green before they are ſo: The Plant in hot Countries bears its Leaves, Flowers and Seed at the ſame Time, for nine or ten Months in the Year: It ſpreads much in the Ground and is renew'd by a Quantity of Shoots, and its Roots ſend forth ſmall Strings and others that are thicker and ſhort enough, in Conſideration of the Height of the Plant: The Leaves and Root yield a gluey Juice, inclining to yellow, of a roſinous Smell that is agreeable enough, and of a ſharp, tart and biting Taſte.

This Plant requires a fat and well dreſs'd Soil, and in a Cold Country it muſt be well dung'd, that is, with an Earth with which the Dung has been ſo well mix'd and incorporated, that it is become Mould, and no longer looks like Dung: The Place ſhould be ſhady and moiſt, large and ſpacious; for in a narrow Place it will not grow tall, ſtrait and well branch'd; it delights in the *South* Sun, with a Wall behind it, to guard it from the *North* Wind, and to reverberate the Sun Beams upon it; it muſt be ſecur'd well from Winds, by Reaſon of its Tallneſs and Weakneſs: It will indeed be out of Danger in Reſpect to Winds, when it has taken deep Root: It grows better when often water'd, and delights in Water when the Seaſon is a little dry: It hates Cold, and to keep it alive in *Winter*, it muſt be put up in Cellars well vaulted, or in a Place made for it on Purpoſe in the Garden, or elſe let it be cover'd with a double Mat, or a good Covering of Hawm.

To ſow this Plant, make a Hole in the Earth with your Finger, as deep as your Finger is long, put into it ten or a dozen of the Seeds together, then cover up the Hole; for the Seed is ſo ſmall, that if you put in but three or four, the Earth will choak them, and if the Weather is dry, you muſt water the Place a little, fifteen Days after; it may alſo be ſow'd in the ſame Manner as Lettice and other Herbs, let the Seed be thoroughly mix'd with the Earth and well cover'd; ſome mix

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very pure, clean and small Ashes with the Earth, but in a small Quantity; it continues long before it shoots out, and when it does, you must secure it from Cold and Frost; covering it in the Night, when it is but young; and thus when the Plant shoots, you will have it always green and beautiful; for each Seed will produce its Stalk. The small Filaments of the Root entangling one with another, you must with a large Knife make a large Circle in the Earth round this Clod or Turf, and raising up the Earth put it into a Pail, that the Earth may be separated, and the small Stems swim upon the Water; thus taking them one after another without breaking them, and wrapping up each in the said Mother Earth, transplant them near the said Wall, at three Foot Distance from it, and four from one another; and if the Earth near the Wall is not good, make it so with dunging, and succour the said transplanted Stems, by often watering them.

The Time of sowing it is about the Beginning of *April*, and even sooner if the *Spring* begins sooner. The *Indians* and *Spaniards* sow it in *August*.

As to the Vertues of this Plant, for as much as it is hot and dry, which is manifested by its Mordacity, and biting Nature, as appears by its Taste; it is not to be doubted, but it is proper to cleanse and dissipate, to cure the *Noli me Tangere*, all old Wounds, cancerous Ulcers, Hurts, Tetters, Itch, Evil, Contusions, Impostumes, Stingings, Redness of the Face and several other Accidents; but for these Effects, the best and most valued Part of the Plant are the Leaves, and for want of them the Seed, though it has not the same Vertue as the Leaves.

But to be more particular as to the Effects of this Plant; it allays cold and windy Pains in the Head, Arms and Legs; if a Leaf of it, whose Sharpness has been qualify'd upon a Fire, be apply'd to the Evil, it gives Ease in the Tooth-Ach, so it does if you rub the Teeth with a Linnen Rag, that has been dipt in the Juice of it, and put a Pill made of the Leaves into the Tooth: Wounds in the Arms, Legs, and other Parts of the Body, be they never so old, will be wholly heal'd, if you wash them first with White-wine or Urine, then wipe them well with a Linnen-Cloth, and presently apply a green Leaf or two of it pounded with its Juice, or the Juice alone, and over that some good white Lint, or white Linnen-Cloth, and continue the same daily to the End of the Cure: And if you have no green Leaves, take dry ones and pulverize them, and put this Powder into the Wound, after you have wash'd and wip'd it as aforesaid: The *Indians* use it to comfort a weak and undigesting Stomach: They rub it first with Oyl of Olives, and then apply a Tobacco Leaf or Two that has been mortify'd on the Fire: The *Cannibal Indians* use it against Poison, with which they anoint their Arrows to shoot with; this Poison penetrating into the Blood kills immediately; for when they go to make War, they carry some Poison in a Deer's Foot; and in another, the Juice of the green Herb of Tobacco, to obviate the Danger, and if they have not that which is green, they carry a dry one about them; and as soon as they apply it to the Wound, they are out of Danger, be it never so great; this Remedy has been experienced by the *Cannibals* in a Battle in the *Province* of *Bahama*, where many were wounded, and as it was their Custom to cure their venemous Wounds with Sublimate, and finding a sufficient Quantity of this Plant, they apply'd the Juice of its Leaves to them, which presently eased the Pain, and effected the Cure.

The same Remedy will serve for the Biting of a Mad Dog, provided it be used in a Quarter of an Hour; the Leaves or Juice of this Plant apply'd with the gross Substance cures all Sprains in Beasts, and Warts and Spavin in Horses; it relieves much in the Sciatica, if you first rub the Part with some Oyl of Olive, and then apply a Tobacco Leaf mortify'd on the Fire to it; this Remedy also calms all Pains in what Part soever of the Body they are; a Decoction of its Leaves boil'd in Water, and with some Sugar turned into a Syrop, Julep or Apozeme, taken every Morning, to the Quantity of two or three Ounces, give Relief in Difficulty of Breathing, old Coughs, discharges gross and viscous Humours by Spitting, provided the Patient before he uses this Decoction has been thoroughly purg'd by some purgative Physick: The Juice and gross Substance of the said Leaves pounded in a Mortar, removes the Obstructions of the Spleen, and mollifies the Hardness thereof, if apply'd to the Region of the Spleen in the Morning; for want of which Leaves, the Powder may be apply'd, mix'd with some Ointment proper for those Evils.

The same Remedy will serve for Pains in the Stomach, Belly, Cholick and Windiness, if apply'd hot, and often used 'till the Pains are gone.

They esteem it to be an admirable Remedy for the Gout, to chew Tobacco Leaves every Morning fasting, because they draw a great Quantity of Phlegm into the Mouth, which will hinder it to fall upon the Joints, on which the Gout seizes; if you put the Leaves between hot Ashes for some Time, and afterwards take and apply them without shaking off the Ashes, to the Belly of a Person who has eat and drunk too much, it will bring it down; the Juice of Tobacco Leaves, pounded, clarify'd and mix'd with melted Sugar in the Nature of a Syrop, and taken in a Morning, kills and brings away the Worms; but you must also apply to the Navel of the Patient, the Leaves only bruised and pounded in a Mortar upon a Piece of Linnen Cloth, and let him afterwards take a Glyster made of Milk and Sugar: All Pains in the Joints proceeding from cold Causes, all Swellings, Humours, Impostumes, caused by Cold and Windiness; Swellings and Kibes on Childrens Heels with extream Itching are cur'd by applying Tobacco Leaves to them; its Juice apply'd to a Carbuncle, how pestilential and venomous soever it may be, readily cures it; it has the same Effect on old Ulcers, though penetrating to the very Bone, and it must be continued as long as there is Occasion; for it makes the Flesh grow and eats away the Rottenness of the Ulcer, which has been experienced in two Ulcers on the Nose, proceeding from a venereal Cause, from which this Juice brought away a great many Worms. Fresh Wounds provided they are not very deep, are cured in a Day by applying this Juice to them, and the gross Substance of the Leaves thereupon; and if they are deep, they must be washed with some Wine, and then apply the Juice and gross Substance, with a Linnen Cloth dipt in the Juice; to make a short Cure of it, it will be proper to wash the Wound within and without with the same Juice. Dry'd Tobacco has the same Vertues against the Distempers and Accidents above mention'd.

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To dry Tobacco you must take the faireſt Middle ſiz'd Leaves, tye them together with a Thread, then dry them in the Shade, that is, hung to a Shell in a Room, and not in the Sun, nor by the Wind or a Fire, keep them whole that they may be uſed ſo, or reduce them into Powder; and to ſpeak more particularly of the Diſtempers for which the dry'd Leaves of Tobacco are very good, if you burn them upon a chafing Diſh, and through a Funnel receive in the Smoak at the Mouth, and cover the Head well, you will diſcharge ſo great a Quantity of viſcous and phlegmatick Water, that will ſo much attenuate the Body, as if you had faſted a long Time; hence it may be conjectur'd, that a Dropſy, which is not confirm'd may be cur'd by this Fume taken in at the Mouth: It is very good for Aſthma's, Diſeaſes of the Lungs, old Coughs and Rheums, and will make the Patient void a great deal of thick and viſcous Phlegm. The Suffocation of the Womb is cur'd by this Fume taken in at the privy Parts; and for the Head-Ach proceeding from cold and windy Cauſes; if you cannot come at green Leaves make uſe of the dry'd ones; dip them firſt in ſome Wine, then dry them with hot Coals, and moiſten them with Orange-Flower-Water, and apply them to the Head or any other Part that is affected and pain'd; you may do the ſame Thing with the Powder of the dry'd Leaves, with which you are to mix Things proper for that Diſtemper; thoſe who are ſubject to Fainting Fits, preſently recover their Strength, if they receive at their Mouth or Noſtrils the Perfume of the ſaid Leaves burnt, and therefore the *Weſt Indian* Women preſerve this Herb very carefully, becauſe they are ſubject to Faintings; and which is more, the Inhabitants of *Florida* for ſome Time, live upon the Smoak of it; though a certain modern Geographer holds the Contrary, and triumphs in his Falſhoods; they take it in at their Mouth through certain ſmall Horns, whoſe Figure you have before with the Plant; we are aſſur'd it is Matter of Fact, by ſuch Perſons as are return'd from *Florida*, and by Sailors who come daily from *America*, that the People carry about their Necks, ſmall Funnels or Cornets made of the Leaves of Palm, Cane or Bullruſhes, to the End of which they tye and faſten ſeveral of the dry'd Leaves of this Plant twiſted and bruiſed, to which End of the Cornet they ſet Fire, and receive and ſuck in with their Mouths open as much of the Smoak as they can; by which they aſſur'd them, that they felt their Hunger and Thirſt appeaſed, their Strength reſtor'd, their Spirits reviv'd and their Brains affected with a Sort of pleaſant Drunkenneſs, by diſcharging at their Mouths a vaſt Quantity of phlegmatick Humours: But becauſe the Smoak of this Plant does a little intoxicate Perſons; ſome have taken the Herb to be of a very cold Nature, and conſequently, of the yellow Juſquiam Kind, which it reſembles much as well in its Stem, Leaves and Cods, as in the Seed as already obſerved; but there is Cauſe to believe that the Smoak of this Plant does not intoxicate ſo ſoon, and that this Drunkenneſs does not proceed from exceſſive Cold, as that of the Juſquiam; but from a certain aromatick Vapour, which fills the Ventricles of the Brains: Theſe Vertues have been try'd upon ſeveral Diſtempers with which the Patients did very well.

Beſides the uſe of its Leaves as well green and dry, and of its Powder, they diſtil a Water from it in a Glaſs Limbec, which is alſo as well as the diſtill'd Juice, very good for Wounds and Swellings, Kibes, the falling off of the Nails, &c. if you pour ſome of it upon the Part affected, and cover it with a Linnen Rag that has been ſteeped therein.

They alſo diſtill an Oyl from it, *per Deſcenſum*, to uſe the Term of Chymiſts, in a Glaſs Retort; they do in like Manner prepare a Chymical Salt of it; both the one and the other are much better, and have more Vertue to cure the Diſeaſes above nam'd, than the Leaves, Juice, Powders and diſtill'd Waters; for as much as the Quintences extracted from Simples, are the ſubtil Spirits wherein conſiſt the pure Vertue and real Power of the Subſtance from which they are drawn.

They prepare Ointments of this Plant ſeveral Ways; and tho' the ſimple Juice taken and apply'd, as already noted, be more efficacious, yet it may not be improper to take Notice of two Sorts of Ointments made of it, which ſeem to be the beſt; take a Pound of the faireſt, largeſt, greeneſt and moſt reſinous Leaves you can get, clean them very carefully with a Linnen Cloth, of all the Duſt, Earth, and other Filth that may be upon them, without wetting them at all, pound them in a wooden or Marble Mortar, with a Wooden Peſtil; then melt half a Pound of Hogſlard prepar'd, that is, freed from all its little Skins and Membranes in a Braſs Veſſel, add to this Lard the groſs Subſtance and Juice of Tobacco as aforeſaid; boil the whole together in the Braſs Veſſel over a ſmall Coal Fire, upon a Trevet, or by Way of Bath-Marie; that is, in a Caldron ful of boiling Water, 'till you ſee all the watery Part of the Juice quite evaporated, and that the reſt has acquir'd the Conſiſtence of an Ointment.

The ſecond Ointment is this; melt and boil together, Pitch, new Wax and Turpentine, over a Coal Fire, in a Braſs Pan; let there be three Ounces of each, and when the whole is melted and begins to ſtir, take a Pound of the groſs Subſtance and Juice of the Leaves, cleanſed, choſen, and pounded in the ſame Manner as before directed; let them boil with the Wax, Roſin, and Turpentine, for the Space of five or ſix Hours, more or leſs, over a ſmall and gentle Coal Fire, upon a Trevet or in a Double Veſſel, that is, in a Caldron full of boiling Water, keep continually ſtirring the ſame, 'till the watery Part of the Juice evaporates, and that what remains, attains to the Conſiſtence of an Ointment: When this is done, let it be ſtrain'd through a thick Linnen Cloth or Canvas, put it into the Pan again with half a Pound of *Venice* Turpentine, without making it boil, and ſtir it well; then let it grow cold, and put it up in Pots for your Uſe. Some there are, who in the Management of theſe two Ointments, do not mix the groſs Subſtance of the pounded Herb therewith; but ſtrain it through a thick Cloth and keep only the Juice, which in the Judgment of others is not right.

As to the Vertues and Properties of theſe two Ointments; the firſt is better for plain Wounds, cancerous Ulcers, Tetters, Itch and a red Face; for as much as it has a greater Power to cleanſe and diſſipate, which is the principal Vertue of Tobacco; the ſame being neither hindred nor reſtrain'd by a Mixture of other Ingredients; but the other Ointment is better to make the Fleſh grow, to heal up all Sorts of Wounds, to diſſolve Impoſtumes

and Swellings, to allay Pains, and for other good Effects.

NIGELLA, or the Fennel-flower, of which there are commonly three Sorts cultivated, *viz.* the ſingle Sort with large Leaves, and great blue Flowers; the ſmall Leav'd Nigella of a white Colour, and the Nigella of *Candia*: The Nigella is generally deſcribed to be a Plant which from its Root, ſhoots forth Stalks about two Foot high, ſlender, indented and furniſh'd with Leaves of a middling Bigneſs, and very much notch'd: Flowers appear at the Top of theſe Stalks, each Flower being compoſed of many Leaves, and faſhion'd like Roſes: They are white, and have in the middle divers hairy Threads, ſurrounded with a Crown of ſeveral little Parts, ſhap'd like a Horn, which after the Flowers are fallen, become a Membranous Sort of Fruit, containing Seeds of a blackiſh or yellowiſh Colour in Divers Receptacles.

The Seed of this Flower is ſown during the Months of *September* and *October*, either in old Beds or in the open Ground, to be tranſplanted in *March* or *April*, according as it is found ready: It loves a fat Earth, and therefore if ſuch an one ready made cannot be met with, a compound muſt be made on purpoſe, which ſhall be agreeable to its Nature, and fit to ſow it in: Thoſe Plants that delight in ſubſtantial Soils muſt be often water'd, eſpecially where they happen to be tranſplanted into dry and ſandy Soils: The Manner of ſowing and tranſplanting Nigella, is like that ſpoken of in the Article of *Lark-Heels*: The Reader is referr'd to it.

NIGHTINGALE, a ſmall Bird, in Bigneſs much reſembling a Lark; it has a brown Back and is aſh-coloured towards the Belly: The Nightingale has the Superiority above all other Birds in a Manner, according to the Conſent and Judgment of all Perſons, for her Singing with ſo much Variety the ſweeteſt and moſt melodious of all others.

Nightingales appear with us in *England* about the Beginning of *April*, none as yet knowing where their Habitation is, during the Seaſon of *Winter*; and they uſually make their Neſts about a Foot and an Half or two Foot above Ground, either in thick Quick-ſet Hedges, or in Beds of Nettles, where old Quick-ſet Hedges have been thrown together, and Nettles grown through; and make them of ſuch Materials as the Place affords; but others affirm they have found their Neſts upon the Ground, at the Bottom of Hedges, and amongſt waſte Grounds, and ſome upon Banks that have been raiſed and then overgrown with thick Graſs. As for the Number of their Eggs, it is uncertain, ſome having three or four, and ſome five, according to the Strength of their Bodies; and thoſe that make their Neſts in the *Summer*, according to *Ariſtotle*, have ſometimes ſeven or eight: But they have young Ones commonly in the Beginning of *May*.

Now for the Nightingale that is beſt to be kept, it ſhould be of the earlieſt Birds in the *Spring*, they becoming more perfect in their Songs, and likewiſe hardier, for the old One has more Time to ſing over, or continue longer in ſinging, than thoſe that are bred later, and you may have better Hopes of the Aſſurance of their living: The young Ones muſt not be taken out of their Neſts 'till they are indifferently well Feather'd, not too little nor too much; for if the laſt, they will be ſullen, and in the other Caſe they are apt to dye, and at the beſt, they are much longer in bringing up.

As for their Meat, it may be made of Lean Beef, Sheep's-Heart, or Bullock's-Heart, the fat Skin whereof that covers the Heart, muſt firſt be pull'd off, and the Sinews taken out as clean as may be: Then ſoak a Quantity of white Bread in Water, chop it ſmall, as it were for mince'd Meat; then with a Stick take up the Quantity of a Grey Pea, and give every one three or four ſuch Goblets in an Hour's Time, as long as they ſhall endure to abide in their Neſts.

When they begin to grow ſtrong and ready to fly out, put them into a Cage with ſeveral Perches for them to ſit upon, and line them with ſome green Bays, for they are at firſt very ſubject to the Cramp, and put ſome fine Moſs or Hay at the Bottom of the Cage, for them to ſit on when they pleaſe; always obſerving to keep them as clean as may be, for if they are brought up naſtily, they, as well as all other Birds will always be ſo: Some ſuffer no Day Light to come to them but on one Side. Others that are more curious, line their Cages on three Sides with ſome green Stuff.

For the *Diſeaſes* incident to this delightful Bird, Nightingales grow extraordinary Fat, both abroad in Fields, and alſo in Houſes where they are caged up, you muſt look upon it to be very dangerous, when it begins to abate, if they do not ſing; and therefore, they muſt be kept very warm upon the Falling of their Fat, and alſo have ſome Saffron given them in their Meat or Water; but when they are perceived to grow Fat, they muſt be purg'd twice, or thrice a Week, with ſome Worms that are taken out of a Pigeon Houſe, for the ſpace of four or five Weeks together, and give them two or three ſpeckled Spiders a Day, as long as they laſt, which Spiders are found in *Auguſt* about Vines and Currants: If they grow melancholly, put into their Water or Drinking Pot ſome white Sugar Candy, with a Slice or two of Liquoriſh, and if they ſtill complain, put into their Pot ſix or eight Chives of Saffron or thereabouts, continuing withal to give them Sheeps Heart and Paſte, alſo three or four Meal-Worms a Day, and a few Ants and their Eggs. Farther, boil a new laid Egg very hard, chop it ſmall, and ſtrew it amongſt the Ants and their Eggs.

As Nightingales which have been kept two or three Years in a Cage, are very ſubject to the Gout, you are in that Caſe to take them out, and to anoint their Feet with freſh Butter or Capons Greeſe, three or four Days together, and it is a certain Cure for them.

But the principal Thing that cauſes moſt of their Diſeaſes, being a want of keeping them Clean and Neat, whereby their Feet become clog'd, and their Claws rot off, which brings the Gout and Cramp upon them, beſure twice a Week to let them have Gravel at the Bottom of the Cage, and it muſt be very dry, when it is put in, for it will not then be ſubject to Clog.

Another Thing theſe Birds are ſubject to, is Apoſthemes and Breakings out above their Eyes and Nebs; for which you are likewiſe to uſe Butter and Capons Greaſe; but to raiſe Nightingles, when they are very bare, ſo as there is an abſolute

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absolute Necessity for it, give them new Eggs chopt very small amongst their Sheeps Heart and Paste, or hard Eggs, and when they are recover'd, bring them again to ordinary Diet, that you may continue to maintain them in their former Plight; but as soon as you perceive them growing Fat, give them no more Eggs.

Besides the Distempers before mention'd, there is another Disease incident to these Birds, which is called the *Streightness* or *Strangling in the Breast*, and it proceeds very often for want of Care in preparing their Food, by mixing fat Meat therewith, and it may be perceiv'd by the beating Pain they were not accustom'd to, which abides in this Part, and by the Birds often gaping and opening his Bill: It also happens by Reason of some Sinew or Thread of the Sheeps Heart, for want of Shreading with a sharp Knife, that hangs in his Throat, or that many Times clasps about his Tongue, which makes him forsake his Meat, and grow poor in a very short Time, especially in the *Spring*, and when he is in the Song-Note, as soon as you see the Symptoms, take him gently out of his Cage, open his Bill with a Quill or Pin, and unloosen any String or loose Piece of Flesh, that may hang about his Tongue or Throat, and when you have taken it away, give him some white Sugar Candy in his Water, or else dissolve it and moisten his Meat with it, which will prove a present Remedy.

There remains no more to be added concerning this Melodious Bird, than a Word or two concerning the Length of his Life: Some live but one, some three, some five, and others unto eight, and until twelve Years, and they Sing rather better and better for the first eight Years, but then they decline by Degrees, but they must have good Keepers that do prolong their Lives three or four Years, and where there is one kept in a Cage until that Age, a Hundred dies: Yet the Care of some have been such, that it has been known Nightingales have lived to be fifteen Years Old, and to continue Singing more or less, for the most part of the Time. See *Paste for Birds*.

NIGHT-MARE, a Distemper incident to Mankind, for which see *Incubus*.

NIGHT-MARE, a Distemper in *Horses* as well as *Men*, in whom it is call'd *Incubus*, which may be consulted; the same is melancholy Blood that oppresses the Heart, making the Horse sweat more in the Night than in the Day, which takes from him his Rest. Its known by taking Notice of him in the Morning, whether he sweats in the Flanks, Neck and short Ribs, which are sure Indications of it.

To Cure this Distemper, take a handful of Salt, half a Pint of Sallet Oil, four Ounces of brown Sugar-Candy, and mix them all very well together, warm them on the Fire, and give the same Blood warm two Mornings together. Others give the Horse a purging Pill, made of three Spoonfuls of Tar, as much sweet Butter, beat well together, with the Powder of Liquorish, Aniseed and Sugar-Candy till it be like a Paste, and so made into round Balls, into each of which are put two or three Cloves of Garlick, and so give it, observing to warm him before and after, and let him in like Manner be fasting, two or three Hours before and after.

NIGHT-SHADE; a Plant which the Learned Father *Plumier*, Botanist to the late *French* King for *America*, calls *Jalap*, a Word taken from the *Americans*; M. *Chomel* reckons up several Sorts of it: The first is called by *Dioscorides*, *Solanum Hortense* and *Sativum*; *Theophrastus* reckons it amongst the Potherbs; It grows of it self in Gardens and Fields, and bears black Berries; the second is *Solanum Somniferum*, because it promotes Sleep; the third *Solanum Furiosum* or *Maniacum*, because it makes those Mad that take it: He also names several others, as *Solanum Signosum*, whose Stalk and Leaves are like those of the *Smilax*, another *Uva lupina* or *Aconitum*; a third *Solanum Pomiferum*, because it bears Apples, called by Botanists *Poma mirabilia Aurea*, and a fourth nam'd *Stramenicum*.

This Plant in our Climate has a Stem about two Foot high, laden with Boughs, and bearing great broad Leaves: The Flower according to Monsieur *Tournefort*, is in shape like a Pipe, opening in the Form of a Tunnel, like an embattled Pavilion: It is colour'd as red as Scarlet, sometimes variegated with vellow and white, very delightful to the Eye. This Flower is furnished with Cups, the first serving for a Cover, and the other for a Support, the last of these in Time turns to a Fruit, which is something round, filled with Seed of the same Form.

Its great pity this Plant should not blow in the Day Time, especially when the Sun shines out, if it did, its not to be doubted but it might pass for one of the noblest Ornaments in a Garden; if Regard be had to the Beauty of its Flowers, and the Numerousness of them.

They are sown in *March*, very thin upon Beds, the same being a Plant, that naturally dilates it self out very much on every Side: As soon as it is fit to be transplanted, it is set in Borders stock'd with Flowers of the largest Size, and that it may thrive the better, they always plant it as much in the Shade as can be: There is one Thing peculiarly Advantageous in this Flower, that it blows best in such Places, where others would do but sorrily; hence it is they plant it in Pots, and place it in little dark Courts, among some other Pots of Belvederes and Gilliflowers, and when they are all placed as in an Amphitheatre, they yield a very agreeable entertainment to the Spectators: When it is planted in Pots, they must be fill'd with good well sifted Garden Earth, covering the Surface an Inch thick with Mould; you must often water it, and the Earth must be hough'd up about it once or twice: As to the Remaining Part of the Culture of this Plant, the Reader will find it under the Article *Female-Balsam Apple*. M. *Chomel* says, that the Juice of the Leaves or Fruit of Night-Shade, mix'd with some Oyl of Roses, and a little Vinegar, is admirably good for a burning Pain in the Head, as also for Madness, and the Inflammation of the Brain, if apply'd upon Linnen to the Forehead; the Juice of it drop't into the Ears, forthwith removes the Pain in them. Night-Shade is of a refreshing Nature, causes Sleep, and is proper for St. *Anthony's* Fire, Inflammation of the Breast, Head-Ach and Burning Feavers.

NIGHT-SHADE Tree: See *Anonum*.

NITRE; a mineral Salt produced in moist Places as in Cellars, Dove-Houses, Stables and old Ruins; it is believed that the Air is full of nitrous Parts, which stick to Bodies that are disposed to receive and keep them; its Vertue is wonderful for the

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the multiplying of Corn, as obſerved under that Head.

Sal Nitre and *Salt Petre* are the ſame Thing, and if there is any Difference, it is that the Nitre is common Salt Petre.

M. *L' Emery* has given us one the beſt Definitions of Nitre, who ſays, *It is a Salt impregnated with a Quantity of the Spirits of the Air which make it Volatile.* This Salt is drawn from Stones, Earth, Rubbiſh and Materials of old demoliſh'd Buildings, as may be ſeen in the Arſenal at *Paris*, where they make the beſt Salt Petre in *Europe*, or in the Arſenal at Lyons.

Nitre is of great uſe in *Chimiſtry* and *Phyſick*, and in the Vegetation of Plants; they make of it mineral Chryſtal, Sal Polycreſt, Aqua fortis, Spirit of Nitre, which is the beſt of all the Aqua fortis's; for the Diſſolution of Mettals, we will therefore leave Nitre in the Hands of Chymiſts and Phyſicians, and let them determin the Uſes thereof that Way, and conſider it here only on the Account of the Quality it has powerfully to contribute to the Propagation of Plants and Animals.

It ſhall only be obſerved in this Place, that Phyſicians, who have given an Analyſis of Nitre, have found therein a Salt quite like that of Sea Salt, or Sal Gem; it alſo comes to paſs when Salt Petre has been boiled too long in Water, that the Spirits diſperſe themſelves, and nothing remains but a Salt like to our Common Salt, which has given Cauſe to believe, that Nitre or Salt Petre is Nothing but Common Salt fill'd with more Spirits than ordinary: Thus we may ſee elſewhere, that Sea Salt helps to multiply Corn, as well as Salt Petre, and that in the main there is but little Difference between them for that Purpoſe: Thus all the pompous Eulogie, made from Time to Time to celebrate the Excellency of Salt, equally agree to Nitre.

Before *Plato* in ancient Times, Books were compoſed on Purpoſe to extol the merit of Salt, and that Philoſopher ſpeaks of ſuch a Sort of Work in his Book, call'd *Convivium*; as for himſelf he ſeriouſly calls Salt θεῖον, a Divine Thing, and he does not ſtick to ſay, that Salt is the Object of the firſt Love of God; *Sal Deo amicum Corpus:* It is in his *Timeus* that he ſpeaks after this Manner. That Philoſopher might perhaps have his Notion from the Books of *Moſes*, which he had certainly well ſtudy'd, and from whence he took ſeveral Things which he intermixt with his own Works; and this made *Clemens* of *Alexandria* ſay, that *Plato* was no other than *Moſes* ſpeaking *Greek*: *Quid enim eſt* Plato, *niſi* Moſes *qui loquitur Attice. Stromat. Lib.* 1. *p.* 342. In ſhort, what *Plato* ſaid concerning God's Love for Salt, was taken entirely from what *Moſes* ſays of the Offerings which ſhould be very pleaſing to God. *And every Oblation of thy Meat-offering ſhalt thou ſeaſon with Salt; neither ſhalt thou ſuffer the Salt of the Covenant of thy God to be lacking from thy Meat-offering; with all thine Offerings thou ſhalt offer Salt*, Lev. ii. 13. The *Heathens* alſo imagined that their Gods very much concern'd themſelves with the Fortune of Salt; *Athenæus* relates, with all the Gravity of a Philoſopher, that there was a Salt Mine at *Trageſus* in *Trons*, where it was free for every Body to take as much Salt as he pleaſed; but that as ſoon as King *Lyſimachus* laid a Duty upon it, all the Salt vaniſh'd and the Mine was found empty: This Prince, ſays *Athenæus* aboliſh'd the Impoſt, and then the Salt was immediately found in as great Plenty as before; and this is the Reaſon, ſays *Pliny*, that they call'd Penſions and Salaries granted to Military Officers *Salarium.* Theſe are his Words: *Ergo Hercule vita humanior ſine ſale neque degere, adeoque neceſſarium elementum eſt, ut tranſierit intellectus ad voluptates animi quoque, nam ita Sales appelluntur omniſque vitæ Lepos, & ſumma hilaritas laborumque requies non alio magis vocabulo conſtat: Honoribus etiam Militiæque interponitur, ſalarijs indedictis.*

It is very well known that there are Plants which thrive much better in Salt Waters than elſewhere, and that the Salt contributes not only to their Multiplication, but to yield a better Taſte. *Peculiaris Medicina Raphano, Betæ, Rutæ, Cunitæ in Salis aquis, que & alioqui plurimum Suavitatis conferunt.*

Wherefore we are not to look upon it as a very extraordinary Thing, that Shrubs, Fruit-Trees, and vaſt Foreſts, ſhould grow in the Bottom of the *Red-Sea*, the *Indian Ocean* and *Mediterranean: Naſcuntur & in Mari Frutices, arboreſque minores, Rubrum enim, & totius Orientis Oceanus refertus eſt ſilvis.*

As for *Spirit* of *Nitre*, when the Nitre is put into a Crucible and preſſed with the Fire, it will not be long before it diſſolves; when it is found that the Spirit of Nitre is made, they take dry'd Salt Petre and thrice as much bole or pounded Brick, and put the luted Retort upon a Furnace of cloſe Reverberation: The Bole hinders the Nitre to melt; its Parts in paſſing through the Bole divide themſelves by being reduced to their Principles: Vapours ariſe in the Retort, which falling back into the Recipient, yields a Liquor which is Nothing elſe but the acid Salt diluted in ſome Phlegm: This is that which they call the Spirit of Nitre or Aqua fortis.

This Liquor containing the Acids of the Nitre is very proper to penetrate into the Pores of hard Bodies, and to carry off their Integral Parts; this happens eſpecially in Reſpect to Silver, which cannot be diſſolved but by the Spirit of Nitre; theſe Acids are little long Bodies more pointed at one of their Ends than the other, they act as ſo many ſmall Wedges, which are put in Motion where they are ſteep'd; and by the ſubtil Matter, which much increaſes this Motion in the Time of Fermentation. See *Salt Petre.*

NOLI ME TANGERE, a Sort of Cancer, which if hard, you muſt have a Care you open it not with an Iron Inſtrument; if it be open, proceed immediately to the Cure, if you ſee it penetrates to the Bones, and has obtain'd the Name of *Noli me Tangere*, be it what Sort of Cancer it will broken or not, that *Manus Dei* or the Divine Plaiſter, provided it be faithfully prepar'd is very good for it.

Another Remedy when it is open, as it moſt commonly is, is to take the Leaves of *Amara dulcis*, pound and apply them by Way of Cataplaſm, and renew it every twelve Hours: But when theſe Leaves cannot be had in the *Winter* Seaſon, take ſome Brandy wherein you are to infuſe Roſemary, and bathe the Cancer from Time to Time with it; as for Cancers in Womens Breaſts, bathe them with the Water of Carduus Benedictus and continue it.

There is a certain Plant alſo call'd *Noli me Tangere*, which may be planted among Flowers for

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for the Rarity of it; because its Pods, tho' not fully ripe, if you offer to take them between your Fingers, will fly to Pieces, and cause the unwary to startle at the Snap: This Plant is annually raised of Seeds, and only propagated for Fancy Sake.

NONSUCH; a Plant distinguish'd principally into two Sorts, *viz.* the *Single Nonsuch-Flower of Constantinople* or more commonly the *Flower of Bristol*, which bears a great Head of many scarlet single Flowers, whereof there is another, which differs in the Colour of the Flowers, that at first are of a *Reddish Black* Colour, but grow paler, and a third with *Snow White* Flowers. Secondly, The *Double rich Scarlet Nonsuch*, which is a lusty strong double Headed Flower, of the richest Scarlet imaginable; they Flower in the latter End of *June*, and are a hardier Plant than the *Champions*, but prosper worse in a Soil over hot or too rank: They continue long and increase, by taking young Plants from the old Roots in the End of *March*, when they come up with many Heads, each of which then divided with some Share of the Root, will grow, and soon come to bear Flowers.

NOSE; the highest Part of a Man's Face, in which is contain'd the Organ of Smelling: Its pretended that this Organ consists in a Membrane, which covers all the Winding of the Nostrils: This Membrane consists of a great Number of Fibres, which have their Origin in the *Dura* and *Pia Mater*, and several Branches of the Nerves, which by winding Ways come from the Brain: It has a great Extent in a small Space, because it wraps up all the bony Lames that stick to the cribrous Bone.

M. *Vieussens* believes that the Olfactory Nerves have no Communication with this Membrane, and that they terminate in the Papillary Flesh, which sticks to the cribrous Part of *Os Ethmoides*, and which is cover'd with a Production of the Pituitary Membrane, which is found to have several small Holes quite throught it.

The Nose consists of Flesh or Muscles, of Bones and Gristles, the whole being cover'd without and within, with the Skin of the Membrane before mention'd; they call the upper Part, scituate between the Eyes, the Root of the Nose: The Back of the Nose is that which is bony and immovable, of which the most pointed Part, is called the Back or Spine; some call the lower Parts which is movable and grisly, the Globe of the Nose, and the lateral Parts Wings; finally that fleshy Part, which separates the two Nostrils, they call the Column of the Nose.

The Nostrils are dilated by six Muscles, three on each Side, *viz.* the pyramidal, oblique Ascendant or Myrtiformis, and the oblique descendant: The Form of each of the two Bones of the Nose, is rather Square than Triangular: They are connected by a Suture, as well as with the Coronalis, Os Maxillaris Superior and the Ethmoides.

Every Body knows that the Nose serves to breath thro', and to give a Passage to a Sort of Excrement which we call Snot.

The Nose is liable to many Disorders, as to Ulcers, Cancers, Stench, Bleeding and Polipus: Those that have an Ulcer or Polipus, are unsupportable to others, by Reason of their nauseous Smell; to cure which they make use of the following Methods.

For an Ulcer in the Nose or loss of Smell take four or five Spoonfuls of the Juice of Beet, with as much Broth, before any Salt is put into it, and every Morning pour it into the Hollow of your Hand, and snuff it up your Nose.

Or else take either the Decoction of Guaiacum, that of Box, Orange-Flower-Water, Juice of Ivy, Leaves, Decoction of Rosemary, or the Juice of the green or dry Leaves of Tobacco, infused in some White Wine, and snuff it up your Nose; otherwise take Galls and Ceruse of *Venice*, of each an Ounce, Starch and Gum Adragant, of each half an Ounce, reduce the whole into Powder, and make an Ointment thereof, with three Ounces of the Fat of a Hen.

To recover lost Smell, take an Ounce of Nigella Seed, pound it well, and mix it with two Ounces of old Oyl of Olives, and snuff it up your Nose every Morning: When you use these Remedies, you must take Care to purge from Time to Time with two Ounces of Manna, or with an Ounce and an half of Syrop of Roses dissolv'd in an Infusion of three Drams of Sena.

In Case of external Ulcers in the Nose, take Cypress Apples, with the same Quantity of Figs, and apply them to the Nose, or else take half an Ounce of Virgin's Wax, an Ounce of the Marrow of a Calf, half an Ounce of the Oil of sweet Almonds, three or four Spoonfuls of Mucilage and Lin Seed, or Gum Adragant; melt the whole together, so that there is no more Moisture left, and rub the Ulcers twice or thrice a Day therewith; or else mix ten Grains of Orpin, with two Ounces of the Oil of Roses, and rub it twice a Day with the same: But the Ulcer must be very malignant, before these Remedies are apply'd; or else take Tobacco Juice, boil it with as much Oil of Olives; and after the moisture is so far consum'd, that nothing remain but the Oil, then rub the Part Night and Morning with it.

You must also purge often, either with the Confection of Hamech, Diaphenick, Rhubarb or Tamarinds.

For a stinking Nose, take an Ounce of the Juice of Mint, and two Ounces of the Juice of Rue, mix them together, and snuff up the same twice or thrice a Day, or else dry the Leaves of Horehound, and use them instead of Tobacco Snuff.

For an external Inflammation of the Nose, take an Ounce of Aloes, melt it in four Ounces of Water, and often bathe the affected Part therewith.

For a Rheum in the Nose, receive the Vapour of Vinegar when on the Fire; or else the Smoak of the Flowers of Stechas up your Nose.

As to the Bleeding of the Nose, when it happens at a Crisis, that is, upon the Access of a continual Fever, you must not rashly stop it, unless you see that the Patient is upon the Point of Fainting away.

There are external Causes for the Bleeding of the Nose, and the same may proceed either from the Heat of the Sun, some Fall, Blow, over much Drinking, Dancing, Crying, or some violent Exercise or Action,

There are also internal Causes, as the breaking, opening or gnawing of a Vein or Artery.

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If the Blood proceeds from an Artery, it is Subtil and Yellow, and ſparkles as it comes out.

If it proceeds from a Vein, it is thicker and redder, and runs without any friſking.

If the Bleeding laſts a great while, it threatens a long and mortal Diſeaſe.

If Women, who have loſt their Menſes, bleed at the Noſe, it gives them Relief.

When young People are ſubject to Bleeding, whether it proceeds from an inward or outward Cauſe, its good for them to have a Vein open'd every three Months, at the new Moon, to drink but little Wine, avoid immoderate Exerciſes, ſleep longer than others, eat Sallet, Fruit and Potage ſeaſon'd with good cooling Herbs, as Sorrel, Purſlain, Lettice, Suctory, Chervil and Verjuice; and their Drink ſhould be Cyder, Small Beer, Barley Water or Lemonade.

As to Maids paſt fifteen it will bring on their Menſes, and let them not feed upon Things that are too cooling.

Some of the moſt certain Remedies to ſtop Bleeding at either Noſtril, is to apply a Cauſtick to the Soles of the Feet, to ſnuff up either the Powder of Frankinſenſe, Maſtick, burnt Hair of a Hare, pulverized Vitriol, Juice of Nettles, Mint, Bole, Coral, or Egg Shells burnt to Powder; or elſe they may carry about them a little Bag containing the Aſhes of Frogs; or dip their Feet and Hands in Plantain or Sorrel Water: They may alſo take an Handful of parched Salt between two Linnen Cloths and apply it round the Forehead and Head; at the ſame Time they may bathe their Hands in warm Water, and rub their Knees down from the Knees to the Ancles: Or elſe let them drop into the Ear that is oppoſite to the Side that does not bleed, two or three Drops of Vinegar; they will find the ſame uſeful to them.

NOSE-BLEEDING; a Diſtemper ſometimes incident to a *Horſe*; and when the ſame is ſo violent that it cannot be readily *ſtaunched*; you muſt take ſome *Betony*, ſtamp it in a Mortar with *Salt*; and putting it into the Horſes Noſe, apply it to the Wound and it will do the Work; but if he be ſuddenly taken in Riding on the High-way or otherwiſe, and that this Herb cannot be got, then take any Woollen-cloth or Felt-Hat, and with a Knife ſcraping a fine Lint therefrom, apply it to the Bleeding Place, and it will ſtop it.

NOSTRILS DROPPING; a Diſtemper in *Cattle* cur'd by rubbing the Beaſt's Throat with Salt and Savory mix'd together; as alſo his Jaws, which may be rubb'd and chaf'd with Brine and Garlick mix'd; or elſe you may ſquirt into his Noſtrils, the Juice of Pimpernel mix'd with a little White-wine, which is good not only for this Evil, but alſo for the *Watry Eyes* of Cattle.

NOT-STALING or DUNGING; a Misfortune that befals a Horſe ſeveral Ways; ſometimes by being kept too high, and giving him but little Exerciſe; ſome Times when you ſuddenly travel him, upon his being newly taken from Graſs, before his Body is empty'd of it, and dry Meat given him in Liew thereof; the Sign to know which, is his lying down and tumbling with extream Pain, as if he had the Bots.

To cauſe a Horſe therefore to ſtale or piſs, there are many good Preſcriptions. 1. Take a Quart of ſtrong Ale, put it into a Bottle-Pot, and as many keen Radiſh Roots waſh'd, ſlit and bruiſed, as will fill up the Pot, which ſtop up cloſe, and let it ſtand four and twenty Hours; then ſtrain the Ale and Roots very hard, and give it to the Beaſt faſting, ride him a little up and down, ſet him up warm, and you ſhall ſee him ſtale. 2. Others boil three or four Spoonfuls of of bruiſed Burdock Seeds in a Quart of Beer and putting in a good Piece of Butter, give it him to drink lukewarm. 3. As an Infallible Cure for the *Stoppage* of *Urine*, kill as many Bees as there is Occaſion to uſe, dry them very well, beat them to Powder, and in a Pint of White-wine, or Ale, give him about an Ounce of them at a Time, and at twice or thrice giving it at fartheſt, it will open the Paſſage of Primer Veins, ſo as to make him piſs and ſtale freely.

NOVEMBER; the Eleventh Month in the Year, conſiſting of thirty Days; the Sun on the Eleventh enters into the Sign *Sagittarius*: It is the certain Buſineſs of a Gardiner this Month to begin his *Winter* Work, and he may very ſeaſonably and ſecurely carry on the important Work of planting all Sorts of Fruit-trees, if that Buſineſs ſhould happen to have been neglected or not finiſh'd the laſt Month: Thoſe who have Trees to plant in a light Soil or in a free one, which is neither hot nor cold, ſhould not fail to do it now; they ſhould alſo be careful to let Dung be carry'd to be laid over the Earth at the Foot of each Tree then planted by them; the Gardiner ſhould over and above view the Foot of thoſe Trees that appear to be languiſhing, that he may apply a proper Remedy to their Diſeaſes, either by cutting the Roots, or altering the Earth, and laying two or three Dorſers of rotten Dung upon it; then for light Soils, that have not ſo great a Body as free ones, you muſt beat the Dung with a Pitch-fork, to reduce it as near Mould as you can, and then intermix it with new Earth.

November is commonly a wet Month, ſo that it is the propereſt Time to rub the Moſs off the Trees, which otherwiſe will be very injurious to them.

A good Gardiner will not neglect diſpoſing his Wall and Dwarf Fig-trees, that are in the naked Earth, ſo as to ſecure them from Froſts; and it is part of his Buſineſs now to begin to nail the tender Branches of the Fig-trees cloſe to the Wall, before the Approach of great Froſts; but let him by no Means ſhorten the Branches.

It is in the Beginning of this Month, if you have omitted it in *October*, that you muſt ſever the great Layers of Fig-trees that have taken Root in Baſkets or Caſes, put them into the Green-Houſe and afterwards in larger Caſes againſt the *Spring*.

He may ſecurely enough begin to prune Pears and Plumbs; eſpecially the Dwarfs and thoſe on the Eſpaliers, and the rather that the Buſineſs of pruning may not be crow'd into too little Room.

But of all other Works chiefly to be performed this Month, is the pruning of Vines for the *Winter*, which however is to be manag'd with much Judgment and Diſcretion, if fair and good Fruit is to be expected; the Gardiner muſt leave but few and thoſe of the thickeſt and ableſt of the laſt Year's Branches, cutting the ſmalleſt entirely off from the Place from whence they ſhot; but then the chiefeſt Art herein is, and a very neceſſary Circumſpection, that no Part of the Wall be left bare or unfurniſh'd of bearing Wood, eſpecially not the Bottom or lower Part of it; becauſe that

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is undoubtedly the beſt, as having the double Advantage, both of the Wall and Border to reflect the Sun-Beams; for this Purpoſe he muſt ſee that ſome of the old Wood be every Year cut down to the Ground, with a View of having young Wood to bear Fruit the ſucceeding One at the Bottom of the Wall, and he muſt be diligent to lay ſuch Branches as horizontally as may be: To accelerate alſo the ripening of the Fruit near the Ground, ſome have judged it very proper to pave the Borders with coarſe broad Slabs or Slats.

The very luſtieſt Branches of all of this laſt Year's Wood, are to be prun'd to about two Foot long, and the reſt to about three, four or five Buds; he muſt ever obſerve to leave one ſhorter between two that are longer, by which Means an ingenious Artiſt may ſo manage the Matter, that the Fruits may lye at right Diſtances in all Parts of the Wall pretty equally; but he muſt have a great Care of leaving too many even of the larger Branches: Near a Foot aſunder, generally ſpeaking, is enough; becauſe no other Tree is ſo apt to fill with Wood and Leaves, and conſequently to breed Confuſion as the Vine, for the ſame grows ſo quick, that it ſteals away as it were inſenſibly, and leads the Gardiner into one great Error, of leaving the Bottom of the Wall naked and unfurniſh'd.

It is now a very proper Time to lay down Branches of the Vine, eſpecially ſuch you would have bear Fruit the following Year, to be ſet growing in Pots upon a Table at great Entertainments: The Branches for this Purpoſe muſt be Shoots of the ſame Year; and ſo pulled through a Hole at the Bottom of a Garden-Pot, that when it is fill'd with Earth, you may find a reaſonable Number of Eyes or Buds above Ground: A ſtrong Branch may perhaps bear eight or nine, and four or five as the Branch is ſmaller in Proportion.

Now is your Time to prune your Vines growing in open Borders and Vineyards, and to plant new Ones where you find Occaſion; they will bear plentifully, and their Fruit will ripen very well without the help of a Wall; if you chooſe of the black Currant Grape, the beſt for that Purpoſe, the white Muſcadine and the black Frontiniac.

This and the foregoing Month, not excluding *February* and *March*, may be thought a proper Seaſon to make Nurſeries for Stocks of all Sorts of Fruit-Trees, either by planting the beſt Plum-Suckers, *viz.* the White Pear-Plum, Bonum Magnum, or Muſcle, or by ſowing the proper Stones or Kernels, whereon to raiſe Peaches and Apricocks, Pears and Apples; Almonds and Peach-Stones may do well enough for Stocks for Peaches in a rich Soil or Gravel; but the Gardiner would find the Experiment would be too hazardous in a ſtrong wet Soil.

It is not an eaſy Matter to chooſe or make the Soil of your Nurſery for Wall-Trees too rich, for by how much the more vigorous the Stock is, ſo much the more eaſily and ſurely the Inoculation takes; and when they are removed from the Nurſery into Borders not ſo rich; ſome poſitively affirm, that any Objection raiſed from thence proceeds from want of Knowledge and Experience; found Trees from whence ſo ever they come, cannot fail to grow in *untry'd Earth*.

Fruit now in Prime or yet laſting of the Apple Kind, are the Bell Bonne, the William, Summer Permain, Lording-Apple, Pear-Apple, Cardinal, Winter Cheſnut, Caloil, and Shortſtart, *&c.* and ſome others, of the former two laſt Months.

The Pears now found to be in Perfection, are the St. *Germain le Chaſſeree*, the Ambret, Colmer, Craſſan, and the Swans Egg, from a Dwarf; for a Wall, at leaſt, a good Wall ſpoils it. Mr. *Evelyn* names alſo the following ones, *viz.* Meſſire Jean, Lord Pear, Long Bergamot, Warden to bake, Burn-Cat, Sugar-Pear, Lady-Pear, Amadot, Ice-Pear, Dove-Pear, Virgoulee, Dead Mans Pear, Winter Bergamot, Bell-Pear, *&c.* of other Kinds of Fruits, he adds Arbutus, Bullis, Medlars and Services.

Beſides the Inconvenience of Weather already mention'd, to be Incident to this Month; it is alſo ſubject to violent Winds, againſt which you ſhould be diligent to ſecure your Fruit-trees, and ſuch Foreſt-trees as have been lately planted, with ſtrong Stakes, leſt they ſhould be blown down, or ſhaken by the boiſterous Winds, now coming from the Weſt; for by this Means the young Fibres but lately form'd are broken, and every Part, through which the Sap ſhould have its Paſſage to the Head, is maim'd and wounded; for that there is an Interruption of the Natural free Courſe for the Nutritive Juice, the Top is not half ſupply'd, and the whole languiſhes.

Now is the Time to trench Ground, and to lay it in Ridges to mellow.

As to what concerns the *Kitchen Garden* during the Courſe of this Month; you may ſet Beans of the *Spaniſh* Kind, and ſome of the Hotſpur Peas, in ſome well expoſed Place, that you may have ſome early, and to ſave them from the Froſt, you ought to cover them; and if the Weather be fair, Earth up thoſe ſown in *September*. Now make ready a gentle hot Bed for the Cucumbers ſown in *October*, and for the Kidney Beans ſown at the ſame Time; but you are not to plant them together, for the Conſequence will be that the Warmth which is neceſſary to preſerve a Cucumber, would deſtroy the Beans.

Another Work at this Time, is to make hot Beds for Aſparagus, to have ſome in *December*; but if you are not provided with Roots in your own Nurſery, you may take them from ſome old Plantation which is worn out; the Roots are to be ſet cloſe together without Trimming, taking Care that they do not come within two Inches of the Dung, and that their Ends are cover'd at leaſt four Inches thick with Earth.

They judge it now the beſt Time to cut off the Aſparagus Haulm when it is become Yellow, you are to cut it within two or three Inches of the Ground, and fling up ſome Earth out of the Allies on the Beds, or if your Aſparagus has been worn out, give it a Covering of rich Soil.

You muſt not neglect to begin to bank up your Artichokes in Soils that are not moiſt, for if they are, and you ſhould then doe it, the Stocks would grow rotten during the Winter; as to thoſe that grow in ſuch a Soil, you muſt ſatisfy your ſelf with covering them with dry Dung or dry Leaves; when you find the Weather inclin'd to Froſt, you ſhould mind to cover them in Proportion to the Coldneſs of the Seaſon, and as the Froſt increaſes.

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If your Succory be ſtrong enough, you muſt bind it and cover it with dry Dung to whiten it.

If you would have Muſhrooms in the *Spring*, you muſt make a Bed for them in *November*.

Its the Opinion of Judicious Authors, that to keep Roots in *Winter*, as Beets, Carrots and Parſnips, you ſhould chooſe a fair Day, and pluck them up with the Earth about them; then carry them to the Green Houſe, and put them one by another, to uſe them according to good Oeconomy.

The Rule is to preſerve Succory the ſame Way; not but that it may be left cover'd in the naked Earth without binding it, and it muſt be cover'd a little thick with dry Dung, to keep it from the Froſt, but certainly the Green Houſe is the ſecureſt Way of keeping it.

You muſt put Colliflowers with the Earth about them, in the Green Houſe; if their Heads are no bigger than Pigeons Eggs, yet they will thrive and grow large there, provided they are bury'd half a Foot deep in Earth.

You are to ſow Lettice, Creſſes, Muſtard, Radiſhes, Turneps, Spinage, *&c.* upon hot Beds for young Sallets, which nevertheleſs cannot be done but with Glaſſes.

Let Mint be planted upon moderate hot Beds.

Earth up Sallery, and tye up Endive Plants for Blanching.

The Gardiner is to continue ſtill to plant Trees, if the Weather be open, and to plant Suckers, and cut Gooſberries, Currants and Vines.

Now is the Time to perform the Operation of cutting the Roots of old Trees, to bring them to bear Fruit: This Work may be done likewiſe in *December* and *January*: He is to continue ſtill to trench the Ground, and in froſty Weather, to wheel on Dung and other Manures, upon ſuch Places, as ſtand in need of being enrich'd; for then the Walks will not be ſpoil'd.

As for the *Products* of the *Kitchin Garden* in this Month, you may have Colliflowers in the Green Houſe, and ſome Artichoaks.

The Roots now to be uſed are Carrots, Parnips, Turneps, Beets, Skirrets, Scorzonera, Horſe-Radiſh, Potatoes, Onions, Garlick, Shallots, and Rocambole.

Potherbs are thoſe commonly known by the Name of Sallery, Parſley, Sorrel, Thyme, Savory, Beet Leaves and Clary out of the Garden; and of dry Herbs, you have Mint, Sweet Marjoram, and Flowers of the Marigold.

Herbs for boil'd Sallets, are Cabbages and the Sprouts of Cabbages, ſome few *Savoy* Cabbages and Spinage.

We have Cucumbers upon thoſe Plants ſown in *July*, if kept well guarded from Rain and Froſt.

Sallets for this Month are the ſmall Herbs on the Hot Bed, with Burnet, Cabbage Lettice, Sallery and Endive blanch'd, and young Onions. *See Floriſt's-Year.*

NUCIFEROUS PLANTS, thoſe Plants or Shrubs that bear Nuts.

NUMBNESS; a Diminution or Suſpenſion of Feeling for a Time; its ſometimes general, and makes the affected Party feel Prickings all over the Body, as if it were of Piſmires; at other Times it is but in one Part; but moſt commonly it ſeizes the Feet more than any other. If the Numbneſs happens often, it threatens a Convulſion or Palſey, if it be accompanied with a Vertigo or Dizzineſs, you ought to be apprehenſive of an Apoplexy, Epilepſy or Lethargy.

That which proceeds from a Blow or a Wound is moſtly incurable, and if you apply any Remedies they muſt be the ſame as for the Palſey: But if it be cauſed thro' too much Blood, you muſt take as much away as is neceſſary, and purge the Patient with Caſſia, double Catholicon or the Univerſal Syrop.

The Numbneſs of the Parts happens, when they are overpreſs'd, for then the Spirits are hindred to paſs, in as much, that you dare not ſupport your ſelf ſafely by ſuch a Member; beſides which you will feel ſmall Prickings, as before mention'd, which proceed from the Parts being unequally affected, there is no better Remedy than to extend the Member with all your might and to rub it.

NUMBRING OF TIMBER-TREES, a Work of good Husbandry in Noblemen, Gentlemen, *&c.* whereby the many Abuſes and Cheats, committed by Tenants, Bailiffs, Executors and others may be prevented, in Caſe of the Owner's Negligence or Death; eſpecially if they are forced to leave their Wood to a young Heir: It may be done both in *Hedge-Rows* and *Woods*; and to begin with the firſt: Suppoſe you have four Fields and ſuch as you have a Mind to take an Account of, and that they ſhould be diſtinguiſh'd by the Names of Kings Field, Queens Field, Long Acre and Plain Field; now the firſt Thing you are to do, is to form a Scheme of ſeveral Columns, the firſt of which is to contain the Names of the Fields, the ſecond Column the Sides and Ends of the ſame Fields, the third the Number of Oak Trees, the fourth the Timber Aſh, and the fifth the Timber Elms, which three are Timber Trees; the three next Columns take in Pollards, *viz.* the ſixth Oak Pollards, the ſeventh Aſh Pollards, and the eighth Elm Pollards; to theſe three Columns more are to be added, conſiſting of Saplins or young Trees, *viz.* the ninth Saplins or young Oaks, the tenth young Aſh, and the eleventh young Elms, a twelfth Column may be added to put in other ſorts of Trees, or to ſet down when any are fell'd. Its neceſſary to remark here, that you are to reckon to the Queens Field but two ſides, and only the Eaſt End, becauſe the Ditch being of Queens Field, the Hedge Row between that and Kings Field is reckon'd to the laſt, and tho' the Hedge Row between Queens Field and Plain Field, is reckon'd to both; it is becauſe there are Trees on the Dools belonging to Plain Field, and not what Trees are in the Hedge Rows.

In the next Place, to take an Account of the Number of Trees in Woods, this is to be done eaſily, where they are long and narrow, when they are to be fell'd; but when Woods are large, it is more difficult, as ſuppoſing a Wood that conſiſts of forty Acres, which being thought too large to fell at once, and being found at the ſame Time cut in Parches, and happening to have other Parts of it ſcambled and cut before it came to its full Growth, the moſt expedient Thing under this Circumſtance, is firſt to cut a Cart-way through the Middle of it, by which Means you may propoſe to your ſelf three Advantages; firſt, to cut what Part of your Wood you have a Mind to, and to have a clear Way to carry off your Wood and Timber;

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Timber; by which Means you will very much save your Standards and Wood too. *Secondly*, To separate your Wood into two Parts, in Order to the Counting of your Standards. And, *Thirdly*, To have an agreeable Walk of it; and as it may be thought very difficult to carry the Cart-way or Path so ſtrait, as to keep the Middle of the Wood throughout, you may draw a Line on a Map from one End to the other, as *a*, *b*, and taking the Angle on the Map at *a*, you may get your Plain Table of that Angle, and by your very Sight direct a Workman to cut a narrow Path, of about two Foot wide, and about ſeven or eight Yards into the Standing Wood; you may then fix or ſet up two Sticks of an equal Height, on the Top whereof let there be a ſmall Slit made, and a little Piece of white Paper in them; this done, let the Workman go into the Standing-wood as far as he can, and ſeeing the white Papers thro' the Boughs, he muſt cut his Way out to them; and being to repeat this 'till he finds himſelf ſo far from the firſt Stakes as not to be well able to diſcern them, another Stake is then to be rang'd in the ſame Manner with the firſt, and one Stake muſt be continued after another, 'till the Workman gets through to the Wood's End, and upon the whole, you will find the Glade or Way hit pretty near the Middle, and that thereby the Wood of the forementioned Dimenſions will be divided into two Parts.

Now it happening that the Gentleman who was poſſeſſed of ſuch a Wood as is before deſcribed and managed, having a Foot-path therein, from the Gate which in his Draught he Marks *c* to the Stile at *d*, he diſtinguiſh'd it alſo by a prick'd Line, which made two other Diviſions in the Wood, ſet forth by A and B, and for as much as he had ſome Woods adjoyning to this ſame Wood at the Place he marks *f*, there was a Neceſſity of making another Cart-way from this *f*, to a Place mark'd *e*, which conſequently made two new Diviſions, which he diſtinguiſhes by C and D, and from the Foot-path *c*, *d*, being too large a Diviſion, ſeveral ſmall Hills were made to leſſen it, in which Hills were fix'd Stakes to run parallel with the Corner of the Wood, which he marks *g*, *b*, and created two Diviſions more as E and F: Now the Gentleman by theſe Methods having divided his Wood into ſix Parts, it afforded him a Part to fell every Year, and gave him an Opportunity of Numbring the Trees in each Diviſion, as he felled them.

Now this Wood conſiſting only of Oak and Aſh, he divided his Trees into three Sorts, *viz.* Storers, under 12 Inches Girt, *2dly*, Saplins, eſteem'd to be ſuch under 24 Inches Girt, and *laſtly*, Timber-Trees, reckon'd two Foot Girt or above, a Yard from the Ground. Now the Owner or any other in his Room, taking with him a Slate on which he is to draw ſix Lines; and another Perſon with him with a Paper uſed after the ſame Manner, a Piece of Chalk, a Black Lead Pencil and a Line with two Knots therein, one Twelve and the other Four and Twenty Inches long, being thus furniſh'd, they meaſured thoſe Trees, which they were not certain of their being under the Meaſure mentioned; and as they proceeded in counting them, they drew a Chalk-Line about them, by which they could diſtinguiſh which they had told, that it might not be done over again; now as they told them, they ſcored the Oak-Storers on the firſt Line, the Saplins on the Second and the Timber-Oaks on the Third, the ſame Method they obſerved with the Aſh, and when on any of the Lines they had ſcored Twenty, the Scores on the Slate they then rubb'd out and in Lieu thereof one was ſcor'd on the Paper for one Score, with the Pencil, and all the Wood at that Time felled by the Owner, being only within the Diviſions of A and B before mentioned, his next Buſineſs was to take an Account of thoſe two Diviſions, which he eſteems to be a ſufficient Direction for this or any other Woods any Gentlemen or others may have Occaſion to be ſatisfy'd in. Now to begin with Oak-ſtorers, the Diviſion A contains 150, and that of B 50. Next the Saplin-Oaks within the Bounds of A, are 110, and within that of B, 60. *Laſtly*, Timber-Oaks, of which you will find 50 within the Diviſion A, and 55 within that of B. We come next to the Aſh, the Storers within A are 50, and within B, 115. The Saplins are 40 within the firſt, 55 within the ſecond Diviſion: Then for Aſh-Timber, A, contains 60 and B 40.

This Exactneſs may indeed ſeem more nice than is neceſſary: However ſince no Body can know into whoſe Hands he may fall, it may be of Advantage, the Pains being very little, eſpecially ſince our Author ſays, he had him ſelf, with only one to help him, taken an Account of three Acres of Wood Land in an Hours Time, where the Standards have been very thick, which he thought no tedious Buſineſs.

NURSERY or *Seminary*; a Place where Plants and wild Stocks are raiſed from Seeds; in order to tranſplant 'em, when there is Occaſion: There are Seminaries of Wild-trees, Fruit-trees, and Shrubs.

The Ground for your Nurſery ought to be good and well ſcituated: However, it is very difficult for you always to meet with both together, and with ſuch a Soil as does not require Meliorating; and therefore you muſt carry ſome good Earth from other Parts of your Ground thither, and that which you take away from your Nurſery you are to ſpread in its Place; where it may grow better, and not continue ungrateful, for your having ſhew'd it to the Sun: The Culture of your Nurſery ought to be always in fair Weather, for he that digs the Ground in rainy Time plants Thiſtles.

If your Nurſery ſhould be of a Gravelly Stony Soil, you will do well to pick out the Stones, as often as you dig it, for Sones lying near the Roots of Trees, often fret and gall 'em, and not only ſpoil their Roots, but alſo Occaſion Cankers; and likewiſe if you mix Clay or Brick-Earth with it, to make the Soil deeper, if your Nurſery be on a ſhallow Soil, and apt to burn in Summer, it may do well.

Some are ſo far from throwing the Nurſeries of all Sorts of Trees, from our daily and conſtant Inſpection, that they are willing, if poſſible, to let the chief of them have a place in the beſt Garden; leſt they be forgotten and neglected, for which purpoſe an irregular Figure in a Garden is peculiarly ſubſervient, affording ſeveral little triangular Spaces, proper to raiſe the ſeveral Nurſeries, there may be Occaſion for. They would have at leaſt two diſtinct places allotted for that purpoſe of Nurſeries, *viz.* one for tall Sandards, Apples, Pears, Oaks, *&c.* which may be moſt proper at ſome diſtance from the Houſe, and another for Dwarfs; as, Peaches, Apricocks, and the like. They would have alſo a third

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a third added for all ſorts of Ever-Greens, and theſe latter may be very properly made in ſome By-places, as moſt Gardens will afford, and that with no Interruption to the Beauty of it.

Now the Nurſery you intend for the taller Standards, ſhould be made in a rich Soil, from the ſeveral ſorts of Seeds peculiar to their Kind, ſown in *October* or *November*, that for Dwarfs muſt be by it ſelf, that they may not be over topt by taller Trees, and the laſt for Ever-Greens will be of great uſe to give new Beauties to your Garden, as Occaſion ſerves, or as your Fancy ſhall lead you to adorn it, with ſeveral ſorts of Ever-Green Hedges: See *Seminary for Foreſt-Trees*, *Seminary for Fruit-Trees*, *Seed for Foreſt-Trees*, *Soil for Timber-Trees*, *Tranſplanting Foreſt-Trees*, *Tranſplanting Seedlings*, &c.

NUTMEG; in *Latin Nuceſta*, *Nux Moſchata*, *Myriſtica*, *Unguentaria*, and *Aromatides*; a Fruit ſo well known every where, as to need no Deſcription, the Tree on which it grows is like that of our Pear-tree, only that the Leaves are narrower and ſhorter: A Mace ſurrounds the Nutmeg before it is ripe, but when the Nut is dry, the Mace opens of it ſelf, and looſing the Redneſs it had before, becomes of a Gold yellow Colour: The Mace is improperly called, the Flower of Nutmegs; you may know the Goodneſs of Nutmegs when they are freſh, heavy, fat and full of Oyl, ſo that if you prick them with a Pin, the Oyl will iſſue out; you muſt take Care there be no Holes in them and that they are not Worm-eaten: They grow in the Iſle of *Banda* in the *Eaſt-Indies*.

Nutmeg is aſtringent, and ſweetens the Breath, it fortifies the Liver and Stomach, is good for the Eye-Sight, provokes Urine, ſtops a Diarrhea, expels Wind, and is very good for Fits of the Mother: If you boil a Nutmeg in ſix Ounces of Roſe Honey, and two Ounces of Brandy 'till the Water be all conſum'd and then ſtrain it, it will cure the Stomach-Ach, if you take three Spoonfuls of it faſting, eſpecially if the Pains proceed from a cold Cauſe.

Nutmegs help the Memory and Digeſtion, expel Wind, bind up the Body, take Spots out of the Face, ſoften the Hardneſs of the Spleen and Liver, proceeding from a cold Cauſe, and cure Tetters; and the Mace given, when infuſed in ſome Wine and a little Sugar, brings on the Menſes.

You will ſometimes find a Sort of Nutmegs, called Male-Nutmegs at the Druggiſts, which differ from the Common Sort, in that they are longer and weaker; and they are wild Nutmegs.

To have *Oyl of Nutmeg*, take ſixteen Ounces of good Nutmegs, let them be beaten in a Mortar until they are almoſt reduced to a Paſte, and put them upon a Boulter; let them be cover'd with a ſtrong Cloth, with an Earthen Pan over that; let the Cloth be put over a Kettle half full of Water, and put the Kettle on the Fire; that the Vapour of the Water may gently warm the Nutmegs. When by touching the Pan you ſhall find it is ſo hot, that you cannot endure your Hand upon it, let the Boulter be taken off, and put the Matter into a Linnen Cloth, take its four Corners, and tie them readily together; put them into a Preſs between a couple of warm Plates, let the Pan be ſet underneath, and an Oyl will proceed therefrom, which as it grows cold congeals; expreſs the Matter as ſtrongly as you are able, to draw out all the Oyl; and then lay it up in a Pot that is well ſtopt: You will have three Ounces and two Drams of it; this Oyl being either apply'd outwardly or given inwardly is very ſtomachical: The Doſe is from four Grains to ten in Broth, or ſome other convenient Liquor. They uſually mix it with Oyl, to chafe the Regimen of the Stomach; and the Oyls of Aniſeeds, Fennel, Dill, Caraway and Mace may alſo be drawn this Way.

Here it is to be obſerved, that the Nutmegs muſt be well pounded, or elſe they will yield but little Oyl, this Method of warming them is called *Balneum Vaporis*.

The uſual Method is to heat the Nutmegs in a Kettle, and then to expreſs them ſtrongly; but becauſe the warming of them that Way carries off a great deal of their volatile Parts, the Oyl never proves ſo good, nor ſo clear, as when made with the Circumſtances above-mention'd; for thus the Matter heats inſenſibly by the Vapour of the Water, and does not in the leaſt alter its Vertue. And if any Water mixes with the Nutmegs, it is eaſily ſeparated from the Oil. They who have a Mind to love it very Fragrant, may ſet it over a Veſſel of Wine inſtead of Water.

If you draw Oil from ſixteen Ounces of Aniſeed, in the manner deſcrib'd; you may obtain from ſix Drams, to nine Drams and an half of it, according to the Goodneſs of the Aniſeed you uſe: This Oil will be of a green Colour.

The Oils of Almonds, Wallnuts, Cold Seeds, Hazle-Nuts, Poppy, and Behen, muſt only be pounded and put into the Preſs without heating, becauſe they do yield their Oil very eaſily; and becauſe theſe Oils are often taken inwardly, it is better to draw them without the Help of Fire, to avoid the Empyreumatical Impreſſion it would otherwiſe take.

NUT-TREE. See *Hazle-Nut-Tree*.

OAK,

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O.

OAK, a Tree of all others in moſt Eſteem among the *Romans*, who made their Chaplets and Civick Crowns of its Leaves: It is the beſt of all Timber whatever for building of Ships: There are many Species of this Tree; but Mr. *Evelyn* only takes notice of four, two of which are moſt frequent in *England*, *viz.* the *Quercus Urbana*, which growing upright, and being clean and ſlender, is fitteſt for Timber; and the *Robur* or *Quercus Sylveſtris*, that has a kind of a hard and black Grain, bears a ſmaller Acorn, and ſpreads forth its Roots and Branches more than the other, and therefore in planting is to be allowed a greater Diſtance, *viz.* from five and twenty to forty Foot, and ſometimes as many Yards, whereas the other will be content with fifteen: It is alſo diſtinguiſhed by its Fullneſs of Leaves, which tarniſhing and becoming yellow at the Fall, commonly cloath it all the Winter long, the Roots growing very deep and ſtraggling. Variety of Soil will certainly produce theſe Differences; and the more thriving an Oak is, the more ſappy it will be, and the Leaves will hang on it the longer; and therefore, tho' we do not pretend to affirm, that theſe Marks are diſtinguiſhing of the Species, we adviſe the gathering of your Acorns from ſuch a Tree as you like the Kind and Sort beſt.

An Oak may be propagated by Layers, but never to that Advantage of Bulk and Stature, as from the Acorn. It is the Propagation of this large ſpreading Oak, which is principally recommended for his Majeſty's Forreſts, becauſe they require Room, that they may be free from all Incumbrances; a full grown Oak mounting upwards but ſlowly, but ſpreading itſelf ſpeedily into all Quarters by due Culture, ſo that forty Years Advance is gained by this Induſtry; which is the more ſtill to be regarded, becauſe of the known Scarcity of Timber in the Kingdom.

Oaks will penetrate ſtrongly to come at a marly Bottom, and often make Stands as they encounter Variety of Footing, and ſometimes proceed vigorouſly again, as they either penetrate beyond, or outgrow their Obſtructions, or meet with better Earth; and where they are found to proſper much, they are an Indication of good Soil.

But tho' the propagating of Oak by *tranſplanting* cannot be ſo well as from the Acorn, yet when you go about this Work, both theſe Kinds ſhould be tranſplanted about *October*; but ſome for theſe late ſpringing Trees, defer it till the Winter be well over; but the Earth ſhould be moiſt: Tho' they will grow tolerably well in moſt Grounds, yet they affect ſound, deep, black and faſt Mould, rather warm and little riſing, than over-wet and cold, for this produces the firmeſt Timber; yet the Lord *Bacon* prefers that growing in moiſt Ground for Shipping, as being the toughest: *Pliny* is of Opinion, that Trees which grow tolerably either on Hills or in Valleys, grow better in lower Grounds; but the Timber is better, and of a finer Grain, that grows upon the Mountains, except Apple and Pear-Trees: But more particularly as to the *Oak*, *Vitruvius* ſays, it neither proſpers in very hot, nor very cold Countries, for it affects a temperate Climate, and where Oaks grow naturally in abundance, it is a good Sign of it. Hence it is that neither the Oaks of *Africa*, nor of *Sweden* and *Denmark* are comparable to ours: Mr. *Evelyn* prefers the Corn Paſture or upland Meadow, where the Mould is rich and ſweet, as in *Suffolk*, where large Trees may be tranſplanted with great Succeſs.

Before you plant or ſow, bore or ſearch the Ground; for Earth too ſhallow or rocky is not proper for this Timber; yet Oaks thrive exceedingly in Gravel and moiſt Clay, which moſt other Trees abhor, and even in ſome Places ſtrike Root between Rocks and Stones, and grow almoſt in any kind of Land; but the beſt Timber for Ships is generally allowed to be that which grows on the ſtiffeſt Land, as being the moſt ſolid, tough, and durable; whereas what grows on light Land is light and brittle, and not of a ſolid Grain, which, tho' it is beſt for the Joiners Uſe, is not of the Value of the other for Ships and Building: But it is in the moſt Southern warm Parts of *England* that they thrive beſt in ſtiff Clay, and not ſo well in the Northern Parts, becauſe they have not ſo much of the Heat of the Sun to warm thoſe cold Soils, as already hinted from *Vitruvius*.

The Oaks that you tranſplant ought not to be above ſix or ſeven Foot high, and their Stems of the ſmootheſt and tendereſt Bark, which, as well as the Paucity of the Circles, is an Indication of Youth; which in disbranching and cutting the Head off, at five or ſix Foot high, tho' the *French* uſually do not, when they tranſplant this Tree, may ſerve for a more certain Guide, before you move the Root: then plant them with as much Earth as will adhere to them, abating only the Top-Roots, *viz.* that downright and ſtubby Part of the Roots, which all Trees raiſed of Seed, do univerſally produce, and quickning ſome of the reſt with a ſharp Knife; but you are to ſpare the fibrous Roots, which are the main Suckers of all Trees, and ſpread them in the Pit prepared for them, unleſs you will trench the whole Field, which is much better, in caſe you plant any conſiderable Number, the Earth being hereby made eaſier penetrable for the Roots; and then caſt that Mould about the Root, which you took from the Surface and laid apart, becauſe it is beſt impregnated; but never interr your Stem deeper than you found it ſtanding; for that oftentimes deſtroys the Tree, tho' ſeldom obſerved: If the Roots are ſufficiently covered to keep the Body ſteady and erect, it is enough; for moſt Roots, except that of the *Quercus Urbana*, covet the Air, and the not minding this trifling Circumſtance, much deceives our ordinary Woodmen; for the Perfection of the Air does almoſt concern the Proſperity of a Tree as much as a Man, who is but *Arbor inverſa*.

The Poſition of your Tree ought likewiſe to be carefully obſerved; for the Southern Parts of it being more dilated, and the Pores expoſed, as appears in their horizontal Sections, by the conſtant Excentricity of their hyperbolical Sections, being on a ſudden, and at ſuch a Seaſon, converted to the North, ſtarves and deſtroys more Trees, how carefully ſoever the Ground may be prepared, and the Roots ordered, than moſt other Acci-

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dents whatsoever, which occasioned *Virgil*'s Advice, as follows:

Quinetiam cæli regionem in cortice signant,
Ut quo quæque modo steterit, qua parte calores
Austrinos tulerit, quæ terga obverterit axi
Restituant: adeo in teneris consuescere multum est.
Georg. Lib. I.

This Advice, tho' neglected by *Pliny*, and others, Mr. *Evelyn* says, he found by his own Experience, he had lost some Trees by not observing this Circumstance. This Observation, indeed, he judges chiefly necessary in Fruit-Trees, the Air being probably as much the Mother, or Nurse, as Water and Earth, and the Advantage of this is confirmed by the Clearness and comparative Splendor of the South Side, and the frequent Mossiness of most Trees on the North Side; and is most evident in the Bark of Oaks, white and smooth; and that Trees grow more kindly on the South than North Side of a Hill; and therefore those who are to remove Oaks and other Trees may dip a Brush in white Colour or Oaker, and mark a thousand of them as they stand, in a very little time.

If you would propagate *Oak* and other Trees for Timber, do not cut off their Heads, nor be too busy in lopping; but if you desire Shade or Fuel, or that they should bear Mast alone, lop off their Tops, sore and unthriving Branches only; if you intend to fell, stay till *November*, for Cutting down Trees before the Sap is perfectly at rest, occasions Worms to breed in the Timber fell'd before that Time; but if you cut for Fuel, you need not be so punctual.

The *Stump* of *Oaks*, especially that which is dry and above Ground, being well *grubbed*, is often worth the Pains for rare and hard Works, and where Timber is dear; some Oeconomists having at first abandoned this to the Workmen for their Pains, upon finding their Mistake, have managed it themselves, and been Gainers above one half; but *Grubbing* is only to be done where final Extirpation is designed; for Suckers may be drawn from old stub Roots: Formerly Cups were made of them. Some have a Way of tinging Oak, by long burying it in Water, so as it will resemble coarse Ebony. In a word, nothing is more obnoxious to Deceit than buying of *Oak* and some other Trees standing, upon their Appearance to the Eye, unless the Chapman be very judicious, so many and various are their Infirmities, until they have been fell'd and saw'd out.

Oaks in some Places, where the Soil is specially qualified, are ready to be cut for Cops in fourteen Years, and sooner, from the first sowing: There has been an Instance in *Northamptonshire* of Acorns sowed, and Trees produced of them, cut twice in two and twenty Years, both as well grown as most are at sixteen or eighteen: Acorns set in Hedge-Row have in thirty Years bore a Stem of a Foot Diameter. Cops-Wood should generally be cut close, and at such Intervals as the Growth requires. *Oak* for *Tan-Bark* may be fell'd from *April* to the First of *June*, by a Statute of King *James* I.

Oak was so much esteem'd by the *Romans*, that they had a Law among the Twelve Tables for gathering the Acorns that should fall into another Man's Ground. It is needless here to mention the Usefulness of it for the Building of Houses and Ships, or to shew how much our *English* Oaks generally exceed all those of other Countries for that Use, some of it being so tough, that our sharpest Tools will scarcely enter it, nor the Fire itself consume it but slowly, as having something of a ferruginous metalline shining Nature, proper for robust Uses: It is doubtless, of all Timber hitherto known, the most universally useful and strong; for tho' some Trees be harder, as Box, Cornus, Ebony, and divers *Indian* Woods, yet we find them more fragil, and not so well qualified for the Support of great Weights; nor any Timber so lasting, where it is to lie sometimes wet and sometimes dry. The fine clear-grained Oak, if it be of a tough kind, is best for the Support of Burdens, as for Columns, Summets, &c. and the more tender Sort of a fine clear Bark, as being the best to cleave, is the most useful for Pales, Laths, Coopers Ware, Shingles, Clapboards for Wainscot, and some Pannels are curiously vein'd, and were much esteemed till the finer grained *Spanish* and *Norway* Timber came amongst us. The knottiest and coarsest is best for Water-Works and Piles, because it lasts longest, and drives best; and the crooked Oak, if firm, is best for Knee Timber in Ships, for Mill-Wheels, &c. And if the planting of Oaks were more in use for Wood, it would spoil the Coopers Trade, for the making of Hoops, either of Hasle or Ash; because one Hoop made of the young Shoots of a Grown Oak, would outlast six of the best Ash. The smaller Truncheons and Spray make Billets, Bavine, and Coals, and the Bark is of Price with the Tanner and Dyer, to whom also the very Saw-dust is of Use, as are the Ashes and Lee for bucking Linnen, and curing the Roapiness of Wine. It is pity so many fine Plants should be destroyed for the trifling Use of Walking-Staves: Moreover, the *Uvæ Fungus*'s are of Use for making Tinder. As for *Galls*, there are several Sorts of them, but the same growing on a Species of Oak different from any of ours, we shall say nothing of them here, nor of the Use of *Acorns*, which see under that Head.

Oaks bear a kind of a Knur of cottony Matter, which was used of old for Weiks of Lamps and Candles. *Prævotius* in his *Remedia Selectiora* mentions an Oil extracted chymically è *Quercina Glande*, which continues the longest of any whatsoever, so that an Ounce of it can scarcely be consumed in a Month, tho' kept continually burning; and Mr. *Josseline* in his *New England Rarities* says, that the People there make an Oil of the Acorn growing on the white Oak, by taking of the rottenest Maple-Wood, and burning it into Ashes, of which they make a strong Lye, wherein they boil the Acorns till the Oil swims on the Top in great Quantities, which they put into Bladders to anoint their Limbs with, which it exceedingly corroborates and strengthens, and serves them to eat with their Meat, being exceedingly clear, and sweet Oil; which perhaps is what our Acorns would likewise produce; at least it might be of Use to procure some of those Acorns to plant here, wherein there would be no Difficulty. *Varro* says, they made Salt of their Oak-Ashes, and sometimes seasoned Meat with it, but more frequently sprinkled it among their Seed-Corn, to make it fruitful.

The *white Moss* of Oaks makes the choicest Cypress Powder, good for the Head: Young Oaken Leaves decocted in Wine, make an excellent Gargarism for the Mouth, and almost every Part of the Tree is sovereign against Fluxes in general. The Dew that impearls the Leaves in *May* insolated, sends up a Liquor of admirable Effect in Ruptures.

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Ruptures. Coals of Oak beaten and mingled with Honey, cures the Carbuncle. Innumerable Remedies are compoſed of the viſcous Polypode and other Excreſcences of this Tree; as alſo noble Antidotes and Syrups: The very Shade of it is ſo wholſome, that ſleeping or lying under it, is ſaid to be a Remedy for Paralyticks, and that it will recover thoſe whom the malign Influence of the Walnut-Tree ſmites.

The *Oak* they call *Ever-Green*, which grows but ſlowly, and is ſeen but in few Places in *England*, is no other than a ſmall Tree ſpreading in Branches, with ſmall green Leaves indented about the Edges, which abide all the Winter: It bears yellow moiſty Flowers in the Spring, and in ſome Places ſmall blackiſh Acorns, from which Plants may be raiſed; but it is done moſt uſually by laying down the Branches. See *Acorn*.

OAK of *Jeruſalem*, or Oak of Paradiſe; an Herb which has very near the ſame Virtues as Thyme; it is good for Stoppage of Urine; being dry and put amongſt Cloaths, it gives them an agreeable Smell, and preſerves them from being Moth-eaten; its Decoction with Liquoriſh is very good for Shortneſs of Breath and Aſthma's, if you add a little Sugar or Syrup of Violets thereto, and ſtill more for thoſe who ſpit Ordure, or ſuch filthy Stuff; the Herb being fry'd, moiſten'd with Malmeſley Wine, and applied to the Belly, allays the Cholick, and ſtill more, if you add Mugwort Leaves thereto, as alſo Camomile Flowers, all fry'd with Oil of Lillies and Yolks of Eggs.

OAT-CAKES, Cakes made of the Meal of Oats; in order to which, take ſome fine Flower, mix it very well with new Ale-Yeaſt, and make it very ſtiff; then form it into little Cakes, and roul 'em very thin; after which lay them on an Iron to bake, or on a Baking-Stone, and make a ſlow Fire under them; as they are baking, take them and turn the Edges of them round on the Iron, that they may alſo bake; one quarter of an Hour will bake them: A little before you take them up, turn them on the other Side, only to ſtat them; for if you turn them too ſoon, it will hinder the riſing: The Iron or Stone whereon they are baked, muſt ſtand at a Diſtance from the Fire.

OAT-MEAL, Meal made of Oats: Now to make good and perfect Meal, the Oats muſt be firſt exceedingly well dried, and then put them on the Mill, which may be either a Water-Mill, Wind-Mill, or Horſe-Mill, which laſt is reputed the beſt; and do no more but cruſh or hull them, that is, carry the Stones ſo large that they may do no more than cruſh the Huſk from the Kernel: then the Huſks muſt be winnow'd from the Kernels, either with the Wind or Fan, and finding them of an indifferent Cleanneſs, for it is impoſſible to hull them all clean at the firſt, you ſhall then put them on again, and making the Mill to go a little cloſer, run them thro' the Mill again; then let them be winnow'd over a ſecond time; and ſuch Greets or Kernels as are clean hull'd, and well cut, may be laid by; and the reſt you ſhall run thro' the Mill again the third time, and ſo winnow them again; in which time all will be perfect, and the Greets or full Kernel will ſeparate from the ſmaller Oatmeal.

Here it is to be underſtood, that at this firſt making of Oat-Meal, you ſhall ever have two Sorts, that is, the full whole Greet or Kernel, and ſmall Duſt Oat-Meal: as for the coarſe Hulls or Chaff, which comes from them, that alſo is worth ſaving, for it is an excellent good Provender for any plow or labouring Horſes, being mix'd either with Beans, Peaſe, or any other Pulſe, whatſoever they be.

But more particularly for the Uſes of the ſmall and great Oat-Meal; firſt, the great is that of which all Pottages are made and thickened, whether they be Meal Pottage, Milk-Pottage, or any thin Eroth or thin Gruel whatſoever; nay, they make good and wholſome Bread thereof in ſeveral Counties remote from *London*, even one finer than another, as Anacks, Sanacks, and the like; beſides which, they make of this Meal thick and thin Oaten Cakes, which are very good; but if mix'd with ſome Wheat-Meal, then it makes a moſt delicious and dainty Oat-Cake: Moreover, this ſmall Oat-Meal being mix'd with the Liver and with the Blood of either Sheep, Calf, or Swine, makes that Pudding call'd Haggas, or Haggus, which is very good; and laſtly, by ſteeping it in Water and cleanſing it, then boiling it to a ſtiff and thick Jelly, is made that excellent Diſh call'd Waſhbrews, much uſed in ſeveral Parts of this Kingdom, and called in ſome Places Flamery or Flummery, from which another coarſer Food is derived, which is as it were the Dregs or groſſer Subſtance thereof, call'd Gird-Brew, which is a well filling and ſufficient Meat for Servants and labouring Men.

Secondly, for the bigger kind of Oat-Meal, which is call'd Greets, or Corn Oat-Meal, it is of no leſs Uſe than the former, nor are there fewer Meats compounded thereof; for they make all ſorts of Puddings and Pots of it, whether they be black, as thoſe made of the Blood of Beaſts, Swine, Sheep, Geeſe, red or fallow Deer, or the like, mix'd with whole Greets, Suet, and wholſome Herbs; or elſe white, as when the Greets are mix'd with good Cream, Bread Crumbs, Eggs, Suet, Currants, and other wholſome Spices; of it alſo they make the *Good-Friday* Pudding, mix'd with Eggs, Suet, Milk, Pennyroyal, and boiled firſt in a Linnen Bag, and then ſtript and butter'd with ſweet Butter.

Again, if you roaſt a Gooſe, and ſtop her Belly with Greets beaten together with Eggs, and after mix'd with the Gravy, there cannot be a better Sauce; nay, at Sea and foreign Voyages a more wholſome and pleaſant Meat cannot be eaten, than theſe whole Greets boiled in Water till they burſt, and then mix'd with Butter, and ſo eaten with Spoons, call'd by the Seafaring Men Loblolly.

Laſtly, there is no Way or Purpoſe whatever, wherein a Man can uſe and employ Rice, but with the ſame Seaſoning and Order you may employ the whole Greets of Oat-Meal, and have full as good and wholſome Meat, and as well taſted, of it.

OATS, a Grain ſo well known, that in a manner it requires no Deſcription; there are two Sorts of it, *viz.* that which is ſown and cultivated, and that which grows wild: The firſt has a Stalk divided into ſeveral Knots, and ſomewhat reſembles Wheat, in reſpect to its Leaf and Straw; it bears as it were ſmall Graſhoppers at the Top, within which is the Corn or Grain, which is longiſh and whitiſh: It delights in cold and moiſt Grounds.

Oats make indifferent good Malt, and a little of it in Strong Beer to be kept is uſual; they are a Grain alſo that Poultry love to feed on, making them lay ſtore of Eggs, above what other Grain does.

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Wild Oats is like unto other Oats in all things, except that the Grains are larger and blacker; it proceeds from corrupted Corn, as the *Uſtilago* made of blaſted Rye, and ſometimes Barley: They boil it with its Root in Water, and continue to do ſo till a third Part is conſumed; then they ſtrain the whole; add as much Honey to it, and then boil the Stuff again till it becomes as thick as melted Honey, and dipping a Linnen Rag in this Decoction, put it into the Noſe, it is an excellent Remedy againſt the ſtinking of Ulcers growing therein: others uſe pulveriſed Aloes, and uſe it as before: when it is boil'd in Wine with dried Roſes, it corrects a ſtinking Breath.

Wild or barren Oats is diſtinguiſhed by a Beard that is made uſe of to make Hygrometers, which are Machines whereby the Moiſtneſs or Dryneſs of the Air may be known.

Every body knows, ſays M. *Chomel*, that it is Food for Horſes, and not for Men; however, in Time of Dearth, People ſometimes have been forced to make Bread of it, which is not much pleaſing to the Taſte; and *Galen*, ſpeaking of the Properties of this Bread, ſays, it neither opens nor binds the Body, but is middling in this reſpect; as to the Buſineſs of Phyſick, its Meal has the ſame Virtue as that of Barley, for being applied in the Form of a Cataplaſm, it dries and digeſts indifferently, without ſmarting; nevertheleſs it is ſomewhat too cold, and a little aſtringent, inſomuch that it is good to ſtop a Looſeneſs. *Dioſcorides* maintains, that being boil'd, the Liquor is good for thoſe who are troubled with and labour under a Cough.

Raw Oats is very often put into a Bag, which is moiſtened with Vinegar, and applied very hot to the Belly, to allay the Pains of the Cholick and Womb: It has partly the Virtues of Barley; for being uſed in Plaiſters it dries lightly, and is good for Inflammations of the Members: If it is boil'd in ſome Wine, it takes away Spots and Freckles.

Our *Engliſh* Authors putting a greater Value upon this Sort of Corn than the *French*, ſay, it is a very profitable and neceſſary Grain, and will grow very plentifully on ſuch Lands, where, by reaſon of the Cold, no other Grain will thrive; yea, there is no Ground too rich nor too poor, too hot nor too cold for them, and they ſpeed better than other Grains in Harveſt, the Straw and Huſk being of ſo dry a Nature, that tho' they are houſed wet, yet they will not heat in the Mow, nor become mouldy, as other Grain uſually does.

The beſt Seaſon for ſowing them with us, is in *February* or *March*; they being of an opening Nature, and ſweet, they are the beſt Grain for Horſes, others being apt to ſtop, which muſt be injurious: But on the other hand, Oats newly houſed and thraſhed, before they have ſweat in the Mow, or be otherwiſe thoroughly dried, are too laxative.

The White Oat is the beſt and heavieſt Grain, and its Meal makes good Bread, good Pottage, and ſeveral other Meſſes, and Oaten Malt makes good Beer.

Of later Years there grows a new ſort of Oats about *Durham*, or if you will, Groats, like unto whole Oat-Meal, without Hulls, with a ſmaller Blade than the common Oat, but when ripe on the Ground are not eaſily diſtinguiſhed from the common Oats, but in threſhing they come out of the Huſk like *Dantzick* Rye, and need not be carried unto the Mill to be made into Oat-Meal or Groats: They are of a ſweeter and flaſhier Taſte than the other, but an Acre will not yield as many Buſhels of them as of common Oats.

OBSTRUCTIONS of the Liver, otherwiſe call'd the Oppilation of the Liver; a Diſeaſe cauſed by an Embarraſſment, or Stoppage in the Liver, which hinders it to diſcharge its Functions.

To cure this Diſtemper, take Rhubarb, Gum Lacca, and Ginger, of each half an Ounce, yellow Arſenic, three Grains; form a Maſs thereof, with a little of the Syrup of Roſes, and let the Patient take a Dram of it every Morning faſting, or twice a Day, when he riſes in the Morning, or goes to Bed at Night, let him take half a Dram at each Time.

OCTOBER, the tenth Month of the Year, containing one and thirty Days, and the Sun on the Twelfth enters into *Scorpio*.

While we are taſting the Fruits of our Induſtry and Care about the *Fruit Garden* in this Month, we at the ſame time behold the Ruins and Decays of Nature, which now begins to feel the Abſence of the Sun, and ſhrinks at the Approach of the Winter's Cold. However, it is not an idle Month for a provident Gardiner, who ſees either what is decayed and wanting, or what will be required to ſupply Defects for the future.

Now is the Time when we are to make all our new intended Plantations, and to ſupply the Defects of the *old*: In Gardens where the Soil is hot and light, you ought now, ſays the Author of the *Retired Gardiner*, to examine the Trees, and if you find there are any dead, you muſt make Holes of ſix Foot ſquare, ſpeaking of old Trees; for if they are young ones that are dead, and that the Earth has been already trench'd, you need not then make ſo great a Hole, one of three or four Foot ſquare, and two Foot deep, will be enough: This Work will be very uſeful in this Month; for the Rains and great Dews, that are frequent, will very much help to prepare the Earth; but it is not the ſame in moiſt and cold Ground, where you defer this Work till the End of *February*; tho' every body is not of that Opinion, as may be ſeen hereafter.

In the mean time, too great Diligence and Care cannot be uſed in preparing the Ground and Borders for the Purpoſe of Plantations; and there is nothing ſo natural and agreeable to the whole Syſtem of Vegetable Nature in general, as *untry'd Earth*; and nothing in general is more hurtful and prejudicial to Fruit-Trees than Dung: Many Authors indeed recommend a little Dung to be mix'd with other prepared Earth, while others ſay, that little does but a little Harm, and that none is beſt; that it is not neceſſary that this Virgin Earth ſhould be ſo very rich and fat, as is commonly deſired; a Mediocrity ſeems moſt proper and deſirable, becauſe generally ſpeaking, the greateſt Danger is from too great Proſperity and Riches.

If the Borders are made four or five Foot wide, with ſome of the beſt and kindeſt of this Earth, there will be no need of laying it above one Foot deep, that the Roots may be incouraged to run horizontally; for Tap-Roots running downwards, commonly produce ſtrong perpendicular Shoots upwards, which in Peaches and Apricocks end in Canker, and oftentimes in Death; and therefore too great Vigour being not deſirable in young Trees, to prevent it, unleſs the Soil be exceedingly dry indeed, plant on the very Top of the Borders, and lay a Semicircle of good Earth to the Roots, about two Foot Diameter, and four or five Inches deep.

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For the very ſame Reaſon it is not at all material to plant the Tree in the ſame Expoſition to the Sun which it had in the Nurſery, but rather the contrary; and it is ſtill leſs material to have any Regard to the Moon, to which many too ſuperſtitiouſly adhere to this very Day.

Now ſince this is ſo buſy a Month for planting, there ought to be a good Stock of untry'd Earth brought into ſome By-place in the Garden to be ready upon all Occaſions, both for Ever-greens, Flowers, and Fruit-Trees: and it muſt be here obſerved, that this is the propereſt Month of all others for planting, let the Soil be naturally moiſt or dry; for if it be ſubject to Wet and Moiſture, Art muſt help it, the Borders muſt be raiſed, and the Trees planted high; for it is certain Death, more particularly to Peaches and Apricocks, to ſtand where Water ſtagnates in Winter; and if it be a dry warm Soil, all agree in this Caſe that it is much more preferable to plant in *October* than in the Spring.

Where Vines are to be planted, it is not deſirable to have a Wall above four or five Foot, and ſome diſapprove of the common Way of planting within two or three Yards of one another, or frequently laying down their Branches to take Root, the Conſequence whereof is, that the Branches are mounted perpendicularly, and therefore they are for planting Vines no nearer one another than ſix or ſeven Yards; for if they were planted thicker, the Overplus ſhould be removed in four or five Years, that the Branches may have Room to run horizontally.

The propereſt Mixture of Soil for Vines is the Rubbiſh of old Buildings, compoſed of Lime, Mortar, or Sea-coal Aſhes, or drift Sand; either of theſe in our Country are good, mix'd with an equal Quantity of natural rich warm Earth; make the Border of this four or five Foot wide, and only one Foot deep, and a Slope, if poſſible, deſcending to the South; but ſtill remember that Dung is Poiſon.

It is now the beſt Time of the Year for tranſplanting of Fruit-Trees, tho' their Leaves are upon them. Tranſplant Foreſt-Trees of all Sorts from the Beginning to the End of the Month, the Elm eſpecially about the firſt Week, tho' its Leaves are then very green. About the Middle ſow the Cyder-Preſſings in Beds of freſh Earth, to raiſe Stocks for grafting, or even making of Orchards without grafting: We raiſe from a Nurſery of this kind, as many different Sorts of Apples as we raiſe Plants, tho' the Seeds came all from the ſame Tree; ſo much is Nature pleaſed with Variety: and perhaps if the Earth were more conſtant and uniform in its Productions, its Vegetative Power would be too ſoon exhauſted; and it may be ſuppoſed, were all Apples exactly the ſame, they would all draw the very ſame Nouriſhment from the Earth; and the like with every other Tribe of Vegetables: And this Variety ſeems to determine, that there are as many diſtinct Qualities in the Earth, as there are different Kinds of Plants growing upon it; and that each Plant can only take out of the Earth that Spirit which its Parts are naturally prepared to receive, and leave the others undiſturb'd.

Note, Lay up ſome Acorns, and the Maſt of other Timber Trees, in dry Sand.

At the End of this Month, put your Fig-Trees, that are in Caſes, up in the Green-Houſes, as alſo your Laurels, and all your Shrubs that are afraid of the Froſt.

Save and ſow all ſtony and hard Kernels, ſuch as Black Cherry, Morello's, Black Heart, all good, Pear, Plum, Almond-Stones, &c. alſo Nuts, Haws, Aſhen, Sycamore and Maple-Keys, Beech-Maſt, Apple, Pear, and Crab-Kernels for Stocks; or, as Mr. *Evelyn* ſays, you may defer it till the next Month, towards the latter End, keeping them dry and free from Muſtineſs.

In this Month, if the Year has been any thing favourable, comes in the Fruit of the Vineyard to reward the Diligence and Labour of the Gardiner; but fair and dry Weather ought to be waited for before Grapes are gathered.

Apples now in prime, or yet laſting, are the Bolleet, Bon, William, Coſtard, Lording, Parſley Apples, Permain, Pear-Apple, Honey Meal, Apis, &c.

Now alſo ſome of the beſt Pears, after they have been gathered a Fortnight, are in the greateſt Perfection, as the Buree Du Roi, the Verte, Longue, the Virgulee, the Bergamot, &c.

You have now alſo the Caw-Pear for baking, Green-Butter-Pear, Thorn-Pear, Rouſſel-Pear, Town-Pear, Lombart-Pear, Ruſſet-Pear, Saffron-Pear, and ſome of the former Month, as Violet-Pear, Petworth-Pear, otherwiſe call'd the Winter Windſor, Lanſac-Beam-Pear, Admirable, Ramboullet, Pavies or Bullis, and ſeveral of the *September* Plums.

In gathering Pears great Care muſt be had to do it in fair Weather, as well as Grapes; and you muſt lay 'em afterwards ſingly upon Shelves made on purpoſe, in ſome upper Room or Garret to chuſe; but they muſt be defended in violent Froſts with clean Straw laid over them. Such Pears as ripen not till *Chriſtmas*, as Calmars, Winter Boncretiens, &c. may be ſuffered to hang on the Trees till the latter End of this Month, and ſome that are curious will tie Papers over them, to preſerve them from Froſts as they hang on the Trees; and lay the Pears and Apples you have gather'd, which muſt be done without bruiſing, upon dry Moſs in the Fruitery.

We ought now in the *Kitchin Garden* to make uſe of every Opportunity to complete our Plantations of Herbs for Winter Uſe; we may expect tolerable Weather for the greateſt Part of this Month; but after that, the main Buſineſs ſhould be to ſecure from the Severities of the Seaſon all Plants which are in danger of being injured thereby.

It is adviſeable in the firſt Week in this Month to ſow Cucumbers on the natural Ground, to be afterwards tranſplanted into Pots, where they may be ſheltered from the Colds of the Nights, till a gentle Hot Bed is neceſſary for them: This Way of raiſing them to have them come forwards, is certainly much better than to begin after the uſual Method in *December* or *January*; for theſe Plants will better endure the cold Air, than thoſe which are raiſed when the Ground is covered with Snow.

The Cucumbers alſo, which were directed to be ſown in *July*, muſt now be carefully covered up every Night, and the Glaſſes kept over them in wet or windy Weather; but give them as much Air as is poſſible in the Day-time, if the Seaſon will permit.

In the raiſing and managing of Sparagraſs, this is a more proper Month to plant them in, than either *February* or *March*, that the Roots may get ſome Strength before the dry Weather comes on. Inſtead of the long Dung ſo commonly laid on

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on their Beds in the Beginning of Winter, give only a ſmall Covering of Hen or Pidgeons Dung, to looſen and refreſh the Earth with its Nitre, which the Winter Rains, with the Help of a little ſtirring now and then, will eaſily waſh in before the Spring, and make the Sparagraſs ſprout readier and bolder.

It is a great Miſtake to fancy Aſparagus to be a tender Plant; for on the contrary, it is one of the hardieſt Things a Gardiner has under his Care, and will endure the Severities of the coldeſt Winters, and greateſt Froſts, provided the Roots be but covered, as they ought, with a ſufficient Quantity of proper Earth. The common Practice of planting Aſparagus in the Spring, undoubtedly proceeds from the Miſtake of its being a tender Plant; but ſince it is known to be otherwiſe, and does not ſtand in need of that unſeemly Litter, which is commonly given it, the underſtanding Gardiner will chuſe to plant his Bed in this Month; and if he knows or values a true Richneſs of Taſte, he will alſo plant in untry'd Earth, laid only twelve Inches below, or four or five above the natural Surface, inſtead of loading in Dung, which gives it an unſavoury Taſte.

Now ſet ſome Kidney-Beans in Baſkets under ſome warm Wall, to be afterwards aſſiſted by moderate Hot Beds, as the Seaſon becomes violent: Theſe, with good Management, will fruit very early.

Take up thoſe Collyflower Plants which begin to flower, tie their Leaves together, and bury their Roots and Stalks in Sand in a Cellar, or ſome cool Place; the Flowers will increaſe in Bigneſs, and remain good two or three Months.

Now cut Artichoaks with long Stalks, and preſerve them in the Houſe, ſetting their Stalks in Sand.

It is now the Seaſon to lay up Roots for Winter Store, and ſome Gardiners alſo think it beſt to take the Roots of Turneps out of the Ground, and lay them in Sand; but others chuſe rather to leave the Turneps in the Ground, till they are ready to uſe them; and for the other two Kinds, make choice of a dry Part in your Garden, and there dig a Trench about ſix or eight Inches deep, into which, without Mixture of Earth or Sand, lay your Roots cloſe together, firſt cutting off their green Tops and growing Buds, and then cover them about ſix Inches thick with Wheat Straw, ridgewiſe: You may this Way preſerve them fit for Uſe till the following *June*.

You may yet tranſplant Cabbage and Collyflower Plants, and now make your laſt Plantation of Lettice to ſtand the Winter.

Continue to earth up Sellery for blanching.

Towards the End of the Month, earth up and dreſs ſuch Artichoaks as have done blowing.

You may now plant young Strawberries in Borders and Beds, that they may bring forth Fruit the next Year. So you may plant Borders of Box. As for Borders of fine Herbs, the Author of the *Retired Gardiner* is of Opinion, that they would hit better, if they were planted at the latter End of *March*, when the Froſts are commonly over, and that he had always found it ſo.

Sow Creſſes, Lettice, Muſtard, Radiſh, Turnep and Spinage, upon a decay'd Hot Bed, to be cut for Sallets.

If you have not yet made a Plantation of Lettices already cabbaged, for Winter Uſe, delay no longer to do it in ſome well expoſed Place, where they may be defended from the Froſt.

Sow Radiſhes in ſome warm Place, to draw them early in the Spring.

Sow ſome of the Hotſpur Peaſe and *Spaniſh* Beans, in ſome well expoſed Border, but rather under a thick Hedge than under a Wall.

Make Plantations of Gooſeberries, Currants, and Rasberries from the Suckers or Cuttings.

Now make Plantations of Apples, grafted upon Paradiſe Stocks, in Pots; they will bear when the Trees are very ſmall, and are very ornamental at an Entertainment, to be ſet growing upon a Table.

Finally, put ſome Roots of Mint upon a gentle Hot Bed.

As to the *Product* of the *Kitchen Garden* in this Month, we have yet remaining ſome Collyflowers, Artichoaks, Peaſe and Beans.

The Kidney Beans ſown in *July* will now produce good Fruit, if we defend them from the cold Nights. We have yet Cucumbers and ſome Melons. Roots for boiling, as Turneps, Carrots, Parſnips, Potatoes, Skirrets, Scorzonera, and Beets. Roots to uſe raw in the Kitchen, are Onions, Garlick, Shallots, and Rocambole.

Sallet Herbs are Creſſes, Chervil, Muſtard, Radiſh, Turnep or Rape, Spinach, Lettice, both ſmall, and ſeveral ſorts of Cabbage Lettice, Burnet, Tarragon, and young Onions, with blanch'd Sellery and Endive: We have alſo Chardones.

Herbs for Soop and other Kitchen Uſes are Parſley, Beets, and all the Aromatick Herbs.

We have alſo plenty of Muſhrooms, with ſome Filberts and Wallnuts. See *Floriſt's Year*.

OCULUS CHRISTI. See *After*.

OECONOMY, a certain Order in the Management of a Family and domeſtick Affairs: Hence the Word *Oeconomiſt*, for a good Manager. But *Oeconomy* may be taken in a more extenſive Senſe, for a juſt, prudent, and regular Conduct in all the Parts of Life, and relative Capacities. But as for the Word *Oeconomicus (Oeconomiſt)* it was formerly uſed for the Executor of a Laſt Will and Teſtament, and the Perſon that had the Oeconomy and fiduciary Diſpoſal of the Deceaſed's Goods.

OESOPHAGUS, the Gullet, Pipe or Funnel, that conveys the Meat into the Stomach; it is an organical Part of the Body, round, long and hollow, beginning at the Root of the Tongue behind the *Larinx*, which Part of it is call'd *Pharinx*, and deſcends from thence directly between the Wind-pipe and the *Vertebræ* of the Neck, and the four firſt *Vertebræ* of the *Thorax*, upon which it reſts, but when it comes to the fifth *Vertebra*, it gives way to the deſcending Trunk of the great Artery, by bending a little to the right Side; afterwards accompanying the Artery down to the ninth *Vertebra*, there it turns a little to the Left again, and climbs upon the Artery, and by and by about the eleventh *Vertebra* paſſes through the Midriff, a little on the left Side of its nervous Center, at a Hole diſtinct from that of the great Artery, and is inſerted or continued into the left Orifice of the Ventricle.

It is compoſed of three Membranes, the outmoſt of which is common to it and the Stomach; the other two are peculiar to itſelf; the firſt is that in the middle, which is fleſhy, and its Fibres are round and oblique, and ſerve for the Motion of the *Oeſophagus*; the ſecond is internal, its Fibres are long and ſtrait, it is nervous and cover'd with a great many ſmall Glands, which ſeparate an acid Liquor, which cauſes you to feel Hunger, when

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when it falls upon an empty Stomach. It is to be obſerved, that the *Oeſophagus* has Nerves, Arteries, and Veins: Its Nerves come from the *Par-vagum*, its Arteries from the *Aorta* and *Cœliaca*, and its Veins from the *Azigos* and *Stomachicus Coronarius*.

The Gullet ſerves as a Conduit to convey Meat and Drink, after the firſt Preparation of it in the Mouth and by the Teeth, to the Stomach; for theſe being turn'd down into the Throat by the Tongue, all the Membranes of the *Pharinx* are relaxed for the Reception thereof, and preſently the ſame are ſqueezed down the Gullet, by the Conſtriction of its middle Coat and the Muſcles of the *Pharinx*.

The *Oeſophagus* ſuffers leſs of itſelf than other Parts of the Body, as in Frenſies, Lethargy, Ulcers of the Mouth, Convulſion of the Jaws, and Squinancy: However, it is liable to Defluxions, the Inconveniences of an Abſceſs, of an Ulcer, groſs Flegm, cold Air, bad Food, ſome hard or pricking Thing which is ſwallowed, a Wound or Blow.

When its Action is hurt, you perceive a Pain along the Back and in the Throat, and you are long in ſwallowing your Victuals; if it ſuffers from Heat, you will ſenſibly feel it about the Neck and Throat, and find Eaſe in drinking ſomewhat that is cold.

If from Cold, you will be continually ſpitting, by reaſon of a Swelling or Hurt, that participates of S. *Anthony's* Fire; it will cauſe Thirſt, Pain, a Fever, and great Uneaſineſs in ſwallowing.

If it ſuffers by an Ulcer, which proceeds from the breaking of a Veſſel or malignant Humour, you will find a Compreſſion, a pricking, and can bear nothing that is ſalt, ſharp, and acid; and if the Cauſe be a thick Flegm, you will more readily ſwallow dry and ſolid Food, than that which is ſweet and groſs.

You may with Safety make uſe of ſweet or gentle Remedies, and ſuch as are eaſily ſwallow'd, in all the Diſorders of the *Oeſophagus*: If there be a great Inflammation with Heat in the Bowels, you muſt begin with the common Glyſters and Bleedings, as much as your Strength and Age will allow; and if purging be neceſſary, foraſmuch as the Body may be full of Humours, uſe nothing but Caſſia with the Syrop of Violets, or Manna in ſome Broth, without any Salt in it; then you may anoint the Neck with the Oil of Roſes, Lilly, and Camomile: Your common Drink ſhould be a Tiſſane of Barley, Grapes and Figs, and now and then ſome Emulſion with the four cold Seeds; you may gargle with a Decoction of the Roots of Marſhmallows, Purſlain, and Lettice, mixing therewith ſome Syrop of Violets. If there is a Suppuration, you muſt make a Cataplaſm with a Decoction of Hyſop, wherein you are to ſteep Fengreek-Flower, and Wormwood, Melilot, and Camomile Powder; towards the latter End, when the whole is reduced into a Pap, add thereto a little Butter, or the Fat of a Hen; you may uſe a Gargle, which may be inſenſibly ſwallowed, made of Barley, Smallage, and Hyſop Leaves, ſweeten'd with a little brown or white Sugar: As to the groſs Flegm which may ſtick to the *Oeſophagus*, you may eat Leeks boiled with ſome Vinegar, or Muſtard with Meat, and you may provoke vomiting with a Feather, with Squillitick Oximel, or Radiſh Juice mix'd with a little Honey.

OFF-SETTS, young Roots that ſpring and grow from Roots that are round, tuberous or bulbous: alſo the looſe outward brown Skins, either in Tulips, Onions, &c.

OGRESSES, a Term in Heraldry, the ſame with *Pellets*, which ſee.

OIL, a Liquor whoſe Particles hang one to another, and eaſily take Fire: There are ſeveral Sorts of Oils; and they are all formed in the exterior Earth; thoſe which are towards its Surface, produce Springs, which are very rare; ſuch is the Fountain of *Gabian* in *France*, whoſe Oil is admirably good for Pricks in Horſes Feet; and in the *Archipelago* they have the Oil of Petrol, ſo call'd becauſe it comes out from Rocks and ſtony Places.

There are other Oils, which mount up into the Air, and there form Exhalations, ſome of which fall down afterwards upon Corn and deſtroy it.

Moſt Plants and Animals contain Oil in them. Oils are drawn from Plants, as from Lavender and Roſemary by a Refrigeratory, Serpentine, and *Balneum Vaporis*; the Oils of Wallnuts and Almonds are ſeparated by way of Expreſſion, they being pounded and put into a Preſs; they likewiſe draw Oil from ſeveral compound Matters, as from Paper and Brick.

Chymiſts and Phyſicians give alſo the Name of Oils to thoſe thick Juices that diſtil from ſeveral Trees, ſuch as Balms, Roſin, and Gum: they alſo contain ſome other Matter; for they extract Oil from them by the means of a Retort, as they do alſo from Roots, Leaves, &c.

Finally, there are Oils which are mix'd with ſome Parts of the Earth, and which enter into the Compoſition of Mettals and Minerals.

But theſe are better known under the Name of Sulphur, which is yet another Sort of Oil of a ſolid Conſiſtence: It is very difficult, not to ſay impoſſible, to ſeparate the Sulphurs of Mettals and Minerals.

It may be obſerved from what has been ſaid, that in general Oils are of three Sorts; the firſt is liquid, and retains the Name of *Oil*; the ſecond is of a Conſiſtence inclining to ſolid, and this is call'd Gum or Roſin; and the third is ſolid, becauſe it is intimately united with the Mineral Parts, or rather, becauſe they are thoſe ſame Mineral Parts which have the Properties of Oil, and this is that which is call'd the Sulphur of Mettals and Minerals.

OILS, a very conſiderable Potage, which may be ſerved up to Table, as well on Days of Abſtinence as on Fleſh-Days.

To have an *Oil for Fleſh-Days*, take all Sorts of good Meats, *viz.* Part of a Buttock of Beef, a Fillet of Veal, a Piece of a Leg of Mutton, Ducks, Partridges, Pidgeons, Chickens, Quails, a Piece of raw Gammon, Sauſages, and a Cervelas, all roaſted or fry'd brown; put them into a Pot, every Thing according to the Time that is requiſite for boiling it, and let a thickning Liquor be made of the brown Sauce to be mingled together: As ſoon as the Scum is taken off, ſeaſon your Meats with Pepper, Salt, Cloves, Nutmeg, Coriander-Seed, and Ginger, all well pounded, with Thyme and Sweet Baſil, and wrapt up in a Linnen Cloth; then add all Sorts of Roots and Herbs, well ſcalded, according as you ſhall think fit, ſuch as Carrots, Turneps, Parſneps, Cabbage, Parſley-Roots, Onions, Leeks, and other Herbs, in Bunches: In the mean time, provide Cuvets, Silver-Pots, and other Veſſels for that Purpoſe; and when the Potage is ſufficiently boiled, let ſome Cruſts be broken into Pieces, and laid a ſoaking in the ſame Broth, after it has been cleared from the Fat, and well

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well ſeaſoned. Before you ſerve it up, pour in a great deal more Broth, ſtill continuing to take away the Fat; dreſs your Fowls and other Meats, and garniſh them with the Roots, if you have only one great Diſh: otherwiſe they may be ſerved up without Roots, putting the Cuvets on a Silver Diſh, with a Silver Ladle therein, with which every one of the Gueſts may take out ſome Soop, when the Oil is ſet on the Table.

You may likewiſe have an *Oil for Fiſh-Days*, and in order to it, take ſome good Broth, Peaſe-Soop, or half Fiſh Broth, let all the above-mentioned Roots be put into it, and boiled as much as is neceſſary; then dreſs your Oil with a Profitrole Loaf in the Middle, and garniſh it with Roots.

OINTMENT, a Compoſition made uſe of for healing Wounds: Oil is the Baſis of Ointments; Wax is uſed therein to give them a certain Conſiſtence; ſome Parts of Plants, Animals, and Minerals are likewiſe imployed, becauſe of their Virtues: this Compoſition, according to the Conſiſtence thereof, will remain much longer upon Wounds, and by this means the Parts of which it is compoſed have Time to unfold themſelves by Degrees, and to act inſenſibly.

There are ſeveral Sorts of Ointments made for the Uſe of Mankind, and the Manner of preparing the chiefeſt of them, with their Virtues and Properties, ſhall be ſet down in their Order; and firſt of the *Green Ointment*.

Take two Handfulls of Betony, two Handfulls of Agrimony, two of Vervain, as many of Pimpernel, and two of red Pimpernel; of all theſe Herbs you are to take nothing away but the Roots, leave on the Ribs, and waſh and cleanſe them very well with fair Water, wipe them with a white Linnen Cloth, and put them to infuſe all together in a clean Earthen Pot, which you are to fill with good Whitewine, or for want of that, with good Claret; let the Veſſel be covered, and the Herbs ſteep'd therein for the Space of four and twenty Hours; and after having put the ſame Herbs all together, boil them in the ſame Wine in a large Kettle, and when enough, take them off, and let them cool a little, ſo that you may ſqueeze them with your Hands, and pound them in a Stone Mortar, and ſtrain them thro' a Strainer or new Napkin, ſo that none of the Juice may remain either in the Mortar or Napkin; after which put them into the Wine in which they were boil'd, upon the Fire in the ſame Kettle: Care muſt be taken that the Wine be very clean, and that no Part of the Herbs, nor any manner of Filth remain therein, and put into it a large Glaſs full of the Juice of Nicotiana pounded and ſtrained thro' a Napkin: ſuffer this Decoction to boil a little, then put in a Pound of white Pitch, otherwiſe call'd Roſin, pounded and reduced into a Powder, and ſearced, and when this is melted, throw in eight Ounces of white Virgin's Wax, and the ſame being melted, let there be added an Ounce of Maſtick well picked and reduced into Powder: You muſt always with a little wooden Spattle be ſtirring theſe Ingredients upon the Fire, and keep them boiling gently for above half a quarter of an Hour, taking Care that they do not riſe ſo as to boil over; and when you have taken the Kettle off, lay it upon the Floor to cool, and keep all the while ſtirring the Stuff.

When it is grown ſo cold that you may hold your Finger in it, you muſt take a Pound of the beſt *Venice* Turpentine, waſh it in a Braſs Pan, beat it with a wooden Palet, and change the Water, ſo that it becomes as white as Milk, and having well drein'd it, put it into the Decoction, and keep always ſtirring, that you may well incorporate the Stuff; then put the Kettle upon the Fire again, and cauſe it to be boiled till you find that this Ointment does not draw at all; then with the ſame Spattle put ſome of it into cold Water or Wine, and when it is cold ſqueeze it between your Fingers, and if it does not draw, it is enoguh done; then take it off, and let it cool ſo far only, that you may be able eaſily to touch it, reduce it into the Form of ſmall Rolls, and wrap them in white Paper made Pipewiſe.

As to the Virtues of this Ointment, 1. It cures all Wounds as well old as new, takes off proud Fleſh, and makes good Fleſh come in the Room of it.

2. It draws out all Thorns, if there are any in, and all Sorts of Corruption.

3. It cures the Stinging of Adders and other venomous Creatures, draws out the Poiſon, and heals the Wound.

4. It cures all Sorts of Impoſtumes, and Corns upon the Feet.

5. It is proper for Wounds in the Head; and if the Skull be broken, it has been ſo effectual as to ſet it to rights, and cloſe it.

6. It is good for the Evil, in what Part ſoever of the Body it is.

7. It cures Impoſtumes between the Ribs and the Flanks.

8. It is good for all Sorts of Hurts.

This Ointment ſhould be made in the laſt Week of the Month of *May*, when the Herbs are beſt and have the moſt Virtue, or at the Full Moon in the ſame Month.

To have a *Cooling* and *Anodyne Ointment* proper for *Inflammations*, *Pains*, and *Hot Intemperaments*, take the Leaves of Semper-Viva Major, Semper-Viva Minor, Mouſe-Ear, Umbilicus Veneris, Nightſhade, Juſquiam, Elder, and Baſtard Rhubarb, of each one Handfull; pound the whole in a Mortar, and boil the ſame with two Pounds of the Oil of Olives, till the Simples are well boiled; then ſtrain the whole thro' a white Linnen Cloth, and add thereto five Ounces of yellow Wax, to give it the Conſiſtence of an Ointment, and make uſe of it for the Evils before-mention'd; melt it firſt upon a Plate, and having anointed the Parts affected, with it, put on ſome Paper, and over that a Piece of Linnen Cloth.

That call'd *May Ointment*, is prepared thus; Take two Pounds of *May* Butter, a Pound of Magnum Diachylum, three Pounds of new Wax, the ſame Quantity of Roſin, and about half a Glaſs full of Lemon Juice: melt the Butter in a Copper Pan, and then throw in the Diachylum cut into ſmall Pieces, which you are to melt as well as the Butter; you are next to cut your Roſin into ſmall Pieces, and to put in the ſame, and melt it likewiſe; after which do the ſame by the Wax, and let the whole be boiled together for Half an Hour, and ſtir it continually; when you have taken the Pan off the Fire, add to it the Lemon Juice, and keep ſtirring it continually with your Spattle till the whole is well incorporated, and when that is done, put it into ſome Earthen Pot, or ſome other Veſſel proper to keep the ſame in.

This Ointment is very good for all Sorts of Ulcers and Wounds; but you muſt, before you apply it, bathe the Wound well with ſome Wine and Oil of Olive boiled together, and chafe it as hot as you can bear it.

That

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That called the *Divine Ointment*, is prepared in this Manner: Take an Ounce and two Drams of Galbanum, three Ounces and three Drams of Armoniac, and an Ounce of Opoponax; you muſt take a little more of the three Gums abovenamed in Weight, by reaſon of the Waſte that may happen in ſtraining them after they have been infuſed.

2. Pound theſe three Gums groſsly in a Mortar apart, put them into an Earthen Pot, with two *Paris* Pints of Whitewine Vinegar; let them ſteep two Days and two Nights, and ſtir them every Day twice or thrice with a Spattle, or elſe in order to make it in four and twenty Hours, make a very ſmall Fire, which renew three or four Times during that Space, under the Earthen Pot wherein the ſaid Gums are ſteep'd, and ſtir them as often as you put Fire on, that they may the better diſſolve, and be incorporated with the Vinegar; and when that is done, put the whole into a Copper Pan upon the Fire, and boil them gently, to the Diminution of a quarter Part of the Vinegar, or thereabouts: when that is done, ſtrain theſe Gums, after they have been well diſſolved, thro' a Stamine or ſtrong Cloth, and let them be well ſqueez'd.

3. When you have ſtrained the Whole, put it again upon the Fire in the ſame Pan or another, and boil it, till the Vinegar is wholly conſumed, and the Gums are embodied, and this you will know by letting ſome Drops of it fall from your Iron Spattle upon a Plate, or ſomething elſe, which when it grows cold becomes thick and firm: then take off your Pan, and ſuffer the Gums to cool.

4. Then take two Pounds and an half of the beſt Oil of Olive, and put it into a Pan, which muſt be large, and deep enough; after which, take ſome Gold Litharge, paſſed thro' a Sieve, and pound it in the Oil; ſtir it continually with a long and large wooden Ladle; take an Ounce of Verdigreaſe ſearced thro' a fine Sieve, throw it into the Pan, and keep ſtirring as before; then put your Pan into an Iron Stove, or ſome other, with a very ſmall Fire, that the Pan may not be much heated; and be ever careful in ſtirring it without Intermiſſion with the wooden Ladle; for the Litharge will otherwiſe grow into a Lump, till the Ingredients are well diſſolved, and incorporated together with the Oil.

5. You are to obſerve, that this Operation will at leaſt take up three Hours Time, and that at the Expiration of one Hour theſe Ingredients will become of a dark green Colour.

Then you may put three Coals more under the Pan, and continue to ſtir it till the Ingredients become yellow, and begin to crackle, which it will do in about an Hour more; this done, make a greater Fire than before, and ſtirring the ſame more vigorouſly, it will become of a pale Colour, ſomething like a wither'd Leaf, in about a Quarter of an Hour; and ſo ſtir on, till it becomes of a red brown; and then you may take a little of it with a Ladle, and put it upon a Plate to ſee if it is embodied, and ſticks no longer to your Fingers.

6. But if it does ſtick, put it on the Fire again, and give it a Boil or two, ever ſtirring it, and try it ever and anon, till you find that it neither ſticks to the Plate nor your Fingers.

7. When it is brought to this paſs, take it from the Fire, and then put in half the Wax, which muſt be cut, or rather ſcraped like ſmall Shavings, and as thin as poſſible; you are to put it in by little and little, and always ſtir it, then put the whole upon a moderate Fire, and put the other half in by degrees: There muſt be no more than a Pound of Wax.

8. When that is done, take the Pan off the Fire, ſuffer the Ingredients to cool a little; in the mean time, take your Pan, in which your Gums, already boiled and cold, are; put it upon a ſmall Fire, to melt them a little, and pour them into the other Pan, that has been taken off from the Fire, and is a little cooled, and ever ſtir the whole together with your Ladle, until the Gums are well diſſolved with the Drugs; then take a fine *Levant* Load-ſtone, reduce it into a fine Powder, ſearce it thro' a Taffety Sieve, and pound it upon a Stone, that it may ſtill be made more ſubtil, four Ounces of which you are to put into a Piece of Paper, and pour it very gently upon the other Ingredients; incorporate and mix the ſame with a Ladle, in the Pan, when 'tis taken off from the Fire; for ſhould you put in the Load-ſtone Powder, while it is upon the Fire, it would in a trice ſo ſwell up all the Ingredients, that a good part of them muſt be loſt; and when you have well incorporated the Stone Powder with them, put the Pan upon the Stove with a moderate Fire under it, and ſtill keep conſtantly ſtirring it with your Ladle.

9. In the mean time, theſe following Things being reduced into Powders, *viz.* an Ounce of fine Myrrh, two Ounces of long Ariſtolochy, an Ounce of Maſtick in Tears, an Ounce of Bdellium, and two Ounces of pure and clean Frankincenſe, paſs them thro' a Sieve ſeparately, and without mixing them together; and placing each of them apart upon a Sheet of Paper, pout them gently one after another, in the Order here ſet down, into the Pan that is upon the Fire, while another ſtirs the Stuff continually, in order to incorporate them all; when all the Powders are in, continue ſtirring conſtantly, till the Ingredients ſwell up to the Breadth of three Fingers; as ſoon as they ſwell, take off the Pan, and continue ſtill ſtirring it gently with your Ladle, till they grow thick and become between ſoft and hard, ſo that you may eaſily handle your Ointment with your Fingers, and not taint them; then with your Ladle take this Ointment by Lumps, and lay them upon a clean and ſmooth Table, that is moiſten'd with Whitewine Vinegar; knead or dreſs them one after another with your Hands, wetted in ſome of the ſame Vinegar; then form them into Rolls, and wrap each apart in ſome Paper, in order to keep them long by you: the older they are the better they will be.

To make uſe of this Ointment, which does not come to its Perfection, till it is two or three Months old; when you are to apply it to ſome Wound, or other Evil, you muſt warm or ſoften it with your Finger dipt in a little Vinegar or Wine, then ſpread it upon a Piece of black Leather, Taffety, or Dimity, and not upon a Linnen Cloth, becauſe it will ſink into it.

2. There is no Neceſſity you ſhould put either a Tent or Lint into the Wound; not but that it is good when the Wound is deep, to put in a Tent or Lint beſmear'd and well cover'd over with the ſaid Ointment.

3. The firſt Plaiſter that is laid on muſt not be taken off under four and twenty Hours; but thoſe that are laid on afterwards, may be removed every twelve Hours, unleſs there be a Neceſſity of taking them off oftner, by reaſon of the

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Quantity of Matter that may come out of the Wound.

4. In taking off the Plaiſter, you muſt wipe away the Corruption, and beſmear the Ointment with a little Wine or Vinegar, and put on ſome more Ointment where it may be wanting, and thus one Plaiſter may ſerve more than once.

5. It muſt be obſerved, that the hurt Patient, muſt neither eat Garlick nor Onion; for he will be ſooner cured in eight Days. than in two Months if he does.

As to its chief Virtues and Properties; it cleanſes very much, and brings on new Fleſh, without cauſing any Corruption in the Wound.

It cures cut or bruiſed Nerves, in what Manner ſoever it be done.

In like manner it cures all Swellings, and if any one has his Head ſwell'd beyond Meaſure he muſt ſhave it before this Plaiſter is apply'd.

It will heal Wounds made with Fire-Arms, and extinguiſh the Fire in them, and will cauſe the Lead and Iron, and even all extraneous Bodies to come out of the Wounds.

It is alſo very good for Wounds made with Arrows, and will draw out broken Bones, if there are any in the Body.

It will cure the Bitings of venomous and mad Creatures; for it will readily draw out the Poiſon.

It cures all Sorts of Impoſtumes, Mumps, Cancers, and Fiſtula's; ſo it will alſo the King's-Evil, cold Humour and ſcal'd Heads: It is good againſt the Plague, and for all Sorts of Ulcers, whether old or new.

It is good for Scurf in Children, whoſe Heads muſt be ſhav'd before it is apply'd.

Many have the Benefits been, that were receiv'd from it in the Piles, whether internal or external; and ſeveral have been happily reliev'd in the Tooth-ach, by applying it to the Temples.

Others have been cur'd of the Rheumatiſm, by applying it to the Nape of the Neck.

When you find yourſelf menac'd with a Palſy, if you make uſe of this Plaiſter, you will quickly be reliev'd; for it very much ſtrengthens the weak Nerves.

It is good for Fiſtula's that grow in the Corner of the Eye, as well as for all others; and particularly that which remains after a Perſon has been cut of the Stone.

It is proper for Spots in the Eyes, and all other Diſtempers incident to them. It cloſes the Eye-lids, being applied to them by Way of Plaiſter for fifteen Days longer.

It preſently ſtops Blood iſſuing from a Cut, by bathing the Place and applying this Plaiſter warm'd at the Fire to it.

It is alſo good for Burns, which muſt be firſt waſhed with Vinegar and Salt, and then apply a Plaiſter of this Ointment: You muſt put into two Spoonfuls of Vinegar, ſix Grains of Salt bruiſed, and warmed a little in order to melt the Salt, to cauſe the Pains of the Gout to ceaſe, applying a Plaiſter to the afflicted Parts.

It cures all Pains of the Head, Megrim, Vertigo's, and Madneſſes, by applying this Plaiſter upon the Top of it, and by purging and giving the Patient pectoral Remedies. Several have been cured by it of the falling Sickneſs, Evil, Rheumatiſm, and other inveterate and ſtubborn Diſeaſes. It is alſo good for Diſtempers in Women's Breaſt's; ſo it is for many others, as has been found by conſtant Experience; and they who have been ready to have their Legs, Hands, or ſome other Member cut off, by the Operation and Application of this Ointment, without doing any thing elſe, have been entirely cured, and have ſaved their Limbs.

M. *Chomel* adds, that there ought to be intelligent and charitable Perſons in the Provinces of *France*, and the ſame may be ſaid of the Counties of *Britain*, to prepare this Ointment, that had ſeen it done at *Paris*. For if thro' Ignorance, Avarice, or Malice in order to run it down, it be not prepared as directed, it may do much hurt, anger the Wounds, and may kill the Patient.

We muſt not in like manner, omit taking notice, that this Ointment is good for the Farcin in Horſes, if you pierce the Swelling with a red hot Iron, ſhave off the Hair, and pour in ſome of the Ointment melted; ſo it is alſo for a Prick in the Foot.

The Ingredients for that which is called, the *Black Ointment* or Plaiſter for all Sorts of Wounds, or the Ointment of *Ricomo*, ſaid to be his Invention, are ſeven Pounds of Oil of Olives, two Pounds of the Lint of old Cloth, a Pound of pulverized Ceruſe, half a Pound of Gold Litharge, half a Pound of new Wax, a Pound of pulverized Myrrh, and two Ounces of pulverized Aloes.

Put the Lint into a great Pan, pour upon it the Oil of Olive, ſo that the Lint may be thoroughly wetted or ſoaked with it; then put the whole upon a Coal-Fire, which muſt not be great, for fear the Fire ſhould catch the Oil, and burn all the Lint; you muſt continually ſtir it with a Rod or iron Spattle, till the Lint be all conſumed, which you diſcern by putting a little of it upon a Plate, and that there is no Thread of the Lint to be ſeen: when that is done, take off the Veſſel from over the Fire, and when it has done boiling, put in the Pound of Ceruſe by little and little, and keep ſtirring on, and ſet the Pan upon the Fire for a Minute; then take it off again, and then ſtirring it always, put in the pulverized Gold Litharge, then boil it a little again, and put in the half Pound of Wax, cut into ſmall Pieces, and let it take another Boiling; This done, take it off, and by little and little, always ſtirring it, put in the Pound of pulverized Myrrh, and then again boil it a little, then take it off, and add with conſtant ſtirring, the two Ounces of pulverized Aloes, and ſetting it on once more, let it have two or three Walms more; after which put a little of it upon a Plate to ſee if it has taken; if it be ſoft it muſt be boil'd again gently, till it attains to a due Conſiſtence, and when it has done ſo, put it upon a Table or Board, with a Spoon, let it cool and then make it up into Rolls.

If it ſo happens in boiling your Ingredients, that the Fire ſhould catch, you muſt have a Covering or Sarplier ready, which you have dipt in Water and well wrung, that ſo it may be only moiſt and no more, and cover the Veſſel preſently with it, and by that means you will preſently quench the Fire within; and that to the end you may loſe nothing, you muſt put this Veſſel into another large one: This Caution may be uſed in Reſpect to all other Things of this nature.

If the Wound be but as it were Skin deep, you muſt put this Plaiſter upon it, wiping it every Evening, and continue to do ſo till the Cure is effected.

Where there is ſome Excreſcence of the Fleſh, you muſt dreſs it as you have begun, for it will naturally bring it down.

If

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If there is dead Fleſh, and that the Wound is old, you muſt take a Roll of this Plaiſter, put it into a Pot with ſix Spoonfuls of the Oil of Roſes, or for want of that of Oil of Olives; melt the whole together; then take a proportionable Quantity of Lint, put it in and let it imbibe the Whole, after which put this Lint into another Pot, which you muſt cover carefully, that you may preſerve the Virtue of it; and when you are minded to make uſe of it, take out a little, put it into the Wound, and order it ſo, that the Wound may be entirely covered with the Lint, which you muſt apply very lightly, without either preſſing or twiſting it, that the Humor may have room to come out eaſily; you muſt change the Lint Morning and Evening; but the ſame Plaiſter may ſerve for a Day; you may, when the Bones are even bare, put Lint thus prepared on, and in caſe the Wound be black, it will take away the Blackneſs without the falling of the Bone.

It is to be obſerved in the firſt Place, that if the Orifice of the Wound be too ſmall and deep, you muſt put in a little linnen Tent, for fear you ſhould not be able to take out the Lint, but the Tent muſt firſt be dipt in the melted Ointment, and care muſt be taken you do not preſs it, becauſe of room for the corrupt Humour to come out.

Secondly the Tent muſt not penetrate to the Bottom, by reaſon of the Fleſh, which muſt grow and in caſe the Orifice ſhould be too little, or that the wounded Party finds himſelf incommoded with the Tent, you muſt pour into the Wound ſome of the Ointment melted in Oil, and put a Plaiſter over it.

Thirdly, the Plaiſter muſt be changed every Day, and wiped every Evening.

Fourthly, you may make a greater or leſſer Quantity of this Ointment, by augmenting or diminiſhing the Doſe of each Ingredient.

An Ointment for all Wounds, Ulcers, and Diſtempers in Women's Breaſts, when they are almoſt all rotten, cancred, and Noli me tangere, conſiſts of theſe Ingredients, *viz.* Four Pounds of the beſt Oil of Olives, a Pound of *Venice* Ceruſe, and the ſame Quantity of Gold Litharge, and *Burgundy* Pitch, four Ounces of the choiceſt and moſt tranſparent Myrrh, and three or four Pounds of new yellow Wax, that you may have it more or leſs liquid.

Take an earthen Veſſel that is glazed within and about the Brim, put the Ingredients one after another into it, firſt the Oil which muſt be boiled over a moderate Fire, for half an hour, till it begins to grow black; then take it off, adding the Ceruſe to it; boil it for half an Hour, then put in the Litharge and boil 'em for half an Hour. *Note*, that the Ceruſe and Litharge muſt be in an impalpable Powder; when that is done, add the *Burgundy* Pitch, boil it alſo for another half Hour; next the new Wax for half an Hour, and the Myrrh in a fine Powder, muſt be gently put into the Pot, when taken off the Fire, for otherwiſe all muſt be loſt; keep continually ſtirring the Maſs with a wooden Ladle, till the Myrrh is incorporated with the orher Ingredients, and that the whole grows cold; you muſt alſo in boiling and mixing the other Drugs, ſtir them from time to time, for fear they ſhould ſtick to the Bottom.

Apply a little of it upon a Linnen Cloth, you need uſe neither Tent nor Lint, and it will with the Help of GOD perform the forementioned Cures, and heal even Women's Breaſts, tho' they were rotten.

To prepare a *black or ſuppurative Ointment*, Take two Pounds of common Oil, of white and yellow Wax, Mutton Suet near the Kidneys, pure Roſin, Sea Pitch, and *Venice* Turpentine, of each half a Pound, and two Ounces of Maſtich, finely pulverized; let the ſaid Ingredients be melted with the Oil, and then add to them the Maſtich Powder, in order to make the Ointment.

This Ointment will penetrate all Sorts of Impoſtumes and Buboes, as well venereal as peſtilential; and they continue the Application of a Plaiſter made of it, after the opening or breaking the Abſceſs, till a perfect Cure is effected.

To have *Roſe Ointment*, Take Hogs Greaſe well purified and waſhed ſeveral Times, freſh red Roſes pounded, and pale Roſes, of each four Pounds; take off the little Membrane found upon the Hogs Greaſe, and cut the Greaſe into ſmall Bits, and having well waſhed it in cold Water, melt it in a glazed earthen Pot, upon a very ſmall Fire.

Take the firſt Greaſe that ſhall be melted, and when you have waſhed it well and ſtrained it thro' a linnen Cloth, mix it with the ſame Quantity of large Buds of Roſes well bruiſed, put the whole into a glazed earthen Pot that is narrow at the Mouth, cover it well, and put it for the Space of ſix Hours into Water, that is between warm and boiling, boil it for an Hour, then ſtrain and ſtrongly expreſs the Whole.

Take the four Pounds of pale Roſes newly blown, and having well bruiſed them, mix them with the firſt Compoſition in a Pot which you muſt ſtop well, and keep the ſame in Water between hot and boiling for ſix Hours, then ſtrain and ſtrongly expreſs the whole; when you have ſeparated the Dregs, ſuffer the Ointment to cool and keep it for uſe.

If you have a mind to give this Ointment a Roſe Colour, you muſt, a Quarter of an Hour before you ſtrain it the laſt Time, throw in two or three Ounces of *Orcanet* Root, which ſtir in the Ointment.

If you would have it keep its white Colour, and give it the Smell of Roſes, put in Damask Roſes without Orcanet.

Laſtly, if you would give it the Conſiſtence of a Liniment, add thereto a ſixth Part in Weight of the Oil of Sweet Almonds.

This Ointment is good againſt all outward Inflammations, eſpecially againſt Tetters, Ereſypelas, and Phlegmons; it is alſo uſed for the Headach and Piles.

The Ingredients for the *Ointment* or *Plaiſter of St. Andrews Croſs*, are four Ounces of Gum-Elemi, two Ounces of Roſin, two Ounces of Bay Oil, and as many Ounces of *Venice* Turpentine.

Pound the Roſin and Gum Elemi, melt them together over a ſmall Fire, to which add afterwards the Turpentine and Bay Oil.

When the whole is well incorporated, ſeparate the groſs Part by ſtraining it thro' a Cloth, and when it grows cold, roll it to keep.

This Ointment is uſed for Wounds in the Breaſt; it is alſo proper to cleanſe and conſolidate Wounds and Ulcers; It diſperſes Contuſions and fortifies fractured or diſlocated Parts; finally it helps to make ſerous Humours tranſpire.

OINTMENT, (*Green*) a Medicine uſed in the Cure of *Horſes*, of which there are ſeveral Sorts prepared after this Manner. Take a clean Skillet or Poſnet, into which put Roſin, to the Quantity of a Wall-nut, which being melted, put to it the like

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Quantity of Wax, and when that is alſo melted, add half a Pound of try'd Hog's Greaſe; and when it is melted, put into it of common *Engliſh* Honey, one Spoonful; and after they are all melted and well ſtirred together, put in half a Pound of ordinary Turpentine, and when that is diſſolved, take it off the Fire, and put thereto an Ounce of Verdigreaſe beaten into fine Powder, and ſtir it all together; but have a care it do not run over, for the Verdigreaſe will cauſe it to riſe; then ſet it again upon the Fire, til it begin to ſimper, and ſo take it off; for if it be ſuffered to boil too much, it will turn red, loſe its Virtue of healing, and become corroſive; then ſtrain it thro' a Cloth, into ſome earthen Pot, and keep it cloſe covered, to uſe it as there ſhall be Occaſion.

The Virtues of this green Ointment are, to cleanſe Wounds, tho' ever ſo foul, or infected with dead, proud, ſpungy or corrupted Fleſh, to carnify and heal abundantly, and withal ſo firmly and ſoundly, as never more to break out; as alſo to draw out Thorns, Splinters, Nails, and all ſuch Things in the Fleſh.

Another green Ointment, made in the Month of *May*, for the curing all Kinds of Strains, Aches, Burnings, Scaldings, and Swellings whatever, in any Part of the Body is prepared thus: Take half a Pound of Rue, Wormwood, red Sage, and young Bay-Berries, beaten very well in a Mortar, then take four Pounds of new Sheep's Suet, and work the Herbs and it very well together, with your Hands, till they be incorporated, and become as one Lump; to which then put two Quarts of Sallet Oil, and work that alſo, till it becomes all of one Softneſs and Colour, which thereupon put into a new earthen Pot, and let it ſtand covered for eight Days; then let it be boiled over a ſoft Fire two Hours and more, keeping it ſtirring all the while; after which put into it four Ounces of the Oil of Spike, letting that boil as long; in order to know whether it be well boiled, put a Drop of it upon a Plate, and if it be upon a fair Green, it is enough; then ſtrain it thro' a new Canvaſs and keep it in an earthen Pot; it will keep good ſeven or eight Years.

A third Sort for the healing of any new or old Wound, is to take a Hanful of Roſemary, Woundwort, red Sage, Mugwort, Comfrey, Rue and Southernwood, cut them ſmall and boil them in a Pound and an half of *May* Butter, with the like Quantity of Sheep's Suet, and when it is done ſtrain out the Ointment from the Herbs; put it into a Pot and keep it for your uſe.

OINTMENT (*Mercurial*) a Medicine uſed for *Horſes*; It happens not unfrequently in the Cure of theſe Animals Legs that are ſwollen, that the Humours being ſtopt, are ſo condenſed upon the Fleſh and grow hard by Degrees, that it is utterly impoſſible to reſtore them to their uſual Shape and Soundneſs, without ſome powerful Reſolvent; for which this Ointment being one of the beſt, is thus prepared.

Take half a Pound of crude Quickſilver, and four Ounces of the Powder of Brimſtone, put them into a Mortar and incorporate them with the Peſtle, till the Mercury be quenched; then adding a Pound of Tallow, mix and make an Ointment; and in the Application of it, ſhave away the Hair as cloſe as you can, and afterwards rub the Part with the ſurcingle till it grows hot, without making it raw, then apply the Ointment, holding a red hot Iron Bar near the Part, to make it penetrate the deeper in, wrap it about with a Horſe Bladder, and lay a cover over that, binding on the dreſſing with a Piece of Liſt, which is leſs apt to leave a Mark of Impreſſion than a Cord; forty eight Hours after, renew the Application as before, only you muſt not rub the Part with a Surcingle, and continue to do after the ſame Manner.

This Remedy ſeldom diſappoints the Expectation of thoſe who apply it; for the Particles of the Mercury are ſubtil enough, to penetrate and diſſolve inveterate and hard Swellings, ſuch as thoſe that remain after the drying up of Scabs, and other filthy Sores in a Horſe's Legs. But if the Legs be ſwollen and gouty, after the Farcin; or if the Horſe is old and the Swelling very hard and inveterate, it is in vain to attempt the Cure, which in this Caſe is abſolutely impoſſible.

You may moreover deſtroy all Sorts of Vermin, by rubbing the Part where they are ingendred, with this Ointment; and the ſame may be ſucceſsfully uſed for anointing of Bedſteads that are apt to breed Bugs, and even to procure Salivation.

OINTMENT of *Naples*, an Ointment for the Cure of the *Farcin* in Horſes; for which take Realgar and Sublimate, of each two Ounces, Arſenick and Euphorbium, of each an Ounce; beat them into fine Powder, and incorporate them without Heat, with half a Pound of pure Oil of Bay, and make an Ointment of them.

This Ointment muſt be kept in a glazed Pot, and when you have occaſion to uſe it; open the Knots or Swellings with a Lancet, and put into the Holes a little Cotton dipt in it, without heating it in the leaſt; if you perceive next Day, that it is fallen off, you muſt put in a little Cotton, with ſome freſh Ointment; but if it ſticks, one Application will ſuffice.

Solleyſel obſerves, that an *Italian* Groom, who communicated to him the Deſcription of this Ointment as a great Secret, cured many Horſes without applying any other Remedy; and that he ſtrictly kept his Promiſe to him, that he would never publiſh it, during that Groom's Life. It is alſo good to cure *Warts*, *Quitter-Bones*, *Scratches*, and all manner of Excreſſences, when it is judiciouſly applied, and well looked after. Thoſe that would ſee more of the Diſeaſe in Horſes called the *Farcin*, may conſult that Article.

OINTMENT of *Oldenburgh*; a Preparation that is very uſeful to heal and dry up the Pains, Rats-Tails, Mules, and other foul and watry Sores in a *Horſe*'s Legs, and it is thus prepared: Put two Pounds of common Honey into a glazed Pot, and as ſoon as it begins to boil, remove it from the Fire; and add Verdigreaſe in fine Powder, and white Vitriol groſsly beaten, of each four Ounces, incorporating them with the Honey; then ſet the Pot again on a ſmall Fire as before, ſtirring the Subſtance about; and adding two Ounces of Galls in very fine Powder, take it off a ſecond Time from the Fire; and after you have continued ſtirring for ſome time, put in an Ounce of Sublimate, beaten very ſmall, and ſtir all the Subſtances together till they be cold.

This Ointment dries up Sores very powerfully; tho' it may be made ſtronger, by adding four Ounces of Aqua-fortis, after the Ointment is cold; but care muſt be taken not to put in too much, leaſt it ſhould occaſion a Swelling in the Leg: It muſt be mixed over a very ſmall and gentle Fire and as ſoon as you perceive it begin to boil too faſt, you muſt immediately remove it from the Fire, for otherwiſe, it will certainly fly over the Pot:

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It is ſo ſtrong, that if you lay on too much of it, it will raiſe a Scab, inſtead of drying up a Sore, and therefore in the Cure of Pains, Clefts, and other running Sores, you muſt anoint the Parts ſlightly, renewing the Application every Day; but the ſame Caution is not to be obſerved in reſpect to Warts, which are oftentimes cured by this Ointment. It may be kept a long time without loſing its Virtue.

Waſh the Pains or running Sores every Evening with the ſecond Water, and if the Horſe is old, you may uſe Aqua-fortis, but if the Diſeaſe will not yield to theſe Remedies, you muſt apply the Ointment of *Oldenburgh*, or the *Neat-Herd*'s Ointment, which will certainly dry up the malignant Humours, provided the Leg be not ſwoln.

If the Leg be ſwoln, take white Vitriol and Alum, of each a Pound and a half; boil them in a clean glazed earthen Pot, with five Pints of Water, to the Conſumption of one half, and preſerve the Water for uſe; you muſt firſt cut off the Hair, and make the ſore Place very clean; then bathe it every Evening with this Water, till it be healed; this is one of the beſt Remedies.

OISTER, a Shell-Fiſh well known, as is the common Way of eating it; but there are other Ways of dreſſing them, in order to which, put your Oiſters into a Stew-Pan, with a little Water and Verjuice, and let them have one Walm or Seething; then take them out and reſerve the Liquor that is in the Shells, to be put into the Ragoos, when ready to be ſerv'd up to Table.

Thus a Side-Diſh may be made of Chickens, farced with Oiſters, for which ſee that Article, as alſo *Duck*, *Pike*, &c.

To have Oiſters in a *Daube*; open your Oiſters and ſeaſon them with fine Herbs, *viz.* Parſley, Chibbol, Thyme, and ſweet Baſil; as alſo ſome Pepper, and a little White Wine; then cover them again with their Shells, lay them upon a Gridiron, and paſs the red hot Fire-ſhovel over them from time to time; when they are ready they may be dreſſed and ſerved up uncovered.

To have *farced Oiſters*; after having opened them, let them be ſcalded, and afterwards minced ſmall, with Parſley, Chibols, Thyme, Pepper, Salt, Anchovies, and good Butter; let the Crum of a Loaf be ſoaked in the Sauce with Nutmeg and other Spices, and two or three Yolks of Eggs, and let all be pounded together, then let the Oiſter-ſhells be farced, and having breaded or waſhed them over, let them be put into an Oven upon a Gridiron: They may be brought to Table either dry, or with Lemon Juice.

You may after you have *marinated* Oiſters in Lemon Juice, put them into Fritters and *fry* them till they come to a fine Colour.

OLD AGE; the laſt Stage of a Man's Life, and to which he attains, after having paſt thro' the other Ages of Childhood, Youth, and Manhood. All old People are not equally ſubject to Infirmities, but ſtand in need of more than uſual Precautions.

To attain to an advanced and even extreme old Age, Take three Pounds of Roſe-Water, five Ounces of Orange and Lemon Peel; dry'd in the Shade, Nutmeg, Clove, and Cinnamon, of each, four Ounces; a Pound of red Roſes, that have been gathered two Days, two Pinches of the Tops of Roſemary, a Pinch of Laurel Leaves, two Pinches of Hyſop, two Handfuls of Marjoram, as much Balm gentle, and the ſame Quantity of wild Roſes; put all theſe together, with ſome Roſe-Water, bed upon bed, into a glaſs Limbeck, diſtil them very gently, with a *Bath Mary*, and keep the Water that comes out for your uſe.

This Water has not only the Virtue to prolong Life to an extreme old Age; but it will make you have a freſh Colour, will fortify all the Parts of the Body, expell ill Humours, cure Catarrhs, Defluxions and Palſey; It is very good for Cancers and will hinder the Infection to ſeize the Heart in the time of Peſtilence; it will forward Women's Menſes.

It is good for the Diſorders of the Heart, and cures the Diſtempers of the Stomach, Eyes, and Teeth: They take about two Spoonfuls of it Morning and Evening, and rub the diſordered Parts therewith.

2. Take of the Root of black Hellebore, and the Leaves of the ſame Plant, four Handfuls of each; waſh the whole with very good red Wine, and put it into a Veſſel well luted in the Junctures, after you have bruiſed them very ſmall, and alſo before the luting, you muſt put in two *Paris* Pints of the beſt red Wine, and leave your Maſs to boil in this bath for four and twenty Hours; then ſtraining the Liquor and putting the remainng Part into the Preſs, add what comes out from it, after you have ſtrained and filtrated the ſame, to the other. You are to throw the Dregs away.

Take new black Hellebore and red Roſes, of each four Handfuls, and three Drams of Cloves, bruiſe the whole very ſmall, and put it into a *Paris* Pints of good Claret, and a Chopine of excellent Brandy; put the Veſſel well luted for a Day and a Night into a boiling Bath; then having ſtrained preſſed and filtrated, put it to the firſt Extraction, and diſtill the ſame to the Conſiſtence of Honey.

Take two Drams of Ambergreaſe and Oriental Saffron one Dram, put them to the diſtilled Water, re-diſtill them, and cohobate the ſame thrice; then add the Salt, which you have drawn from the *Feces*, to the Quantity of five Ounces; laſtly, put the whole to the hony'd Subſtance, and circulate for four Days.

You may from ſixty to ſeventy, take half a Spoonful every Month; from ſeventy to eighty the ſame Quantity every fifteen Days, and from eighty to the end of your Days, once a Week.

OLEANDER, ſee *Roſe Bay-Tree*.

OLITORY, a Garden for Pot-Herbs. See *Kitchen Garden*.

OLIVE, the Fruit of the Olive-Tree, which is brought into our Country from *Italy*, *Spain*, &c. they may be eaten alone, or dreſs'd various Ways; more particularly *Side-Diſhes* may be made of large fat Pullets, Woodcocks, Partridges, and other Sorts of wild Fowl with Olives, all which are dreſs'd in the ſame Manner; ſo that in explaining one, a ſufficient Light will be given to what relates to the others.

Then for a *Side-Diſh of fat Pullets with Olives*, take fat and large ones, that are very tender; truſs them up well, and roaſt them with a good Slice of Bacon upon their Breaſts: In the Interim, let a Ragoo be prepared with Chibbols and Parſley chopt, and fry'd in a little Lard and Flower; this being done, put into it, two Spoonfuls of Gravy, a Glaſs of *Champaign* Wine, minced Capers, an Anchovy, bruiſed Olives, a little Oil of Olives, and a Bunch of fine Herbs; add a good Cullis, in order to thicken the Sauce, and let all be well ſeaſoned; and thoroughly cleared from the Fat; then take the roaſted Pullets, let their Legs be cut off at the Joints,

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Joints, and their Wings tied up, as alſo Legs and Breaſt; bruiſe them alſo a little, and afterwards put them into the Sauce; they muſt, a little before they are ſerved up hot to the Table, be dreſſed in a Diſh, pouring in the Ragoo, and ſqueezing the Juice of Orange upon them.

OLIVE-TREE, a Tree of which there are two Sorts, *viz.* the Garden or cultivated Olive-Tree, in Latin called *Olea*, and the wild Olive Tree, called *Oleaſter*. The firſt has longiſh pointed, and thick Leaves, that are green on the upper, and white on the nether Side; the Flowers are like thoſe of the Willow, but ſmaller, and they are quickly ſucceeded by green Fruits, which when they grow ripe turn black. The Wood is fair hard, grained, and burns as well green as dry. It grows in hot Countries, bloſſoms in *April* and *May*, and the Fruit is ripe in *October*.

The Leaves of this Tree are very aſtringent; green Olives are cold and aſtringent, and ſtop Fluxes; they are injurious to the Lungs; however, they will create an Appetite, and fortify the Stomach: The Leaves being pounded, are good for *St. Anthony*'s Fire, and creeping Ulcers; the Juice drawn from them, mixed with ſome Vinegar, is good for Carbuncles and St. *Anthony*'s Fire; the ſame Leaves being cured, will ſerve to cure Ulcers in the Mouth, and their Decoction, has the ſame Effect; their Juice being applied, ſtops the Blood, and Floodings in Women.

The wild Olive is ſmaller then the other, and has ſmaller and prickly Leaves and Fruits, but they are very agreeable to the Taſte. It grows wild in hot Countries.

The Leaves are colder than thoſe of the Garden Olive, and alſo more aſtringent, and they produce all the abovementioned Effects with more Vigour; the Oil held in the Mouth, is good for rotten Gums or ſuch as have corrupt Humours in them, and faſten the Teeth, if you waſh your Mouth therewith; beſides which, it will whiten them; if you rub your Body therewith, it will hinder you to ſweat, prevent the ſhedding of the Hair, take away the Dandriff, *&c.* of the Head, and cure Ulcers and the Itch.

Thoſe who have the Curioſity to raiſe Olive-Trees, in temperate Climates; they muſt do it from young Plants, brought from hot Countries, and make uſe of the following Earth; take one half of good Kitchen-Garden Earth, a quarter Part of Mould and a quarter Part of Rubbiſh; mix the whole together, and fill your Boxes wherein you deſign to put your Olive Plants therewith, after you have put pure Rubbiſh at the Bottom to the Thickneſs of four Fingers, which will ſerve to drain the Water off when you water them; and you muſt water them as ſoon as you plant them.

Cold is injurious to Olive-Trees, you muſt have a good Green-Houſe for them in the Winter; but in Summer expoſe them to the South Sun; you muſt water them ſometimes when the Weather is very hot, and when the Earth is too dry.

OMELET, a kind of Pancake, made divers Ways; to have an *Omelet with Sugar*; after you have whipt as many Eggs as you think fit, put to them a little Milk, Cream, and Salt, with ſome Lemon Peel cut very ſmall; let all be well beaten together, and make the Omelet; but before it is put into the Diſh, it muſt be ſugared in the Frying-pan, and turned as it is frying on the Side that is coloured; the Plate upon which it is to be laid, muſt likewiſe be turned downwards: In the next Place ſtrew it with Sugar and ſome Lemon Peel minced, and ice it all at once with a red hot Fire-Shovel, in order to be ſerved up hot.

Thoſe that make *Omelets of green Beans and other Things, with Cream*, firſt ſhell the Beans, ſlip out their Skins, and fry them in good Butter, with a little Parſley and Chibbol, then having poured in a little Milk Cream, let them be well ſeaſoned and ſoaked over a gentle Fire: Let the Omelet be made with new laid Eggs and Cream, and ſome Salt be put into it, according to Diſcretion; when it is ready, let it be dreſſed on a Diſh, bind the Beans with one or two Yolks of Eggs, turn them upon the Omelet, ſo that they may ſtick to the Side of it, and carry it hot to Table.

Omelets of the like Nature may be made with Mouſſerons, Morilles, common Muſhrooms, green Peaſe, Aſparagus-Tops and Artichoke-Bottoms, white and black Truffles, Spinage, Sorrel, *&c.* all with Cream, but it is proper they ſhould be cut into ſmall Pieces; a very great Quantity of Omelets may be thus diſguiſed, and theſe little Cream Sauces may ſerve to fill up your Plates, or Diſhes, garniſhing them with ſmall Garnitures, ſuch as fry'd Artichokes, Bread-Toaſts, Puffs, Fleurons, Feuillantines, Artichoke-Bottoms, fry'd in Paſte, and others of the like Nature, as ſhall be judged requiſite, Care muſt be taken that all be ſerved up hot.

For that which they call a *Gammon-Omelet*, having firſt prepared a Haſh of good boiled Gammon, with a little raw Gammon, let the Omelet be made and dreſſed in a Diſh, ordering it with this Gammon Haſh according to the preceding Method; the ſame Thing may be done with boiled Neats-Tongue.

There is another *farced Omelet* prepared thus; take the Wing of a roaſted Chicken or other Fowl, cut it into little Pieces, in the Form of a Die, as alſo ſome boil'd Gammon and Muſhrooms, cut likewiſe in little ſquare Pieces with Capons Livers, Truffles and other Sorts of Garniture, all well dreſſed in a Ragoo: Let the Omelet be made in the mean time; but before it is dreſſed in the Diſh, let ſome Crum or Cruſt of Bread be put in it, and let the Ragoo be turned into the ſame Frying-pan; when it is ready, let it be moiſtened with a little Gravy and ſerved up hot. Thus Omelets may be farced with all Sorts of Ragoos, ſo that we need leſs to inſiſt on them any longer, particularly with Calves-Kidneys boil'd, Veal Sweet-breads, Livers of Rabbets or Leverets, thoſe of Capons, *&c.* as well as on Fiſh-Days, with a Fiſh-Farce, Carp-Roes and a good Herb-Farce.

ONION, in Latin *Cepa*, a Plant of which there are two Sorts, *viz.* the White and the Red. It is a Plant that ſhoots up ſtrait and hollowed Leaves, about a Foot in Height; the Stem appears in the midſt of the Leaves; it is round, hollow, and thicker below than above: It is about three Foot long, and at the Top bears a pritty thick Head, which ſuſtains a Tuft of Flowers, ſtanding round ways, and of a white or purple Colour; theſe Flowers are ſucceeded by the Fruits, which contain Seeds that are almoſt round and of a darkiſh Hue: The Root, to which we commonly give the Name of Onion, and which is uſually to be underſtood ſo, when we mention or uſe it in the Kitchen, is a round Bulb, but ſomewhat flat at the Top and Bottom, conſiſts of ſeveral white or red Coats, has a diſagreeable Smell, and will

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will make your Eyes water when you cut it.

Onions, whether white or red are multiplied by Seed and cultivated in the ſame Manner; they make uſe of a Rake to cover the Seed with Earth, if they come up too thick, they muſt be thinned, and thoſe that are left will come on the better. They do not extend their Fibres far downwards, and therefore at the time of ſowing or ſoon after the Bed muſt be trod or beaten flat, and the Seed as equally ſown as may be, when you are to ſift ſome fine Earth a Finger thick at moſt over it, whereby the Root will grow larger.

Onions, according to M. *Chomel*, are of three Colours, the White, the Pale, and purple Red; he ſays, three Colours, becauſe he does not take them to be different in Species; ſince they have in a Manner the ſame Taſte; and as for their Qualities he leaves that to the Botaniſts.

It is to be obſerved that Onions may be ſown with Parſley; but when you do that, you muſt ſow others in a Bed apart, and when they are grown up to the Bigneſs of an Hen's Quill, you muſt replant them with a Dibble, that you may have them very large.

If you ſuffer them to continue in the ſame Bed wherein they have been ſowed, they will come up ſooner in Seaſon, than thoſe that are replanted.

They will run into Seed, in great Heats, and therefore they muſt be trod down, and that will make them grow big.

When you ſee them as it were out of the Ground, and that the Leaves are very dry, and as you may ſay ripe, take them quite out. and leave not the leaſt Onion behind, ſuffer them to dry in Heaps upon the Place, then lay them up in a temperate Room, which ſhould be rather dry than moiſt.

When your Onions are in Seed, they are very ſubject to be blown down by the Wind, becauſe of the Burden they bear, and the Weakneſs of the Stalk, and ſo broke or bended down to the Ground, which will rot the Seed, inſtead of ripening it; to prevent which, make a ſmall Rail round the Bed, or elſe ſet ſmall Sticks at equal Diſtances, to each of which you are to tye four or five Stems; to which you are gently to draw and bend them, without breaking any of them if poſſible. When the Stem is dry and that the Head openly diſcovers the Seed, it is a Sign of its Ripeneſs, and therefore you muſt cut the Stems and lay the Heads to dry upon ſome Cloth, and put that Seed which falls of itſelf upon the Cloth, in a Place apart, as the beſt, and then when the whole is well dry'd, rub the Stems or Heads with your Hands, in order to get as much of the Seed as you can. If you have no mind to do it then, tye the Heads in Bundles, and hang them up in a proper Place, and your Seed will keep and increaſe in Goodneſs, and uſe it as you have occaſion; It is adviſable you ſhould make uſe of none but your own, or ſuch as you have from a Friend you can depend upon; for there are thoſe that ſell it, that will put upon you that which is too old, and conſequently incapable of Spearing, or elſe they ſcald it. To know if it is good, put a Pinch of it into a Porringer, pour Water upon it, and infuſe it for a little while upon hot Embers, and it will bud if it be good, if not throw it away.

We commonly ſow Onions in *March*, or ſoon after, and in fine, fat, and warm Mould; but they may be ſown all the Year, that you may have young Onions or Scallions; and ſuch as are ſown in Autumn, muſt be covered with Straw or Peaſe Hawn, and ſo preſerved all Winter, and they will be early Chibbols or Scallions in the Spring; the beſt Onions are ſuch as are brought from *Spain*, from whence they of *St. Omer* had them, and ſome that have weighed eight Pounds; chooſe therefore the large, round, white, and thin-ſkinned.

Onions are better for Uſe than Taſte. He that will eat very tender Onions daily with Honey faſting, will enjoy better Health than otherwiſe, except they are quite new, for the dry ones are better than the others; they are better boil'd than raw, better comfitted than dry, and therefore the dry ſhould be made uſe of in Sallets, Fricaſſies, and other Occaſions.

The Juice of Onions will make the Hair grow, cleanſe purulent Ears, and take away white Spots, as well in the Face as other Parts of the Body.

Onions taken with the Juice of Fennel, will cure a Dropſy, if taken in the Bud. If you ſnuff it up your Noſe, it will purge the Brain; mix it with Hen Fat it will dry up Kibes. If you apply it with a Linnen Cloth to Wounds or Hurts, it will allay the Pain; being mixed with ſtrong Vinegar, it will ſtop the Bleeding of the Noſe, it muſt be put up the Noſtrils with a Pledget.

A roaſted Onion eaten with ſome Sugar, Oil, and a little Vinegar, cures a Cough, is good for aſthmatical People, and for Shortneſs of Breath; take out the Core of an Onion, fill it with Cummin-Seed pulverized, ſtop the Hole, and roaſt it under hot Aſhes, and then preſſing out the Juice put it into the Ears, it will be found to be very good for Deafneſs and buzzing of them.

The thick Coat of an Onion, burnt or roaſted undet hot Aſhes, allays an inveterate Head-ach and Megrim, if you put a little Bit of it moiſtened, with the Oil of Roſes and Bay, into the Ear on the Side where your Pain is. An Onion pounded with freſh Butter, allays the Pain of the Piles; being pounded with Honey and Salt, it is a Sovereign Remedy for the Bitings of mad Dogs and other Animals; being boil'd in Wine or Water, then pounded and fryed in common Oil, and applied by Way of a Cataplaſm to the Navel, it aſſwages the Gripes in Lying-in Women; being roaſted and mixed with ſome Wine, and Oil of Lillies, it will ſuppurate Swellings: Take away the Core of an Onion, fill the Cavity with Treacle or Mithridate diſſolved and mixed with Lemon Juice, ſtop up the Hole with the Slice you had cut off, roaſt the whole in hot Aſhes, ſo long, till well incorporated and mixed together, then ſqueeze out the Juice of the roaſted Onion, and give it to a Perſon ſeized with the Plague; let him preſently lie down in his Bed and be well covered, that he may ſweat, this is a Remedy, that has not its equal for the Plague, provided the Patient ſweats preſently.

To have Onions in a Ragoo, take ſome large ones, and roaſt them in hot Aſhes, then cut them in Pieces and put them into a Diſh upon a Chafing-Diſh with freſh Butter, Salt, Pepper, and Nutmeg; let the whole ſoak, and when ready to boil add a little Vinegar, and ſerve up the Ragoo hot.

To have Onions in a Sallet, boil them in a Potage, or roaſt them in Aſhes, and ſeaſon them with Oil, Salt, and Vinegar; you may alſo add a little Pepper.

We ſhall but juſt mention here, that you muſt take off the outer Coat or Skin of your Onions whe-

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whether you put them into Potage or eat them in a Ragoo, and that generally the white ones are to be preferred before the red, becauſe they have a better Taſte, tho' they are ſmaller. If Onions are eaten to exceſs, they are ſaid to offend the Head and Eyes, unleſs edulcorated with a gentle Maceration.

ONION-ESSENCE, a Sort of Sauce for a roaſted *Turkey*, for which ſee *Turkey*.

OPIATE, a Medicine taken inwardly, and made up of different Ingredients, as Liquors, Powders, Pulps, Honey, or Sugar, brought to a ſoft Conſiſtence; they likewiſe give this Name to Antidotes, Electuaries, and Confections.

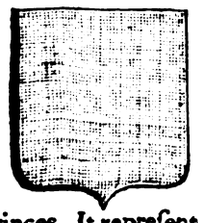
To have a wondrous Opiate to cool the Liver and purify the Blood, take two Drams of Succory Roots, the Roots of Patience, Polypody, Raiſins of the Sun, Liquoriſh, and Couchgraſs, of each one Dram, four Maiden-Hairs, Borrage, Scariole, Endive, Betony, Agrimony, Hops, Pimpernel, and Scabious, of each one Handful; the four cold Seeds, Marjoram, Fennel, and Aniſe, of each two Ounces: Make a Decoction of them: Then take ſix Ounces of cleanſed Sena, which boil in the Decoction: Take two Ounces of white Agarick, two Drams of Cinnamon, and a Pinch of Cordial Flowers, which you are to put in to infuſe, boil it with a Pound of Sugar, then add four Ounces of cleanſed Caſſia, Conſerve of Borrage, thoſe of Bugloſs and Violet, of each two Ounces; and of all theſe Ingredients make an Opiate. The Doſe is a Dram and an half, two Hours before Meals once a Week, or twice a Month.

To have an Opiate wherewith to clean the Teeth, take four Ounces of Porcelane, half a Pound of Brick, and half a Pound of Cinnamon, pound the whole together and ſearce it thro' a very fine Sieve.

Another for the Teeth, is to pound and paſs thro' a very fine Sieve two Drams of calcined Alum, two Drams of Cinnamon, half an Ounce of Bread-Cruſt burnt, half a Pound of Brick, an Ounce of Coral, and four Ounces of Porcelane, to which you ſhall add an Ounce of the Conſerve of Roſes.

To prepare an Opiate for Obſtructions in Women-kind, take Cream of Tartar, and Mineral Cryſtal, of each two Drams, prepared Filings of Steel, half an Ounce, Sena half an Ounce, Turbith and Salt of Savin, of each two Drams, Troches of Wormwood and Capers, of each one Dram; you muſt ſearce all theſe Powders, thro' a very fine Sieve, and mix them with a ſufficient Quantity of Syrup of Maiden-Hair to give them a ſoft Conſiſtence; two Ounces of this Opiate may be taken at a Time, and preſently after ſome Broth or a Glaſs of Whey muſt be drank; they ought to purge well before this Opiate is taken, continue the uſe of it for fifteen Days; and if it has not its deſired Effect in that time, they muſt purge again, and after an Interval of fifteen Days more, take it for fifteen Days longer, and both before and after that Time be ſure to purge.

OPIUM, ſee *Laudanum*.



OR, (*French*) a Term in Heraldry, ſignifying, the Colour of Gold, and they ſay, without this, or *Argent*, here can be no good Armoury. It is called *Topaz* in the Coats of Nobles; and *Sol* in thoſe of Sovereign Princes. It repreſented in engraving by ſmall Points or Pricks as above

ORAGE, a Plant cultivated in Gardens; it has large Leaves at the Foot of the Stem, and pointed at the Top, in the Form of Arrows, thick and full of Juice, which is rather yellow than green; the Stem, which is commonly of a darkiſh Colour, grows two or three Cubits high, and has a pretty many ſmall Branches, upon which Seed grows like that of Creſſes but much bigger, they ſow and cultivate it in Gardens, and in fifteen Days time, ſays M. *Chomel*, it is fit to eat; our *Engliſh* Authors ſay, the tender Leaves are mingled with other cold Salleting; but that it is better in Pottage; and that if it be ſet over the Fire, neither it nor Lettice need any other Water to boil them, without expreſſion. It flouriſhes in *June* and *July*. The Author particularly named makes two Sorts of it, *viz.* the yellow and red Orage, but the firſt is the beſt, and that it is cultivated like Leeks, except that they do not replant it, and that it is enough to weed and water it at proper Seaſons.

Orage, is an Enemy to the Stomach; its Seed is good for the overflowing of the Gall, Obſtructions of the Liver, and to provoke vomiting: It ſhould be given to none but ſuch as are robuſt, the Herb as well boil'd as raw being applied, will cure *Ancomes* and all Sorts of Hardneſſes, it will make rotten Nails fall off; it ſoftens the Belly; the Seeds of it taken with hony'd Water, cures the Jaundice proceeding from an Obſtruction of the Liver.

ORANGE, the Fruit of the Orange-Tree, well known in their ſeveral Kinds, *viz.* thoſe of *China*, *Sevil*, the *Port* and others, which are either ſweet or ſour, or elſe both ſweet and ſour together.

Sevil Oranges may be *preſerved* in *Quarters*, or *Sticks*, the Oranges are firſt to be turned or elſe zeſted after the ſame Manner as *Lemons* for which ſee that Article; except that the Surface of the Orange Peel, muſt only be pared off very lightly; they may then be cut into Quarters or Sticks, as you ſhall think fit; but the Skin on the Inſide, and the Juice muſt be taken away. In the mean while, ſome Water muſt be ſet over the Fire, and the Oranges are to be thrown in as ſoon as it begins to boil. It may be perceived that they are done enough by their ſlipping off from the Pin, and then they may be cooled, by putting them into freſh Water, as alſo afterwards into clarified Sugar; they ought, at the ſame time to have ſeven or eight covered Boilings, and to be ſet by to cool: However, they muſt be boiled over the Fire again, till the Syrup becomes almoſt ſmooth, and drained the next Day, to be put into Pots, while the Syrup is made pearled, which being poured upon the Oranges, they may be kept thus till you judge it expedient to dry them, and in this Caſe you may obſerve the Directions laid down for *Lemons*.

Sevil Oranges may be *preſerved entire*, after being turned or zeſted, by throwing them into fair Water, and afterwards ſcalding them over the Fire, till they become very ſoft and ſlip off from the Pin; then they muſt be cooled, and ſcooped with a little Scoop, made for that Purpoſe, at a Hole bored in the middle, where the Stalk grew; They are uſually put into Sugar, and dry'd in the ſame Manner, as the Sticks of Oranges, even now deſcribed.

China Oranges may be *preſerved whole* as the former, except that Part of them may be left without ſcooping, as being very delicious when done altogether entire, by reaſon of their Sweet-

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neſs; ſo that it is ſufficient only to make a Hole at the Top, as well to take away the inner Skin, as to the end that the Sugar may penetrate into the Inſide.

As for thoſe that are *preſerved* in *Quarters*, every Orange muſt be cut into three Parts, and you may follow the ſame Inſtructions, that are already given for *Sevil* Oranges.

Theſe they call Oranges of *the Port* are of a ſweet ſour Taſte, and may likewiſe be preſerved in *Quarters*, or in *Sticks*, in the performing of which Work, there is nothing elſe to be obſerved, but what has been already obſerved for the other Sorts of Oranges.

Sour Oranges are likewiſe *preſerved* both in *Quarters* and in *Sticks*; but it is obſervable, that after having ſcalded them, they ought to be ſteep'd for a Day or two, in certain Pails or other Veſſels filled with Water, which is to be changed from time to time, to the end that their Bitterneſs may be taken away, as it may be perceived by the green Tincture, which they give the Water. For the reſt, it is expedient only to obſerve, what has been already delivered with reſpect to the other Sorts of Oranges; theſe laſt are choſen either from among the *Bigarrades*, or the *Sevil* Oranges which are of that Nature.

The *Zeſts* of *Sevil* Oranges are ordered in the ſame Manner as theſe of *Lemons*, which ſee; ſo are *Orange-Slips*; tho' certain Slips of ſour Oranges are generally put into a Kind of Sugar-Plumbs, called *Orangeat*, which are very grateful to the Taſte, when ordered with good Sugar; the ſame Sort of Sugar-Plumbs are alſo made with Lemon-Slips; ſee *Orange-Flowers preſerved*, *Orange-Flower Buds*, and *Faggots of Oranges*.

ORANGEADE, a Liquor, for the making of which, a greater Quantity of Oranges is required, than for the common *Orange-Water*, which Head you may conſult; that is, you muſt take ſix Oranges and two Lemons, for every Quart of Water; you are to ſqueeze out their Juice, and leave the Zeſts to ſteep for ſome time; or elſe beat up the Water by pouring it out of one Pot into another, then preſſing the Oranges, the Liquor may be ſtrained and ſet by to cool.

ORANGE-FLOWER-BUDS, the *Germens* of the Flowers of this Fruit, which are preſerved by Confectioners, in the following Manner; they throw them firſt into Water and Salt, and continue them therein during eight Days; then they let them drain, and prick them in two Places with a Pin, that is, on the Bottom and thro' the Middle, to the end that they may more eaſily imbibe the Sugar. In the mean while they ſet ſome Spring-Water over the Fire, and when it boils, they put the Flowers into it, with a little Lemon Juice; when they are half done, they ſet ſome Water over another Furnace, and lay the Buds a draining, which muſt be thrown into it as ſoon as it begins to boil: they afterwards drain them again, after which they muſt firſt be put into clarified Sugar, and then ſcalded, three ſeveral Times, without ſetting them over the Fire; only pour off the Sugar from the earthen Pans, that contain the Buds, boiling it at firſt a little ſmooth, and afterwards quite ſmooth, and turn it at laſt upon the ſame Buds; then being ſet by to cool, they may be drain'd and dry'd with Powder Sugar.

ORANGE-FLOWERS PRESERVED; an Operation of the Confectioners performed in the following Manner; firſt the Flowers muſt be thrown into Water and Salt, and for the Space of five Days left in their Pickle; then they are to be ſcalded in two Waters over the Fire, with a little Lemon Juice, in order to be put into Sugar, newly paſſed thro' the ſtraining Bag, and already heated; let the Sugar next Day be boil'd a little ſmooth, and pour'd upon the Flowers, for they ought not to be ſet on the Fire any longer; on the third Day boil your Sugar quite ſmooth, and pour it likewiſe upon the Flowers; having afterwards ſet all by to cool, let the Flowers be drained, and dried with Powder Sugar, laying them in order upon Sieves: On the Day following, they muſt be turned on the other Side, and ſtrewing them likewiſe with Sugar, put into an Handkerchief, the Work is done.

ORANGE-FAGGOTS. See *Faggots of Oranges*.

ORANGE-FLOWER-WATER, a Liquor prepared of the Flowers of the Orange-Tree, of which take only the Leaves of an Handfull of Orange-Flowers, without the yellow and green, thoſe being ſufficient to give the Smell and Tincture, let theſe Flowers be infuſed in a Quart of Water, with a Quarter of a Pound of Sugar, in order to be ſtrained thro' a Sieve or Linnen Cloth; and when that is done, cool and ice it; as occaſion requires; as to the performing of this laſt Part, conſult the Article *Icing*; otherwiſe, if you would make a quick Diſpatch; beat up the Water with the Flowers and Sugar, by pouring them ſeveral times out of one Veſſel into another, ſtrain the Liquor, and ſet it to cool.

Seeing Orange-Flowers are very dear, and that commonly the Water is very cheap, it is no wonder that it is generally ill made, for it is only for the moſt Part a ſmall Infuſion of Orange-Flowers in common Water, as aforeſaid. But the better Way is to take ſix Pounds of Orange-Flowers, when they are in their Prime, bruiſe them in a marble Mortar, put them into an earthen Pitcher, add ſix Ounces of the Peel of Bitter or *Sevil* Oranges, cut into ſmall Slices; for this Peel has moſt Eſſence in it, and therefore is preferable to the other Parts, and gives a good Flavour to this Water, and if you have ſome ſmall Oranges, about the Bigneſs of a Nut, to add to the Infuſion, after having bruiſed them, the Water will be much better. Pour upon this, White Wine and Balm Water, of each four Pints; it is true, the Water may be made without any Humidity added, but it will not be the better for that, becauſe a Part of the Eſſence would remain in the Reſidue; and as for the white Wine and Balm-Water, they diſſolve and rarify the odoriferous Parts of the Ingredients, and render them more ſenſible to the Senſe of Smelling, than they would otherwiſe be: If Balm-Water be wanting, common Water may be uſed in its ſtead, or rather double the Doſe of white Wine; ſtir all the Ingredients with a Stick, and having ſtopt the Pitcher cloſely, put it to a Digeſtion in hot Dung, for two Days. Then open the Veſſel, and turn over quickly the whole Matter into a large Cucurbit of Glaſs or Earth, fitting to it a Head and Receiver, and luting the Junctures cloſely, ſet the Cucurbit into a *Balneum Mariæ*, or *Vaporis*, and diſtill the Humidity by a ſtrong Fire; you ſhall have a very good Orange-Flower-Water, which muſt be kept in a Bottle well ſtopped. It is called the Water of *Napha*.

It is good againſt Vapours and the Malignity of Humors: it is given in Hiſterical Diſtempers, to provoke Women's Terms, and to fortify the Sto-

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mach and Brain; the Doſe is from two Scruples to an Ounce.

Thoſe who would have the *Spirit of Orange-Flowers*, need only to put *Orange-Flower-Water* into a Matraſs, with its proper Head and Receiver, and to diſtill by a *Balneum Vaporis*, about the fourth Part of it, and this is the Spirit of Orange-Flowers. It has the ſame Virtue with the *Water*; but ſeeing it is much ſtronger, the Doſe muſt be ſo much the leſs.

ORANGERY. See *Green-Houſe*.

ORANGE-TREE, a Plant that grows very high, its Trunk divides itſelf into ſeveral great Boughs, and theſe again are divided into others that are leſs, cloath'd with Leaves, as long as one's Hand, two or three Inches broad, and pointed at the End; they are of a beautifull green Colour, and always laſting; the Flowers grow along and at the End of theſe Branches, conſiſting each of five Leaves in a circular or round Poſition; a Style riſes from the Cup of theſe Leaves, accompany'd with little Leaves, which terminate in Stamina's or little Threads, and in the End turns to a Fruit almoſt round, covered with a fleſhy Rind or Peel, divided into ſeveral Cells full of Juice, and little Bladders repleniſhed with rugged Seed.

The Care that ought to be taken of theſe Trees is owing to the different Climates into which they are tranſported, and yet it is not ſo very extraordinary as to fright thoſe who are deſirous to raiſe them, the Culture being very eaſy, and the requiſite Conduct much readier than that which is neceſſary to Fruit-Trees that require pruning, and which the Gardener expects to ſee without any Defect.

'Tis not for us in *England* to propoſe Methods to raiſe Orange-Trees from the Kernel, Slip, or otherwiſe; this being too ſlow in theſe temperate Climates.

Thoſe that buy Orange-Trees to put into Tubs, cannot be too carefull how they make their Choice; ſince they are brought ſo far, we are not to wonder ſome are more unſound than others: The Nurſery Men that ſell them, ſometimes making no Diſtinction between thoſe that are ſound, and ſuch as are not, ſell of the laſt Sort for good to ignorant Buyers, who when they have planted them, and waited till they might reaſonably expect them to ſtrike out, find themſelves deceived in their Purchaſe, when it is too late; ſo that he who would avoid the like Inconvenience, muſt know how to make his Choice,

They bring Orange-Trees into *England*, either with Earth about them, or without; in the firſt People cannot well be deceived, for ſeveral Branches with Leaves are left upon them, which if they handle them gently, they will diſcover, by the more or leſs Firmneſs they feel in them, whether they are good or bad; for the firmer and brittler the Leaves, the ſounder and more thriving they may conclude the Trees to be.

But as to the Orange-Trees, which are imported with bare Roots, and without any Earth about them, they are no better than a Sort of Sticks and no Judgment can be made of their Goodneſs but from their Bark; it is to be obſerved that the Bark ought always to be firm, and that in making an Inciſion in it, it ought to quit the Wood; for if it adheres to it, it is an infallible Sign, that the Tree is unſound; the Wood that is diſcovered by the Means of this Inciſion ought to be moiſt with the nouriſhing Juice; if it be dry, it is an ill Sign.

This Bark ought to be of a yelloviſh Colour, and not blackiſh Green; for the Blackneſs proceeds from an Inactivity in the Sap, or from having been too often watered in the Voyage, on purpoſe to impoſe on the Buyers, who ought to reject all ſuch as are accompany'd with theſe Marks, for they are no better than ſo many dry Sticks.

The Manner of packing up Orange-Trees, that are ſent from *Genua* to *England* is, that firſt having prun'd the Roots, and prepared a Compoſition of loamy Earth like our Mortar, together with ſome Moſs, they bind them up in it with Baſs-ſtrings, then put them into Caſes and ſo ſend them over to us; and tho' they are commonly three Months in the Paſſage, yet if due Care be taken of them when they arrive, they very rarely miſcarry when they are planted.

As to Soils proper for Orange-Trees, thoſe who have wrote upon this Subject have uſually argued ſo looſely, and with ſo little Appearance of Reaſon, that a Perſon of moderate Skill in the Culture of them, will conclude they have uſed a great many Words to very little Purpoſe; for let the Plant be of what Kind it will the Gardener propoſes to cultivate, he muſt have a due Regard to the Nature of it, and to the Place where it naturally grew. This Tree grows naturally in a moiſt Soil; but then it is in ſuch a Climate, where the Sun has Influence to correct that Humidity; and therefore he that would accommodate himſelf to the Nature of this Tree, muſt make Choice of an Earth compoſed in ſuch a Manner, that for Want of this Heat the Moiſture may not turn into a groſs and too cold an Humour, two Qualities very improper for Plants of a tender Complexion, that require Heat: On the other Hand, Care muſt be taken that the Earth be not too light; for in that Caſe, the Orange-Tree will be deprived, in a great Meaſure, of what is required for its Nouriſhment.

To avoid theſe Extremes, let the Gardener make Choice of a good ſubſtantial Earth, ſuch as a flat blackiſh Gravel, or a greyiſh Soil, neither too light nor too moiſt, let him take as much of it as he thinks he ſhall want; ſift it, put to it, two thirds of Bed-Mould, one of Cow-Dung thoroughly rotten, and mix all very well together, and when he has planted his Orange-Trees, according to the Rules hereafter preſcribed, let him cover the Superficies three Inches deep with another Earth, compoſed partly of that which is natural, and partly of pure Mould.

But this Order muſt be changed in warmer Countries, where the Heat of the Sun is more intenſe, that is, the Gardener muſt have two Thirds of the natural Earth, ſomething moiſter than the precedent, and one Third of Mould, mingling all together, as before; he muſt obſerve as a particular Rule, not to cover the Surface any more than an Inch deep with Mould. Theſe Examples together with what the Gardener's own Experience ſhall caſually ſuggeſt to him, will ſuffice for any Climate whatever; provided it be where there is Heat ſufficient for raiſing an Orange-Tree.

Some compoſe their Earth of Street-Dung thoroughly rotten, the Dung of Pidgeons, Fowls, or of ſuch like Ingredients; but thoſe who are allowed to be the moſt competent Judges, cannot conceive how this Sort of Mixture, can in Reaſon be proper for Orange-Trees, yet they are not for abſolutely condemning it. The Earth that proceeds from the rotten Stems of Citruls and their Leaves, of Melons and ſome other Plants, mix'd

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mix'd well together, contain Salts enough, to be imploy'd for this Purpoſe, if mingled only with one third Mould; but thoſe who have good Store of Trees to ſet, will not give themſelves the Trouble of this Compoſition.

Orange-Trees ought to be planted the firſt Time, either towards the latter End of *April*, in *May*, or *October*. If they were brought without any Earth about the Roots, let the Gardener waſh the Roots well, prune the Extremities of them, eſpecially of thoſe that appear to be bruiſed, cut them to the Quick, and take off the Fibres which ſeem to be unſound. Then let him proceed to the Head, lop the Branches, to what Degree he ſhall think proper, and this muſt uſually be done two or three Inches; when he has done this, he muſt for half a Day ſteep them in Water, and in the mean time, make ready his Pot or Tub, which he is to fill with the Sort of Earth abovemention'd, as agrees beſt with the Climate where he is, taking Care to preſs it down with his Hands, leaſt afterwards it ſhould have too great a Fall, and that the Tree ſhould ſink too deep; let him lay ſome Oiſter-Shells or Pot-ſhards at the Bottom of his Tubs, that the Water may the ſooner drain away.

The Tub or Pot being thus filled as near the Brim as poſſible, let him make a Hole, deep in Proportion to the Height he deſigns his Orange-Tree, put it in, ſet the Roots in right Order, and be ſure to let them be four Inches deep, in ſuch a manner, however, as that the largeſt may always appear; he muſt cover it and then water this new Plant, which will bind the Earth faſter, to it, and very much contribute to its taking Root again, then he muſt carry it to ſome freſh Place, but where the Sun does not ſhine.

As for the Orange-Trees which are impoſted to us with Earth about their Roots, the ſame Earth is uſed for them; but before they are planted, the Gardener muſt take away ſome of the Earth, pick out the Gravel from that which remains, and pare the Roots: The Orange Trees being thus planted, they muſt be placed upon a Platform, broad enough to contain two Rows of Plants in Baſkets or Pots, one beſide the other; this Platform ſhould be made of cold and hot Dung, mixed together, in the nature of a hot Bed, and covered over with an Auwning of Baſs-Mats ſupported with Poſts aud Poles; this Awning will not only keep the Sun and Winds from the Orange-Trees, but likewiſe maintain a gloomy Heat, which will be of great Uſe to them; and then let him ſprinkle them once a Day with Water, to keep them freſh.

It happens now and then from the Length of the Voyage that this Turf becomes too dry; ſo that it will be proper before he ſets it, to put it into Water, in order to recover the Moiſture it has loſt, and to communicate its Subſtance to the Tree it embraces; after which he muſt plant the Tree, according to the foregoing Rules, having firſt taken care to lop off the ſuperfluous Branches, and ſuch as may render its Figure diſagreeable.

It having been obſerved already, that Pots and Tubs are made uſe of to ſet Orange-Trees in; Care muſt be taken, that they be proportioned in Bigneſs to the Size of the Trees deſigned to be planted in them; ſo that thoſe in which the Gardener deſigns to plant his Trees the firſt Time, ought to be a Foot and an half on every Side, without including their Feet: As for Pots, none larger are to be met with, except ſuch as are made in the Manner of Vaſes, and are fit for Orange-Trees of a reaſonable Height.

The Orange-Trees are continued for five or ſix Years in their Orange-Caſes, after which the Gardeners are obliged to caſe them anew; but if before the Expiration of that Term, he obſerves ſome Defect in his Trees, either when the Leaves wither and look pale, or when the Shoots grow crooked, or in ſhort if they do not ſhoot out in the Spring, tho' their Leaves continue ſtill to be green; he muſt not in theſe Caſes tarry ſo long before he recaſes them, unleſs he would run the Riſque of ſpoiling them quite; to avoid which Inconvenience, he muſt not fail to ſuccour his languiſhing Trees, in the following Manner.

In the firſt Place, he muſt conſider, whether his Trees that are to be removed from one Caſe to another, are great or ſmall; if it be a ſmall Tree, he muſt take away with his diſplanting Groove as much of the Earth as he can, and when he judges he has removed enough, he muſt lift it up by the Trunk out of its Caſe with the Earth about it.

When he has done this, he muſt take the Tree in his left Hand, and having a Pruning-Knife in his Right, let him pare off two Thirds of the Earth, and prune the Fibres and moppy Roots, till he comes to the larger; when this is done, let him lay his Tree down in ſome convenient Place, till the Tub or Caſe be filled with new Earth, compoſed after the manner already preſcribed.

Before he places his Tree in the Tub or Caſe deſign'd for it, let him ſteep the Earth, about the Root in Water, which he muſt ſuffer it to imbibe till the Water has left off bubbling; after which let him take his Tree out of the Water and drain it, and then ſet it in the Middle of the Hole he has made to receive it, but not ſo low but that the larger Part of the Roots may be ſeen; then he is to throw Earth upon it and preſs it down with his Hands; after which he muſt water it, and ſet it in the Place deſigned for it, and he will uſually find Nature, being incouraged by this Management, will declare for it.

As to the Replanting of the larger Trees, when a Tree is grown ſo big, that it cannot be manag'd with the Gardener's Hands, he muſt make uſe of a Pulley faſtened to ſomething above, round which is a Cord with one End faſtened to the Tree, which by this means he draws out of the Caſe: but if the Trees be exceeding large, they may make uſe of a Crane to heave them up, and as ſoon as the Air comes to them, they cut off two Thirds, Earth and all, together with the ſuperfluous Roots: It is not eaſy to ſteep them well in Water, and therefore having cleared them of the gravelly Stones, He muſt take an Iron Pin or Spike, and make Holes all about the Earth that remains at the Roots, pour Water into the Holes, and let it ſtand till it is ſoaked in, after which, he may put thoſe Orange-Trees into Caſes, as has been already ſhewn.

There are ſome large Orange-Trees at *Verſailles* in Caſes above a Yard ſquare, and made to take down on all the four Sides, in order to pare off the hard, cruſty reticulated Roots, and to ſquirt Water with an Engine into the moppy Roots, to moiſten them often, when they ſhut up the four Sides again, and fill up the Cavities with freſh prepar'd Earth, and then give their Trees a good Wetting.

As to the Time of putting them into their Caſes again, Perſons vary in their Opinions, ſome pretend that *September* and *October* are the proper Months for it; others affirm it ſhould be done in the

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the Spring, at the latter End of *April* or the Beginning of *May*; they have indeed ſucceeded in both Seaſons; but the moſt proper Time certainly in *England* is in *April*.

Tho' Orange-Trees ſhould be left five or ſix Years in Caſes, yet it will not be improper to half-caſe them, eſpecially if it be found they do not thrive to Satisfaction; this may be put into practice at the End of three or four Years only; the Method is to take a Dibble, with which the Gardener muſt dig up the Earth, and as he digs it to take it away; he muſt leave the Roots as bare as he can, by throwing out the Earth from the Caſe, then he muſt fill it again with Earth prepared for that Uſe; the Roots of the Trees muſt be ſupplied well with it; he muſt beat it down a little and water it as much as his Prudence will direct him.

Orange-Trees, notwithſtanding they are in Caſes, ſhould be well dug, that by ſtirring the Earth, the Salts contain'd therein, may be better diſpos'd for Action, and ſo incorporating with the Orange-Trees, they will ſhoot forth finer Sprigs; they ought to be dug every Month from the Beginning of *April* to the End of *September*; but they muſt be let alone in Winter, for this Work will then be to no Purpoſe, becauſe that genial Sap which produces Vegetation is at that Time ſtifled and unactive; the Earrh is dug about the Orange-Trees with an Iron Dibble or Pickax, care being taken not to hurt their Roots, and the beſt Time to do this Work is in rainy Weather.

Beſides digging, the Gardener muſt add watering, which is fully as neceſſary. As to the Quantity of Water, he muſt be govern'd by the Smallneſs or Greatneſs of the Caſes; he will perceive when the Tree is dry, by handling its Leaves, if they feel ſoft, and if he can fold them without cracking, he may depend upon it that it wants watering; and yet this Softneſs and Pliantneſs is not always a Sign of it; for it will happen when 'tis decaying, and therefore it muſt not be taken for a Sign of Drought, unleſs the Earth about its Root is dry, and the Weather being extremely hot, he may think it is, of abſolute Neceſſity to water it: He muſt begin to water his Orange-Trees often in *May*, and leave it off at the End of *Auguſt*: To wet them once in ten Days afterwards is enough, till he puts them into the Green-Houſe: He ſhould then give them a very good Watering, which muſt ſerve for all the Winter, and till the Month already mentioned when he is to begin the Work. There are ſome who water them in *April*, even while they are ſtill in the Green-Houſe; if ſo, it muſt not be done above once in a Fortnight, and that likewiſe very ſparingly.

The Waterings that are beſtowed upon Orange-Trees do not frequently do half the good they would do, becauſe they are too diffuſed and ſcattering for want of taking due Care to prevent it; which is done by making a Kind of a Ring about the Stems of the Trees in the Earth which contains them; it muſt not be very deep, but the Sides muſt be raiſed a little high, to hold in the Water that is poured down; beſides which, to keep up the Sides of the Ring, the Gardener muſt put ſome broken Pieces of Pans along them, high enough to ſtand above the Brims of the Caſes that the Earth may not be ſcattered on one Side or the other; the Evening is the fitteſt Time for Waterings, for the Humidity not evaporating, the Orange-Trees reap the more Advantage by them.

Some Inconveniences happen to Orange-Trees, by their being too wet at the Bottom of the Tubs, Pots, or Caſes, and that frequently with us in *England*, eſpecially when great Gluts of Rain fall in the Month of *September*, and that the Gardener takes no Care to lay down his Trees ſloping, to ſhoot off the Superabundance of Water; for in that Caſe it often comes to paſs, that the Roots of the Trees will be moſt of them in a periſhing Condition, before the Months of *January* or *February* following. This may be diſcerned by their Leaves changing from a fine Verdure, to a pale ſtraw-colour'd Yellow, and by the falling off of the young Fruits, which were ſet in the Months of *July* and *Auguſt* before. This Yellowneſs likewiſe ſometimes proceeds from over-much watering the Trees in the Autumn and Winter Seaſons; eſpecially if the Holes at the Bottom of the Pots, Tubs, or Caſes, which ſhould be open for the Water to percolate or ſtrain thro' the reticulated moppy Roots and Fibres, chance to be ſtopped for want of Pieces of Potſhards or of Oiſter-Shells, to lay over the Holes; beſides, it ſometimes falls out, that theſe Potſheards and Oiſter-Shells, by being over wet, happen to break, and choak up the Holes themſelves.

The Orange-Trees want pruning, which helps them to grow the better and handſomer. The firſt Idea he is to form to himſelf of an Orange-Tree, is that it have a Head as like that of a Muſhroom as poſſible; and there is this Difference between a Dwarf Pear-Tree and Orange-Tree, that the Inſide of the former muſt be thinn'd, and on the contrary, that of the latter muſt be left full; an Orange-Tree that is weak and languiſhing will ſhoot out more on the one Side than on the other; all that is to be done in ſuch a Caſe is to cut off the talleſt Branches, as the Gardener thinks moſt for the Convenience of the leaſt.

In caſe the Orange-Tree has ſhot forth a great many Branches, ſome of which over-top the reſt, the Gardener muſt then prune the talleſt a great deal more in Proportion than thoſe that are ſhorter; as the Art of Gardening teaches to have them all of a length as near as may be; the ſtronger or weaker the Trees, the longer or ſhorter the Branches muſt be left: All Boughs that ſpread wide and hang down, ought to be clipped, all dead Wood cut off to the Quick, all Sprigs broken in the ſame Manner, even thoſe that bear Fruit, all the Prickles and little Ends taken away.

Orange-Trees ſhould be prun'd in the Spring or in *October*; there are ſome of theſe Trees that terminate in a Point, and others that extend themſelves more on one Side than on the other; if the Tree terminates in a Point, the Gardener muſt artfully cut off all that ſhoots too high, ſo that from a Figure almoſt like a Pyramid, it may grow to a round one; and if an Orange-Tree ſpreads itſelf more on one Side than on the other, he muſt reduce that Side which ſhoots out moſt, to an equal length with the other.

An Orange-Tree, which is ſubject to many Inconveniencies, may be diſeaſed when you are about to put it into a freſh Caſe; and then its Head may be proportioned to the Vigour of its Foot, and the Subſtance it draws from it; the Gardener muſt cut off the Extremity of thoſe Boughs, that are moſt affected, and ſhorten them as much as his Prudence ſhall direct him.

In Pruning, the Gardener muſt always retain in Mind an Idea of the Figure which agrees beſt with it; and be ſure to make uſe of the beſt of

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his Judgment in cutting the Branches. He muſt not ſpare the tender Boughs of an Orange-Tree, and he ſhould always ſhorten the old ones, from whence new ones have ſhot forth, and when he has prun'd the great Branches, he muſt cover the Wound with a Wax prepared after the following Manner.

Take ſome yellow Wax, the neweſt always that can be got, put as much of it as the Gardener thinks he ſhall have occaſion for, in an earthen Pot, mix with it ſome Oil of Olives, about two Thirds as much in Weight as the Wax, melt it together and let him ſtir it well about, then taking it off the Fire, he muſt pour it all out while it is hot into another Pot or Pan full of Water, and as ſoon as this Mixture is come to a hard Conſiſtence, let him take it out all and lay it by till he wants it.

The Time of disbudding Orange-Trees is when they ſhoot, that is in the Month of *June*, it conſiſts in removing the Branches, that are new come out, when ill-placed; in cutting off the Ends of ſome Boughs prun'd in the Spring, which inſtead of putting forth others, have only produced a little Tuft of ſmall Leaves in diſorder, the Gardener muſt never omit to take theſe off, that the Sap may the better exert it ſelf for the Time to come, and that Bugs may not reſt there as uſual.

Gardeners and others converſant with Plants, know very well that the Sap finiſhes its firſt Action towards the Month of *Auguſt*, and that it immediately begins its ſecond, during which, Disbudding is again neceſſary, eſpecially with Reſpect to the Boughs that grow out in the End of this Month, or in *September*, and having got time to come to any Perfection, are good for nothing but to be cut off; the Gardener muſt not only disbud the laſt Year's Boughs, and thoſe that have been prun'd, but he muſt do the like by ſuch as are newly grown, that thoſe that remain may come forth the finer, and conſequently make a more agreeable Show; they muſt not be ſpar'd on the Account of the Abundance of their Bloſſoms; by nipping off every Thing that is ſuperfluous, the Gardener will render what he leaves on the handſomer, and his Trees will be more beautiful.

This Tree has a particular Advantage over all other Fruit-Trees, that it bloſſoms twice a Year, and the reſt never blow but once; the firſt Bloſſoms appear in the Spring, and conſequently on the laſt Year's Wood, and the ſecond grow always on the Top of the Branches newly come out.

The former are round and ſmall, becauſe they are produced by Sap, which for want of Heat, is not entirely rectified; and the latter are large, beautiful, long, and well condition'd, becauſe the Subſtance by which they were nouriſhed, wanted nothing that was neceſſary towards performing the Functions which Nature deſigned it for, and ſpar'd for nothing to render its Productions perfect.

But notwithſtanding what our *French* Author ſays in this Particular; the Bloſſoms in *England*, that put forth in any other than the proper Months for blowing, which with us, are *June* and *July*, are believ'd to proceed from ſome Defect in the Tree, eſpecially if they blow in *September*, when they are put into the Green-Houſe, but ſuch Trees are ſometimes of uſe to us; to exemplify this, when we would force a Tree to have Bloſſoms very early, as in the Months of *December* or *January*, our Gardeners take one of theſe Trees a Month before they deſign to uſe it, and force it on for flowering in a Glaſs-Stove, and when it is in bloſſom, ſet it in the Lodgings during the time of its blooming; but it muſt be obſerved at the ſame time that it will be of no farther Uſe for a Year or two afterwards.

It is as neceſſary to take off the Bloſſoms which ſurcharge an Orange-Tree, as it is to prune the ſuperabundant Wood, eſpecially thoſe Bloſſoms that firſt come out; they always produce more than they can well bear; and beſides this Work is requiſite on account of the Fruit, which will be the better fed for it.

The temperate Climates not being very favourable to the Fruits of Orange-Trees, in bringing them to a perfect Bigneſs and Maurity; the Gardener muſt mind when he takes off the Bloſſoms, not to leave two at the end of the Bough, which ought to bear Fruit.

There are ſeveral Incidences to which Orange-Trees are ſubject; they are apt to be eaten by Bugs, and therefore when the Gardener perceives thoſe Inſects attack the Tree, he muſt not neglect clearing it of them; for otherwiſe he may be forced the following Year to ſtrip off all its Leaves to clear it of theſe Vermin.

The beſt Way to deſtroy thoſe Bugs, as ſoon as they attack the Orange-Tree, is to rub them off with the Nails of one's Fingers, which is the moſt expeditious Way, and even the ſureſt to exterminate them: When theſe Inſects have had Time to breed and multiply on theſe Trees; it is found by Experience, to be in vain to think to get rid of them by Bruſhes; Gardeners have been obliged to have Recourſe to more violent Operations, by ſtripping the Trees that were troubled with them of all their Leaves, and when that is done, they muſt take a Bit of Cloth dipp'd in clean Water, and rub every Bough with it, one after another, till the Bough ſo rubbed appears to be quite cleared of the Vermin.

This is a very rough Way of Dealing with your Orange-Trees, but it is better the Gardener ſhould do ſo than loſe them, which he will infallibly do, if he omits this Work; and it's a Wonder that the Danger of falling into this Inconvenience does not make Gardeners more circumſpect and watchful to prevent it.

If the Orange-Trees are attacked by Emmets, thoſe Vermin may be deſtroy'd by the Method preſcribed under the Article call'd *Diſeaſes of Trees*, which the Reader may conſult: But we have two Ways more in this Kingdom of deſtroying Emmets that infect our Orange-Trees; the firſt is by the Means of two ſemicircular earthen Troughs, which are placed round the Stem of each Tree, and join'd together with a Cement; then having prepared a Loam made up into a Conſiſtence like Dough, the Gardeners fill up the Hollow of the Circle with it, and thus prevent the Emmet from the Root of the Tree, to creep up the Stem of it; they muſt remember to ſtick a little green Moſs on the Top of the Loam, while it is yet moiſt, to keep it from cracking by the Heat of the Sun and drying Winds; and when all this is done, they muſt fill up the Trough with Water.

The ſecond Way they uſe, is to bind round each Stem a little Cotton, or clean white Wool, and to ſpread ſome Tar on the outſide of it, taking great Care that none of the Tar touches the Bark; but the Tar being apt to dry very ſoon, this Remedy cannot be looked upon to be ſo good and ſucceſful as the other.

Cold is the greateſt Enemy Orange-Trees can have, but the Gardener may eaſily find a Remedy

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medy againſt it by providing a good Green-Houſe, and ſhutting the Trees up in it about the fifteenth of *October*.

Some neceſſary Cautions more are to be obſerved about Orange-Trees, after they are in the Green-Houſe; nothing indeed need be ſaid of the Merhod of tranſporting Orange-Tree Caſes to the Place where the Gardener intends to depoſite them all the Winter, to preſerve them from the Froſt; every one has a particular Method to himſelf, and beſides, without much Ingenuity, one may find many proper Ways of doing it.

When they are conveyed into the Green-Houſe they ſhould be placed in the greateſt Order imaginable: Theſe Trees being brought out of the open Air, it is not convenient when the Gardener firſt puts them into the Green-Houſe, to ſhut all the Doors and Windows, till he begins to feel the Cold too ſharp, and that it inclines to a Froſt; he muſt then not only ſhut up all the Doors and Windows, and other Apertures, but calk them up with all Expedition; he muſt let them remain thus till the Month of *April*, then he may begin to open the Windows and Doors of the Green-Houſe, to uſe the Orange-Trees by little and little to the Air, and from *April* till the Middle of *May*, when he takes them quite out of that Sort of Priſon, to which they were confined, he muſt give them due Waterings as is before directed.

When he takes his Orange-Trees out of the Green-Houſe, he muſt put them in an Expoſition which agrees beſt with them, and an ingenious Gardener will likewiſe place them in ſuch good Order, that the Caſes may form a Kind of Alleys which render the Proſpect by much the more pleaſant and agreeable; after this the Culture begins, for which ſufficient Rules have been already laid down under this Head.

What has been ſaid concerning Orange-Trees will alſo ſerve in a Manner wholly for Lemons; the Nature of theſe two Trees being the ſame, they require the ſame Method in the Management of them.

An Orange-Tree is uſually grafted upon an Orange-Tree, this Graft is either by Way of Eſcutcheon or Approach. The firſt is made in the Month of *May*, with an *Eye Pouſſant*; and in the Months of *July*, *Auguſt*, and *September* with an *Eye Dormant*. This Way of Grafting is performed in the ſame Manner as is practis'd in other Fruit-Trees; however, it muſt be obſerved, that the Scutcheon Grafting of the Orange-Tree, ought to have the Point upwards; it ought to be ſo managed in the cutting, that the Eye or Bud ſhould be always found in the ſame Scituation, with the Sprig and Button up towards the Sky; the Inciſion alſo upon the Stock ought to be made athwart at the lower End like a ⊥ turned upſide down; this is done in Reſpect to Orange-Trees, that Water which is injurious to them may not get in.

Grafting by Approach, is perform'd in the Months of *May* and *Auguſt*, being both the Times of the Sap's riſing; both the Trees they would graft are brought near one another; they cut off the Head of the Stock, making a Slit therein to receive the Orange Branch, which is ſuppoſed to be of a convenient Length, they notch this Branch, and ſplit it along to the middle, which forms one End of about a Foot long; they ſharpen this End that it may enter iuto the Middle of the Cleft; if the Stock is old. they thruſt this Graft between the Wood and the Bark as is practis'd in Crown-Grafting.

The medicinal Virtues aſcribed to this Tree are, that if the Rind of it is preſerved in Sugar, it fortifies the Stomach, expells windy Humours and conſumes Phlegm; the Water of Orange-Flowers being drunk in peſtilential Fevers to the Quantity of ſix Ounces, will cauſe the Patient to ſweat, and comfort the Heart. It is alſo good to kill the Worms, if mixed with a little Purſlain Water.

Oranges are called *Aurantia*, *quaſi Aurea Mala*, Golden Apples; there are two Sorts of them, *viz.* the Sweet and the Sour, which we diſtinguiſh in *England* by the Names of *Sevil* and *China*. The Juice of *Sevil* Oranges is good in Fevers, becauſe it is cooling and reſiſts Putrefaction; but the Juice of the other is contrary, becauſe of its heating Quality; they are both Alexipharmack and opening, and attenuate groſs and thick Choler.

The Rind is hot, ſharp, and bitter, it opens and diſperſes Phlegm; it revives the Spirits as well as the Flowers, it's good for the Stomach, and expels Wind, and kills Worms as well as the Seed.

As to a Preparation of the *Flowers of the Orange Tree*, take four or five Pounds of them, put them into a Limbeck, if you have one, with eight Pints of Water, let it be well luted, then diſtil them, till you have extracted two Pints of Orange-Flower; take off your Alembeck from the Fire, as alſo the Lute, and put the Orange-Flower into a Sieve to drain, and when it is drained, put it readily into ſome freſh Water with a little Lemon Juice pour'd upon it, which will blanch it: you may alſo take the Buds or Bouquets, and likewiſe the Leaves, and put them into a little Sugar, that ought to be but warm, and leave them there to take Sugar; when they are cold, let the Sugar be drained from them as much as poſſible, give it three ot four Boilings, take it off the Fire, let it cool a little, and when it is but warm, pour it upon your Orange-Flowers, and ſtir them that they may be warm'd again. Next Day put them to drain; then you may boil your Sugar into a Syrup, and when that is done, take it off the Fire and let it cool; and while it is yet more hot than warm, ſtir the Veſſel wherein the Orange-Flowers are, to the end that they may take Sugar well, and then when they are cold, put them to drain, and dreſs them upon Slates, but the Leaves upon Tin Plates or Boards, ſtrew powdered Sugar upon them; then put them into a Stove, and when they are dry'd, put them upon a Sieve, and ſtrew ſome powdered Sugar upon them, and put them again into the Stove to dry them.

If you would make *Marmalade of your Orange-Flowers*; take the Leaves which remained after your diſtilling, preſs them well in a Napkin, to take away all the Water from them, after you have waſhed them as much as you could; then put them into a Mortar, and bruiſe and half pound them: To blanch them, you muſt water them with ſome Lemon Juice; for one Pound of this Marmalade you muſt take three Pounds of Sugar well clarified, boil and then throw the Flowers into it; when the Sugar has ſettled a little, ſtir it with a Ladle, to the End that the whole may incorporate with the Sugar, then put it into Pots, let it cool, and be well ſtopt.

Beſides the Orange-Trees already treated of there is another called the *Dwarf China Orange-*

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Tree, cultivated amongſt us, but brought originally from *China*; it is ſhort and differs from the other only in the Size and Leaves, which are leſs, and its Fruit alſo is not much bigger than a Cherry: Theſe Sorts of Trees may be raiſed very conveniently in Pots; they bear Abundance of Flowers, and are a very great Ornament to a Room where they blow; but their Culture being the ſame with that of the great Orange-Tree, the Reader is referred to the Account already given of it.

ORANGE-WATER, a Liquor; to prepare which, ſqueeze out the Juice of three or four *Sevil* Oranges, into two Quarts of Water, and ſteep the Pulp and Zeſts in the ſame Water during ſome Hours, with a good Piece of Sugar; but this Liquor, if you ſtand in preſent need thereof, may be beat up by pouring it often out of one Pot into another; and then it may be ſtrained thro' a Bag or Sieve, in order, or iced: If you add the Juice of a Lemon, it will give it a more agreeable Tartneſs.

ORANGE-WINE, a Liquor wherein Oranges are the principal Ingredients; to make which, put to ſix Gallons of Spring-Water, twelve Pounds of ſingle-refined Sugar, the Whites of four Eggs well beaten; put theſe to the Water cold; then let it boil three Quarters of an Hour, taking off the Scum as faſt as it riſes; when it is cold, put in ſix Spoonfuls of Yeſt, and ſix Ounces of Syrup of Lemon, beaten together, put in alſo the Juice and Rind of fifty large Oranges thin par'd, that no white Part nor any of the Seeds go in with the Juice, which ſhould be ſtrain'd: Let all this ſtand two Nights and as many Days, in an open Veſſel or large Pan, then put it into your cloſe Veſſel, and in three or four Days ſtop it down; when it has ſtood thus for three Weeks, draw it off into another Veſſel, and add to it two Quarts of *Rheniſh* or White Wine; then ſtop it cloſe again, and in a Month or ſix Weeks it will be fine enough to bottle, and to drink in a Month after.

ORCHARD; an Incloſure containing Fruit-Trees, and is meant generally of all Sorts of tall Fruit-Trees, ſuch as Pear, Apple, Plum, Cherry-Trees, *&c.* Monſ. *Chomel* having ſaid nothing in particular under the Article Orchard, we proceed with the Account given us by our *Engliſh* Authors about it.

It ſhould be conveniently near, declining and being open to the South or South-Weſt, and defended from the North Winds, by Buildings, Woods, or higher Grounds; the Land ſhould be rather dryiſh than moiſt, without Springs, the Earth fat, Soil deep, and the natural Soil for it is more to be regarded than the Garden; for the Garden Fruit-Trees and what elſe grows there take little deeper Root than may be eaſily manur'd; But if in Orchards, Pear and Apple-Trees ſhould grow to be large, the Roots broad and deep and the Manurement would be overchargeable.

If the Land that you intend to plant be a Turf or green Sward, you will do well to plow it two Years before you ſet your Trees in it; and the deeper you plow it the better, becauſe the Trees will have the better Opportunity to root; and if you lay Dung or Manure upon it, the plowing will mix it the better with the natural Soil, and it will be much the better to dig if you deſign to ſet Beans, Peaſe, or other Commodities with your Trees, which is the beſt Way of advancing the Growth of your Trees; and if you would have them thrive, you muſt take care that they be not too near one another, and that no Sort of Plants be nigh them that may deprive them of their Nouriſhment or any way hinder thoſe Refreſhings and Helps, that they might otherwiſe receive by the Rain or Dew.

Care muſt be taken to keep the Earth about the Trees always light and clean, and often cultivated, ſo as to mend and clean it as frequently as it requires.

Earth that is hot or dry muſt be dug or till'd in Summer-Time, either a little before or while it rains, or elſe ſoon after, at which Time you can neither till it too often nor too deep, becauſe the doing it in hot Weather will kill ſuch Herbs or Flowers as grow in it, except they are watered, but cold ſtrong and moiſt Earth is beſt to be till'd in dry Weather, only there are ſome Grounds that will not work till Rain comes.

The frequent ſtirring of the Earth prevents its Goodneſs from being waſted by the Growth and Nouriſhment of ill Plants, but ſuch Stirrings are not enough without pulling up the Weeds; for ill Weeds that uſually grow in Summer and Autumn, multiply without end, if they are ſuffered to run to Seed; but remember that at the Time the Trees bloſſom, the Earth is not to be meddled with.

To dry Earth for an Orchard, a large Culture may be allowed in the Beginning of Winter, and the like as ſoon as it is paſt, that the Snow and Rain of the Winter and Spring may eaſily ſink into the Earth; but to give ſtrong and moiſt Earth a ſmall Tillage only in *October* to remove the Weeds, is beſt; and to give a large Tillage in the Spring, when the greateſt Rains are over.

If your Orchard is ſcituated in ſandy or dry Ground, you muſt endeavour by the Help of ſome Gutters, to carry off the Water that falls in haſty Showers to thoſe Places that are manur'd, that none of it may be unprofitably waſted in the Walks and Alleys; and if the Soil be ſtrong and fat, drain it off from the Orchard as much as you can, and if the Land lies flat, that Wet is apt to ſtand upon it, or if it be a hollow Soil, you may ſomething help it by plowing, by gathering the Land always up in and near the Place where you intend the Rows of Trees ſhall afterwards ſtand; which will make the Soil deep, where they are to ſtand and draw off the Moiſture.

If the Land be ſpringy, it muſt be trenched at the Head of the Spring, and that deeper than the Channel of the Spring runs in the Earth, which may be left open and cleanſed yearly, or filled with Boughs, to be covered with the Earth and Turf that came forth much higher than the other Land, the Wood and looſe Earth being apt to ſink very much by Degrees.

Rain-Water ſinks not ſo deep into Land, as Snow, and therefore in moiſt Land it is a good Way to remove the Snow as much as you can from about your planted Trees.

The Unevenneſs of your Orchard-Ground ſhould be levelled, or elſe ſuch Trees as grow pendant or are not apt to grow tall, ſhould be ſet on the higheſt Ground, and ſuch as are aſpiring in the loweſt Places. As for *tranſplanting* into Orchards, the beſt time is from the End of *September* to that of *October*, the ſooner the better; and if the Leaves are not all fallen, when the Trees are removed, they muſt be pick'd off, and if they are not very weak body'd, they are to be pruned; only three or four of the principal Branches are to be left on the Top, that grow outwardly, which ſhould

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ſhould be lopt off almoſt a Year's Growth, but if weak they are to be lopped lower, at a Bud or ſmall Twig; the Ends alſo of big Roots are to be cut. Trees in three Years time after *Graſting* may be removed into an Orchard, and ought to be ſet at no leſs diſtance than eight Yards, and not exceed fourteen, and the richer the Land the greater ſhould be the diſtance: Reſpect allo muſt be had to the Kinds of Fruit-Trees to be planted, ſome taking more Room in the Ground than others, and undoubtedly a good Diſtance is always beſt for them, for the Conveniency of planting Cherry or Codling-Trees, between your other Trees, and the like. The beſt Way of removing Trees into an Orchard, is very young, provided that can be done ſecurely, and that they be quickly ſet in the Place deſigned for them after they are taken up, and that too much of the Root be not cut off, but the greateſt Part of the Top: But for Trees that are old, as between ten and thirteen Years which are to be removed, a Trench muſt be dug the *November* before they are to be tranſplanted, as narrow as convenient, but ſo deep as to meet with moſt of the ſpreading Roots, at ſuch a diſtance round about the Body of the Tree, as you would cut the Root off at, when you would remove it: As the Trench is made, the Roots are to be cut off clear, and without ſplitting or bruiſing the Bark, and then the Trench is to be filled up again. Theſe great Roots will, by the *October* following, have put forth many fibrous Roots, and make Preparation for more, which upon Removal will enable the Tree to draw more Nouriſhment than otherwiſe it would, and ſo proſper better in its new Manſion. Care muſt be taken in tranſplanting of your Trees, that the ſame Side of the Tree be planted to the South-Eaſt, *&c.* as grew formerly that way where it ſtood before you removed it into your Orchard; yet in leaning ones, the inclining Side ſhould be ſet towards the South-Weſt from whence the ſtrongeſt Winds blow.

As for a *Quick-fence* for an Orchard, good *White Thorn* is the beſt, that it may be plaſhed when grown up, the better to prevent the creeping of Sheep or Hogs into it; but no *ſmooth Quick* ſhould be ſet, their Tops and Roots, when grown, being injurious to the Hedge and Fruit-Trees; but let two Rows of good *Haw-Thorn* be ſet, and a dead Hedge made on the outſide of the Ditch, and the Quickſet will grow faſter, for the Hedge upon the Ditch is apt to choak the Quick. But for an old Hedge about your Orchard, that muſt be plaſhed, the Ditch mended, and all the big Trees cut down, ſave on the North or Weſt Side; the one requiring a Defence to keep the Orchard warm, and the other to ſecure it from the ſtrong Winds that blow down the Fruit before ripe; it were better they grew on the Outſide of the Hedge.

As for tall *Orchard* Fruit-Trees, all the Side-Branches, till they are grown to the Height deſired, are to be cut off; but if the Tree be to ſpread *low*, ſome muſt be left on each Side, that the Boughs on any Side, may not weigh down the Tree, and for the firſt three Years at leaſt, they muſt not grow thick and buſhy headed, by cutting off ſome of the inſide ſhoots, and ſuch as grow croſs one another, or pendant.

The Soil of your *Orchard*, if not rich enough muſt be amended in two or three Years in the Winter, by opening the Earth, round about each Tree on the outſide the Ground that was firſt dug at their ſetting, and in a Month after, with ſome proper Manure, mixed with what came forth, and the Trench muſt be filled again; but if the Land be dug or plowed, there will be no occaſion to have this done long, and if the Trees were ſet by *tumping*, there is no need of it, till the Roots are grown paſt the Ditch that was made about the *Tump*; or the Soil may be improv'd by making a Trench along the upper Part of the *Orchard*, and thence from a ſmall Gutter cut down to every Row of Trees, when the upper Turf, about half a Yards Breadth round about every Tree, is taken off; When a rainy Day comes, let the Soak of your adjacent Dunghil be let down, ſo that as near as may be each Tree, in its Row, may enjoy it three or four Days at ſeveral Times in one Winter: But if the Poſition of the Orchard be ſuch, as not to admit of this Method, then two or three Pailfuls of Water muſt be carried to every Tree, twice or thrice a Year, and pour'd in, where the Roots were opened and the old Earth put in again, againſt Spring, and the Bottom of this Water muſt be ſtirred up, the more to enrich and thicken it.

As for the Poſition of the Trees, you ſhould ſet on the North Side the firſt Rows of Pear or other Trees, that are apt to grow talleſt, and the reſt Southward, as they decreaſe in Height, as near as may be judged, that ſo all of them may in a greater Meaſure, ſhare of the South-Sun, and be leſs liable to be damaged by the Northern Cold. *Wallnut* or *Cheſnut*-Trees are alſo very proper to be ſet in Rows, two or three of them on the North-Side of the *Orchard*, for Defence againſt the Northern Colds, and ſome Fence is alſo not improper on the Weſt-Side, to preſerve them from the Autumnal Winds, which throw down the Fruit before it is ripe. It has been thought proper to ſay this much, concerning an *Orchard* and the Management thereof, to which however many other things may be apply'd, as they occur under their reſpective Heads in the Courſe of this Work, too long to be enumerated.

ORCHIS, or *Satyrion*, otherwiſe called Bee-Flower; of which there are many Varieties, which may be found in every Herbal; three or four Sorts ſhall only be mentioned which are commonly cultivated by the curious, ſuch is the Bee-Flower, Fly-flower, Lizard-Flower, and a more common Sort found in Meadows with purple Flowers.

The Satyrion is a bulbous Plant as long as an Olive and always double; one of theſe Bulbs is always full and in Action, whereas the other is wrinkled and withered; both the one and the other increaſe and decreaſe by Turns: Part of their Root is above Ground at the Foot of the Stalk that bears the Flowers; the Flower of this Plant has one Quality peculiar to itſelf, which is, that it is always producing; it bears two Sorts of Flowers, the one is called Male and the other Female.

The Male grows with little Heads hanging down, and coming out of a three-pointed Cover of a reddiſh purple Colour; they have a Sort of Arms ſtretched out, and Legs with little Bodies, which in the latter End of the Spring, or Beginning of *Auguſt*, turn to a Red Carnation Colour.

The Leaves of theſe Satyrions are of a pale green, ſome of them wind about the Stalk; ſome are extended and indented at the Edges about a Finger's Breadth; they grow in the Form of a Stalk, like an Ear of Corn, a Foot long, of a ſhining green Colour, and ſoft to the Touch; they

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bear Abundance of Flowers at the Top, with Flowers open at the Bottom; they are of a purple Colour, before they open, and become more and more ſo, as they open; they repreſent a Man's Face, the red growing a little deeper; if the Bulbs are ſown in Autumn, *Columella* ſays, they will blow and flower in *April*.

The Roots of the Female Satyrions, are like thoſe of the Male, and the Bulb is the ſame; their Stalks are a Foot and an half high, round, ſmooth, and cloathed with two Leaves; they have five lower down than the reſt, along their Neck, a Foot and a half in length, two Inches broad, and turning back; when they blow, their Figure is ſomething like a Woman. The Cup of this Flower turns to a Fruit opening by three Windows, to which there hang as many things like Bell-Clappers, full of very ſmall Seeds.

In the Culture of the Orchis the Gardener muſt give it a moiſt Earth and a Northern Expoſition; it ſhould be planted either in Pots, or the naked Ground, five Inches deep and at four diſtant from one another.

Their Bulbs are alſo planted in *September*, and muſt be in an Earth compoſed of two thirds Mould and one third light Earth, full of Salts; they are apt to be affected with Cold; and therefore the Gardener muſt be careful when the Winter comes, to place them in his Green-Houſe, that they may not be injur'd by the Froſt; there is no Neceſſity he ſhould be at the Trouble of raiſing Satyrions by Seed; the ſhorteſt Way of multiplying them being by Bulbs; and tho' they delight in moiſt Ground, yet Care muſt be had not to water thoſe that are in Pots too much, for Fear they ſhould grow rotten.

When the Gardener raiſes Satyrions or Star-Flowers in Pots, all that he is to expect from them is to adorn his Parterres with them, when they flower, putting them in good Order. Some ſay, they ſhould be removed with Balls of Earth about their Roots, juſt when their Flower-Stems begin to appear above Ground.

ORIGAN, in Latin *Origanum*, a Plant of which there are ſeveral Sorts: The Origan or Baſtard Marjoram, called by ſome *Cunita*; has Leaves almoſt like thoſe of Hyſſop; its Ear is not round as other Plants, but is divided into ſeveral ſmall Tufts, the Seed appears at the Top of the Branches, which is not too thick: Its found to this Day in *Candia*, and bloſſoms about the End of Summer.

The Decoction of this Plant in ſome Wine being drunk, is good againſt the ſtinging of Adders, Hemlock and Meconium; being dry and put into ſome hony'd Water, it purges away melancholick Humours by Stool; a Fomentation of its Decoction is good for the Itch, Leproſy and Jaundice.

Origan Onites, or white Baſtard Marjoram, has whiter Leaves and more like Hyſſop than the former; its Seeds grow as if they were ſeveral Heads amaſſed together, and in Heaps. It grows in the ſame Country as the other, and in the Iſlands of the *Egean Sea*, and blooms in the midſt of Summer.

This Plant being drunk in ſome Water, is very good againſt Pains in the Stomach and Griping near the Heart; if it be taken in Hydromel or Mead, it opens the Body very gently, purges adult and melancholick Humours by Stool and promotes Women's Menſes; the ſame being eaten with Figs, is very good for Dropſies and againſt Convulſions: It has upon the Matter the ſame Virtues as the former.

The common or wild Origan, being that which we commonly have now adays, has larger Leaves than Marjoram, and they are a little hairy; it has ſeveral Stems, that are alſo hairy; the Flowers come up in Ears, are red and ſometimes white; the Root is not very deep in the Ground.

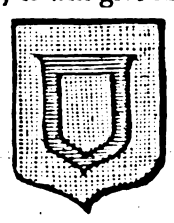
It grows along Way-Sides, on Hills, and almoſt every where, and flouriſhes in the End of Summer.

It is good like the former againſt Poiſons: When a Tortoiſe is ſtung by a Viper, ſhe cures herſelf with wild Origan; the Flowers and the Leaves are more particularly good againſt the Bitings of venemous Creatures; the Flowers mix'd with ſome Salt Things are eaten with Pleaſure; they ſtrengthen the Stomach, take away Pain at the Heart, whet the Appetite, and are very good to be eaten againſt venemous Muſhrooms.

Origan boil'd in ſome Wine and apply'd to the Reins, takes away and removes the Difficulty in making Water; being boil'd in Wine and drunk, it is good againſt the Bitings of venemous Animals, and the ſtinging of Scorpions and Spiders; a Cataplaſm made of Origan and Barley Meal boiled together, diſſolves the Parotides; its Decoction is good to comfort the Nerves, and lax and weak Parts. The Flowers and Leaves of Origan being dry'd at the Fire upon an earthen Sheard, and wrapt up hot in a Piece of Linnen and apply'd to the Head, cures a Rhewm.

ORKANET, in Latin *Anchuſa*, a Kind of Bugloſs, being a Plant whoſe Stems grow a Foot high, and incline towards the Earth; the Leaves are long, covered with harſh Hairs and ſomewhat like thoſe of Bugloſs: Its Flowers grow on the Tops of the Branches, and they are ſucceeded by Seeds reſembling Vipers Heads; the Root has a red Bark or Rind and white on the inſide. M. *Tournefort* ranges this Plant under the Species of Bugloſs. The Orkanet grows in the Southern Parts of *France* as in *Provence* and *Languedoc*, in ſandy Places, and ſo it does in other Countries.

The Root of this Plant is cooling, aſtringent, and a little bitter; if it be incorporated with Oil and Wax, it is good for Burns; if with dry Griots, it cures *St. Anthony's* Fire; if rubbed on with Vinegar, its proper for an inveterate Itch; it is helpful to Women in Labour; its Decoction ſtops a Looſeneſs, and relieves thoſe who have Pains in the Kidneys, and are troubled with the Spleen; it has a ſingular Virtue to give Relief in the Jaundice; if you mix the Bark of the Root of Orkanet with ſome Roſe Ointment, Pomatum, Wax, and Oil, it will give them a Roſy Colour.



ORLE; an Ordinary in Heraldry, almoſt of the Figure of an *Eſcutcheon*, only it is voided; ſo that the Field appears thro' thus: He beareth *Or*, an *Orle Azure*, by the Name of *Bertram*; whenever an *Orle* is flowered, it is called a *Treſſure*, and if there be two of them a *Double Treſſure*.

Sometimes an *Orle* conſiſts of three Pieces one within another: Alſo if a Round of *Martlets*, *Cinquefoils*, *Eſcallop-Shells*, &c. are placed about any *Ordinary*, it is called an *Orle* of *Martlets*, *Cinque-foils*, &c.

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ORNITHOGALON, or Star-Flower, called by ſome the Star of *Bethlehem*, comes from the Greek Ορνιθόγαλον, *Lac Gallinæ* or Hen's Milk; tho' why ſo called cannot be eaſily determined, it having not much Relation to the Whiteneſs of Milk, nor to Hens, unleſs in Raillery we ſhould ſay, that thoſe Birds by eating this Flower, laid up Milk. *Marcellus* gives us a better Account of its Etymology, ſaying the Star-Flower is called Ορνιθόγαλον, becauſe the Whiteneſs of its Flower is like that of Milk.

The Star-Flower is in general deſcribed to be a Plant that from its Roots ſhoots out long Leaves narrow and creeping, in the midſt of which, a Stalk riſes about half a Foot high, round, naked, bearing at the Top a great Spike of Flowers, opening by degrees, conſiſting of ſix Leaves in a round Figure, and in the Middle a Chive ariſes, which turns to a Fruit ſomewhat round, divided into three Cells full of ſmall black Seeds almoſt round.

There are ſeveral Kinds of Star-Flowers.

The great Star-Flower bears a white Flower, hanging down like the Tops of Fennel.

The Star-Flower with a bluiſh Colour.

The *Arabian* Star-Flower, which is a Sort of Hyacinth and deſcribed to bear long green Flowers, a green Stalk two Foot high, bearing divers large Flowers at Top, with ſmall ſhort green pointed Leaves at the Bottom of each of them, with ſix white Threads with yellow Pendants.

The Star-Flower, with a white Flower like an Ear of Corn; this Kind is the ſcarceſt, and there are of different Colours among them, as the dirty Colour, the greeniſh White, and the pale Blue.

That called the Star-Flower of *Naples*, riſes yearly out of the Earth, the Stalk two Foot high, bearing many Flowers of ſix long narrow Leaves, ſhining White on the inſide, and whitiſh Green without, turning towards the Stalk, with ſix other ſmall Leaves in the middle like a Cup, with a white Pointel and ſix Treads in the middle.

The yellow Star of *Bethlehem*; the Stalk four or five Inches high, with yellow Star-like Flowers at Top, with a ſmall greeniſh Line down the Back of the Leaves, and ſome ſmall reddiſh Threads in the middle.

Star-Flower of *Ethiopia*, from whoſe green Leaves ariſes a Stalk a Cubit high, bearing from the Middle to the Top, many large white Star-like Flowers with ſome Yellowneſs at the Bottom of them, a three-ſquar'd Head, compaſſed with white Threads tipt with yellow.

The great White-ſpiked Star of *Bethlehem*, like but leſs than the former great white one, but not ſo good, having the Flowers growing in a large Spike but much thinner ſet on the Stalk.

M. *Chomel* mentions the *Indian* Ornithogalon, a very fine Plant and much eſteemed, having at the Extremity of its Stem a pointed Ear, half a Foot long, round, and will by Degrees appear in ſeveral white Flowers, which diſcover a green Button in the Middle.

The Author of the *Retir'd Gardener* ſays, it is no hard matter to cultivate the Star-Flower; that it is multiplied only by Bulbs, which in Summer-time grow in abundance, that this Plant coming originally from the *Indies*, a hot Country, requires to be expoſed to the greateſt Heat, and therefore the Gardener ſhould rather chooſe to put it in Pots than in the naked Ground, for being eaſy to be removed from Place to Place, one may put it into that which ſuits beſt with it.

It muſt be planted in an Earth, conſiſting of two Thirds Mould, and one Third light Earth, full of Salts, ſuch as certain blackiſh Sands, which by the Productions they yield, we may perceive to have a great deal of Subſtance.

The Time of planting the Bulbs of Star-Flowers, is in the Month of *September*; they muſt be planted two Inches deep and well watered, when the Gardener thinks they want it. The Star-Flowers are very apt to be affected with Cold; and therefore he muſt be careful upon the Approach of Winter, to place them in his Green-Houſe, that the Froſt may not injure them; this Plant will not bear to be often tranſplanted, and when he does it, he muſt ſtay till the Flower is quite paſt, and its Seed ripe, and then being re-planted at the Time mentioned, it will ſhoot forth new Roots.

The Root of this Plant being boiled, and ſome Water put afterwards to it, is good againſt Heat of Urine; and if drunk ſeveral Mornings faſting, it will ſtrengthen the Stomach, and hence it is that they very commonly eat it at *Verona*.

ORPINE, in Latin *Anacampſeros*, a Plant in Reſpect to its Stem and Leaf, like Purſlain; there are in all the Knots two Concavities from whence the Leaves come forth; it ſhoots up from the Root ſix or ſeven Stems bearing a dark Blue, thick, glewy, and pulpy Leaves; the Flower is yellow and ſometimes white; it grows in cultivated Places, and eſpecially in Vineyards in the Spring, and often bloſſoms in *Auguſt*.

The Leaves being apply'd in a Plaiſter for ſix Hours, cures a Leproſy; but you muſt afterwards make an Ointment of Barley Meal, and anoint it in the Heat of the Sun with Vinegar and waſh the Place after it is dry.

The Juice or Decoction of its Leaves is a ſovereign Remedy to heal Wounds, to ſtop a Flux of Blood, and good for inward Wounds and Ulcers.

ORTOLAN; a Bird ſmaller than a Lark, it has a red Bill, Legs, and Feet; the Wings are intermixed with black and yellow, his Belly, Head, and Neck is of an Orange Colour, and the Breaſt yellow with Orange Spots: It is delicious Food and burſts with Fat. He feeds upon Millet.

Ortolans as well as Quails come to us in the Month of *April*, and go away in *September*. The Seaſons to take them in, is in *July*, *Auguſt*, and *September*, ſome of them may be taken, when they come firſt, but 'tis not much worth while; the Places where they live moſtly and take delight in, are commonly Vineyards and Oatfields near them; they are taken with Bow-Nets.

The common Way of dreſſing Ortolans, is after they are drawn, to roaſt them on a ſmall Spit and to baſte them with a little Lard; and then you may cover or ſtrew them with Bread and Salt and eat them with Suet and Orange; they may alſo be ordered as well as ſome other wild Fowls, in a *Tourte* or *Pan-Pie* after the *Spaniſh* Way for a Side-Diſh; for which ſee Paragraph the ſecond, under *Tourtes*.

ORVIETAN; an Antidote prepared in this Manner: Take the Roots of Scorzonera, Carline-Thiſtle, Maſterwort, Angelica, Biſtort, ſmall Ariſtolochy, Contrayerva, white Dittany, Galanga, Gentian, Coſtus, true Acorus, Seed of *Macedonian* Parſley, Leaves of Sage, Roſemary, Galega, Holy Thiſtle, Dittany of Candia, Laurel, and Juniper-Berries, of each one Ounce. 2. Cinnamon,

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namon, Cloves, and Mace, of each half an Ounce. 3. The Bodies, Livers, and Hearts of Vipers dry'd, and old Treacle, of each four Ounces. 4. Eight Pounds of good ſcumm'd Honey; make your Antidote of all theſe Ingredients according to the Rules of Pharmacy.

All the Roots and Leaves ought to be dry'd, and you ſhould pulverize them together in a great Braſs Mortar, as well as the dry'd Vipers and other Drugs, beginning with thoſe that are the moſt ſolid; ſearce them thro' a ſilken Sieve cover'd, and after having ſcumm'd the Honey, without any Addition of Moiſture, and diluted the Treacle in Part of the Honey, continue to mix alternatively as well the Honey as the Powders, till the whole is thoroughly incorporated and reduced to the good Conſiſtence of a ſoft Electuary, which you muſt let cool in a *China* Veſſel, well cover'd and to be uſed as you have occaſion.

The Proportion of Honey is found here to be in a far greater Quantity than in the Treacle of the Antients, becauſe there is neither Oil of Nutmeg, Balm, Turpentine, or any other Juice which in any Meaſure can ſupply the Place of Honey in it; and if there was leſs of it, the Humidity would become dry, and ſo making way for the Air to enter into the Maſs, it would not fail in a ſhort Time to corrupt it.

The Orvietan thus prepared is extremely good againſt all Sorts of Poiſons, againſt the Plague, Small-Pox, Meaſles, and all other epidemical Diſtempers. It is alſo very good for the cold Diſeaſes of the Brain, and Stomach, and againſt all Wind Cholicks. The Doſe is from a Scruple to a Dram, and even to two for thoſe that are robuſt; they take it either upon the Point of a Knife, in a Bolus, diſſolv'd in Wine, or in ſome other Cordial Liquor.

OSMUND-ROYAL, in Latin, *Oſmunda Regalis*, a Plant to be met with in watry Places, as Marſhes, *&c.* the Root of it is the only Part, which is uſed in *Medicine*. *Schroder* reckons it of a mixed Temperament, and ſays it exterges and is ſubaſtringent: It is moſt in eſteem for reſtraining the *Whites* in Women, and ſtrengthening the Womb. It paſſes with ſome for almoſt a *Specifick* in the *Rickets*; but how it can do any great Feats that way, does not appear, from any of its Qualities.

It enters into the Compoſition of ſome *Coſmeticks*, and is reckoned very good to get *Freckles* off the Face, and to ſmooth and ſoften the Skin; ſome eſteem it very powerful in diſperſing bruiſed Blood, and taking away the Blackneſs which ariſes therefrom; and *Mynſicht* made it the Baſis of a Cataplaſm for ſuch Purpoſes; but notwithſtanding theſe many Virtues, it grows now much out of uſe, and is hardly ever imploy'd in extemporaneous Preſcriptions.

OTTER; an amphibious Animal, living both in Water and Land, in outward Form, reſembling a Beaver; and ſome will have it, that if his Tail were off, he would be in all Parts like it, and differing in nothing but Habitation; for the Beaver frequents both ſalt and freſh Water, but the Otter never goes to the Salt; but tho' this Animal lives in the Water, he does not breathe like Fiſhes thro' the Benefit of that Element, but like other Quadrupeds, tho' he will lie long under Water without Reſpiration: If he wants Prey in the Waters, then he will quit them for the Land, and if by painful hunting aſhoar he cannot fill his Belly, he will feed on Herbs, Snails, Frogs or the like: Neither will he take the leſs Pains in the Water, for the ſame Purpoſe; for he will ſwim two Miles together againſt the Stream, that ſo when his Belly is full, the Current may carry him down again to his deſigned Lodging, which is near the Water-Side, made artfully with Boughs, Sprigs, and Sticks, couching together in very curious Order, wherein he ſits to keep him from the wet.

When he hunts Fiſh he often pops his Noſe above Water to breathe, and is a Creature of wonderful Swiftneſs and Nimbleneſs in taking his Prey, as well as ſubtil and crafty, being endow'd with a wonderful Sagacity and Senſe of Smelling, inſomuch that he can directly wind the Fiſhes in the Water, a Mile or two's Diſtance; neither will he abide long in a Place, for he is apt to be afraid and take Diſtaſte, and ſo forſakes his Couch, and ſifts up and down the River at a Mile or two's Diſtance, and this he will do according as he finds Plenty or Scarcity of Fiſh. He is footed like your Water-Fowl, having a Web between his Claws, and no Heel but a round Ball under the Sole of his Feet, and his Tract is called his *Mark* and his Excrements *Spraints*. His Skin will yield a Price.

OVEN; a Place wherein they bake Bread, *&c.* as to the Method of heating it for that Purpoſe, when your Dough or Paſte is in good Order, it is time you begin to think of heating the Oven, with what Fuel you can get; and here it is to be obſerved, that Splinters or Pieces of dry Wood are much better than Faggots, and Faggots to be preferred before other Fuel. There are thoſe who are obliged to make uſe of Heath, Straw, *&c.* and nobody can be blamed on this Account, every one being neceſſitated to conform to the Nature and Circumſtance of the Place where he lives. In heating the Oven, Care muſt be taken, that the Wood be not burnt every where at the ſame time; but ſometimes in one Side, and ſometimes another; and let the Aſhes be continually taken out with a Rake.

When you have a Mind to know if the Oven is hot, you need only rub the Arch or Hearth with a Pole, and when you perceive ſmall Sparks appear, its a Sign it is hot, and then you muſt give over heating it any more; then you are to take out the Brands and Coals; and range a ſmall Flame near the Mouth of the Oven, and clean it with your Inſtrument made of old Linnen, which muſt be dipt in fair Water, but it muſt be wrung before you uſe it; then ſtop up the Oven for a little time, that the Heat may abate, which otherwiſe if the Bread were put in preſently would make it turn black; and when you judge the Heat to be a little abated, put in the Bread as expeditiouſly as you can.

A certain Perſon made an Oven, at the further End of which, he made a Vent for the Smoak; which if he had carried upright, would have obliged him to have been at the Charge of a particular Funnel for it; beſides he could not have well come at it to ſtop it when the Oven was hot, and therefore he brought it with a Pipe over the Top of the Oven, by which means he would ſtop both the Mouth and Vent together; he added that the Air drawing thro' the Oven, his Wood kindled preſently, that any green Wood would burn in it, and that it took up but a third Part of the Wood, which another Sort of Oven would require to heat it. See *Bread*.

OVERFLOWING of *Land*; a Way of improving Land, and commonly effected by diverting

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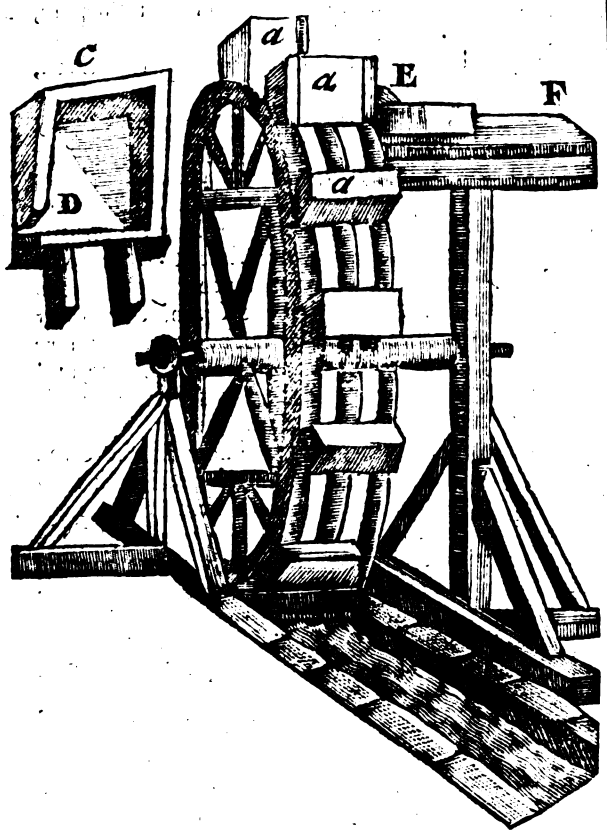
ing the Streams of Rivers, Brooks, Land-Floods, or Springs, or ſome Part of them, out of their natural Channel: But where the Streams lye ſo low as to be incapable of overflowing the Lands, they are made uſe of to turn ſuch Engines as may raiſe a Quantity of Water to do it: The beſt and cheapeſt Engine for effecting of this Work, is that called the *Perſian* Wheel, which may be made of what Bigneſs you pleaſe, according to what Height you would have the Water raiſed, and the Strength of the Stream that turns it. At *a a a &c.* are ſeveral Boxes ſet round the Wheel, which turns it and raiſes the Water. At *Fig.* 2. is a particular Deſcription of the Boxes as open, the flat Side of which is turned againſt the Stream, C ſhews the Side that dips the Water; and at D is the Place where the Water runs out when the Wheel comes to the Height of E, at which Place is a Trough at F to carry the Water off, and where Streams are not to be had, the Wind is made uſe of for the ſame Purpoſes to work Pumps and other Engines; but as Lands near unto or bordering upon Brooks or ſmall Rivers, admit of greater Falls and Deſcents, than bigger Rivers do, which commonly run more ſlow and level, ſo they do often give an Opportunity for theſe Improvements



whereas the other does it very rarely; but when it can be effected, large Streams make the richeſt Lands, becauſe the large Rivers are uſually the moſt fruitful. When you have got your Water to the higheſt Part of the Land that you can bring it to, make a ſmall Trench to carry ſome of the Water in, to give you the Level of the Land, keeping it always as much as you can upon a Level, or upon the higher Part of the Land, that ſo from the upper Part you may be able to water the lower when you pleaſe; and by carrying of the Level of this ſmall Trench, you will be directed how to cut out your main Trench, which ought to be made big enough to receive the whole Stream that you raiſe, and to be rather broad than deep; you are to make ſeveral ſmall ones at convenient Diſtances, according to the Bigneſs of the Stream, and the Quantity of Land you are to water, making your main Trench the narrower, proportionable to the Number of Drains you lead from it; only you muſt note, that the greateſt Advantage of Overflowing is, where you can do it frequently, and draw it off quickly; becauſe when Water ſtands long on the Ground, eſpecially in Winter, it is apt to breed Ruſhes and Weeds, and therefore where any ſuch Inconvenience is, draw it off by ſmall Trenches.

Some there are who graze their Land till after *Chriſtmaſs*, and others longer; but as ſoon as it is fed bare, from *Alhollon-tide* to the Spring, that the Graſs is not too high, is the *beſt Time* for *overflowing*; except it proves a dry time in *April* or *May*; if it does, it will be of mighty Advantage; for the Graſs in hot Weather grows thrice as faſt, if moiſtened, as at other times. Land-Floods, are beſt to overflow with in Winter, and warm fatning Springs in Summer; only you muſt obſerve to let the Water dry in before you water it again, and do not ſuffer Cattle to poach it; you ſhould water it at Night, ſo as the Water may be gone before the Heat of the Day comes, which is apt to occaſion the ſcorching of it, and to rot the Roots of the Graſs, by lying too long on the Land; the Waſhings of High-Ways, of Towns, or Streets, and eſpecially of Commons, where Sheep feed, is a very great Improvement of Land or Trees.

It is to be obſerved, that all Sorts of Lands will not be improved by Overflowing, except with Land-Floods, and in Summer Time, when it is very hot Weather; as your cold Clay, and ſtrong Lands that lie very flat, partly becauſe of their cold Nature, and partly becauſe of their Flatneſs, and becauſe Water will not eaſily penetrate ſtiff Clay, and therefore light dry warm Grounds are the moſt improved by watering; but as ſome Lands are improved by *Overflowing*, ſo the chief Improvement of others is by *draining*; for which ſee *Draining of Land*. There are *Springs* indeed in ſome Places, that are injurious, inſtead of being an Advantage, if they overflow Lands; See *Perſian Wheel*.

OVER-REACH; a painful Swelling of the *Maſter-Sinew* of a *Horſe*, the Reaſon being from his over-reaching and ſtriking the Sinew with the Toe of the hinder Foot, which makes him halt and go lame. See *Halting* and *Lameneſs*.

OUNCE; a Weight in *Troy*, conſiſting of twenty Penny Weight, but in *Averdupois* of ſixteen Drams.

OUT-WORKS; a culinary Term, ſignifying the Courſes of Diſhes ſet on the Outſide of the Table.

OX; a Bull-Calf gelt in Time becomes an Ox, and he is caſtrated either to fatten, or render him more plyant to Labour; theſe are very profitable Animals, and therefore it is of the utmoſt Importance that great Care ſhould be taken of them, and that they be well fed, eſpecially when they draw or are put to any Labour; thoſe that are deſigned for Labour ſhould be neither too fat nor too lean, and that Ox which eats ſlowly, is better for all Sorts of Work than that which eats faſt. M. *Chomel* ſays, he ought to be of a middle Size, eaſily managed, obedient to the Man's Voice, without often uſing the Goad to him.

Before we come to ſpeak of the Colour of the Hair it muſt be obſerved, that it ought to be ſleek, which is a true Sign of a good Conſtitution, whereas a dull and uneven Coat is a Sign that the Ox

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has some Infirmity. A thick Coat is always a good Token; for that Ox which has a thin one, is usually over-heated, and in Danger of falling sick; and when in handling the Beast you will perceive the Hair to be very soft, you cannot but expect good from him, since it shews that his inward Parts are very sound.

An Ox with a black Coat is always good, provided he has something white either in his Feet or Head, otherwise he is lumpish and unfit for Labour, because Melancholy is predominant.

It is not without Reason, that a red Ox is valued for the Plough or Waggon; for being very bilious, it is observed he has always much Mettle in him, and you can never have enough of that in this Animal, who is naturally very slow, and therefore should be pitch'd upon for Labour; and they are not much the less to be valued, when they have some white Ends.

The Bay or Chesnut Colour is not to be rejected; its true, he is not so mettlesome as the red Ox by reason of the Phlegm which does a little allay the Choler, and make him slower for Labour.

Those that are spotted are not so good as the former, because they are of a more Phlegmatick Nature, and consequently softer and always more lazy; but tho' these are not so fit for the Plough, yet as to the fatning Part, they are to be chosen preferably to all others, as being full of Flesh, and soon growing fat.

A white Ox is never good for any Thing but to be fatned up, and for this End is even better than the spotted one, which with the Phlegm of which he is full, has also some Choler, which quickens him more than the white one, with whom Phlegm is predominant, that has nothing but what is heavy.

A grey colour'd Ox is neither fit for the Plow nor for fatning; since Phlegm and Melancholy have the Predominancy in him, that can produce nothing in him that is advantageous.

The brown colour'd Ox is not wholly to be rejected, those that are thus marked, will indeed draw, but they will soon tire because they are very melancholick.

When you have observed these things, and are about buying your Oxen for Draught, it must be noted; that they can do you no good Service but from three Years old, and not after ten; they are good for nothing then but to be fatted up, to be sold for the Shambles.

An Ox will live to be fourteen Years of Age; but he should not be suffered to grow so old: Indeed those that are bought for the Plough, should be young and not gouty, nor broken Hair of Tail or Pizzle, of a gentle Nature, and most familiar with Man.

Wherefore in taking of Oxen for use, they should be accustomed to be handled when they are young Bullocks and Calves, and tyed and bound to the Stall; yet they should not be tamed before three Years, as has been already hinted, nor after five Years old; for the one is too weak and tender, and the other too hard and strong, therefore in housing them first, a large Door should be made for them to go in and out, and a right Coming made into the House to prevent crushing one another; the Stalls also should be boarded under their Feet, and likewise before them, and let the cross Beam over their Heads be seven Foot high, to tye up their Heads, if need be, to which first fasten them and in a while accustom to handle them by the Head and Horns, and water them in the Stall; but they must first be tied so strait, that they may not well move their Heads, when you are to approach them gently, and go before them, and not behind them, nor on their Sides, speaking them fair, and so acustoming them to smell and know their Keeper.

Besides taming, Care must be had to match them that they may be of one Height, Spirit, and Strength, because the stronger will grow the weaker, and the duller hinder him of a freer Spirit.

Then in order to the framing of a young Ox to the Plough, match him with an old tame one, who is strong and gentle; for if the young one be too hasty, the other will keep him back, and if too slow, he will pluck him forward; or else make a Yoke for three Oxen, putting the young one between the two old ones, and this will do; for if he be too slack, the other two will force him to draw, and if too forward, will stay him; and if he would lye down, the other will hold him up. The Nerves and Muscles of a labouring Ox should indeed be strongly made, not charged with fat, and he ought to be such a one as will go on his Way, without starting at Shadows, Dogs, Waters, or any thing else he sees or hears. When they are found to be apt to start, the Person who has the driving of them ought to have his Eye always upon them to keep them in order; and that grand Vivacity of Spirits which is occasioned by their cholerick Temper, which is predominant in them, will by degrees, as they are used to Labour and Age, reclaim them. Some Oxen are apt to be restive; and the best way to make them draw, is to take a Stick red hot out of the Fire, and burning at one End, with which you are to beat their Thighs and it will do.

The Age of your Oxen may be known by their Teeth, they shed their fore Teeth at ten Months old, and others come out, which are easily distinguished by their Shape and Colour, since they are not so white and they are larger than the others; six Months after, they will shed Part of their young Teeth again, in the Room of which Nature substitutes others, which may likewise be easily distinguished from the first Teeth that remain, and when they have attain'd to three Years of Age, all their Teeth are equal: Some say, they can know their Age by their Horns, and that as many Rings as are about their Roots, so many Years old they are.

Different Countries have their different Ways and Seasons too of working their Oxen in the Plough.

M. *Chomel* says, that they put their Oxen twice a Day to the Plough in *France* in Summer Time, working them from the Month of *May* to that of *September*. They usually go out with them in the Morning at Break of Day, and working them till nine they bring them back to their Stalls, to give them Fodder and Rest, and to guard them from the great Heats which must incommode them; before they yoke them in the Afternoon, they put them into good Pasture Ground, till the Hour of two, and then house em, and having fed them with either Bran or good Oats, put them to the Plough again, and work them till seven in the Evening. Happy, says the same Author, are those who live in such Countries, where there is Plenty of Grass, wherein they leave them to feed and rest all Night; this saves a vast Expence to the Master of a Family, who otherwise must throughout the Year have a great Quantity of Hay for them.

He that conducts the Oxen to plough must be armed with Patience, a Thing very necessary for such

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ſuch as have to do with theſe Animals; he muſt not uſe them too roughly, but muſt be careful of them and fodder them at their uſual Hours; not ſuffer them to want Litter, and take care to give them Water twice a Day in Summer and once in Winter. The Ploughman upon their Return from the Field or from ploughing, muſt not neglect to caſt his Eye upon them, and obſerve whether they have received any hurt; he ought alſo to take up their Feet, to pick the Stones out, which very often ſtick to them, or elſe the Thorns, ſhould any ſtick in them, which will prevent them from being lam'd.

He will do well alſo when the Work of the Day is over, to rub them with Straw-Bands; to prevent their being tyr'd, he muſt rub them over with Horns of Oil and Turpentine boil'd together; and to prevent their being tormented with Flies, he muſt rub them with Laurel Berries cut very ſmall, and boil'd in Oil, or with their own Foam.

Wrought Oxen in the Seaſons they are put to labour, ought to be fed with Care; in the Winter when they do little or no Work, Straw and Hay are ſufficient for them, but when they are to be yok'd in the Morning, you ought to give them ſome good Hay; their Repaſt uſually laſts an Hour, and before they are yok'd you may give them a Peck of new Bran, or ſome of it mixed with Oats; and that your Oxen may look and thrive well, mix ſome Lees of Oil with their Fodder, give them but little of it at firſt, that they may be accuſtomed to it, and then ſomewhat more, which will keep them in Health, and if they have a Weakneſs upon them, give them ſome Vetch pounded and ſteeped.

If a Man would buy lean Oxen to feed, he muſt ſee that they be not only young and luſty, but alſo ſmooth in their Hair, not ſtaring, and that they often lick themſelves, that they be whole-mouth'd, wanting none of their Teeth, that they be broad-rib'd, have thick Hides, and not be looſe-ſkinn'd nor yet ſtick hard to the Ribs or Sides, that they have a good Tail and Pizzle and the Hair of neither broken, or otherwiſe they will be long in feeding.

There are ſeveral Ways of fatning of Oxen, &c. very well known to moſt People; but for fatning of an Ox in the Stall, a conciſe Account of it cannot be amiſs here.

If the Ox is taken from Graſs in the Summer, he will hardly fall to eat Hay for a good while after, wherefore he muſt be kept without Meat and Water a Day and a Night, and he will come to; but firſt give him but a little Hay at once, whereby he may eat it up clean, and thereby grow hungry; remember to take them up dry, neither let them go out of the Stall at any time thence after, and thereby let them not lick themſelves, which hinders their fatning; but you muſt ſo provide that they may have Water enough brought them in Bowles, or elſe to come thro' their Stalls, as ſome do uſe; which is, to ſet a wooden Trough along thro' the Stall, and with a Pipe of Lead, and a Cock at the End thereof, coming from a Conduit or Ciſtern, thereby fill the ſaid Trough twice a Day with freſh Water, Morning and Evening, and at every Time cleanſe it of the old Water; but after they have once drunk their Fill of the freſh Water, they will loath any more of it. The Trough alſo ſhould be laid ſomewhat aſloap, that the Water may run all out at the End thereof, by taking forth a Pin to let it out, and thus continue to do Morning and Evening as long as you fatten your Ox.

The ſame is to be done in reſpect to the Hay, for the old Hay muſt be taken away, and freſh brought inſtead of it Morning, Noon, and Night, and for change, they give them ſometimes Wheat or Barley Chaff, with the Gurgine thereof. Then for the Cleanſing of them, their Dung ſhould be ſhovelled down Morning and Evening, and Care had from time to time to keep them clean, that being a Furtherance to their fatning and liking: And for littering them, do not litter at all, but let them lye on fair dry Planks and in their own Dung; tho' ſome are of Opinion there ſhould be ſome Litter put under the fore Part of their Bodies.

It will not be out of the Way to ſay ſomething in this Place about buying of fat Oxen for Slaughter; to this End you muſt handle them, and ſee if they be ſoft on the Crop behind the Shoulders on the hindermoſt Rib, and the Huckle-bone ſoft, and have a big Nath round and knotty, and if the Cod be big and full, they are good Signs they are well fed and well tallow'd.

But it will be very material to know of whom and where you buy; for if the Oxen come from better Ground than your own, they will not like ſo well with you, and ſee there be no Sickneſs in that Pariſh or Quarter where you buy.

Again, the Buyer ſhould be ſatisfied as to the Soundneſs of an Ox, to which Purpoſe let him gripe or pinch him with the Hand on the Back or Withers behind the fore Shoulders; where if he be ſound he will not ſhrink, but if otherwiſe he will not only ſhrink, but be ready to fall; we have ſpoke before about knowing the Age of the Animal, and all that is to be added here is, that when he begins to grow old, his Teeth will grow unequal, black, and crooked.

Having ſaid ſo much concerning the purchaſing of Oxen for ſome particular Uſes, it may not be amiſs to deſcribe in general an Ox and the Properties the Buyer ought to expect in it: He ought to be young, well quartered, with large and big Members, the Horns ſomewhat black, ſtrong and big, the Forehead broad, and Brows wrinkled, the Ears rough, within hairy and ſoft, the Eyes great and large, the Muzzle black, the Noſtrils crouch'd within, the Neck-Chine long, thin, and fleſhy, the Dew-Lap great and hanging almoſt to his Knees, the Breaſt round and big, the Shoulders large and deep, the Belly big in Compaſs, falling down, the Ribs wide and open, the Reins large, the back ſtrait and flat bending towards the Rump, the Thighs round, the Legs ſtrait and well ſet, the Knees full and round truſſed, the Hoofs and Claws large and broad under Foot, the Colour black or red, the others may do, and laſtly the Beaſt gentle and eaſy to be handled and touched.

Oxen indeed are not ſo ſubject to Diſeaſes as Horſes and ſome other Animals, yet it will be convenient twice a Year to let them Blood, particularly thoſe for Draught, for Health's Sake, that is, in the Spring and Fall, the Moon being in any of the lower Signs, and give them to drink of the Pickle of Olives, mix'd with an Head of Garlick bruiſed; otherwiſe purge 'em every Quarter, three Days together; one with Lupine Peaſe, another with the Grain of Cypreſs, beaten the Night before in a Pint or a Pint and a half of Water, &c. Laſtly, if the Soundneſs or Health of an Ox be ſuſpected by you, viſit him in a Morning in the Houſe before he has Meat or Drink, and view the Top of his Noſe, where if there be

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ſtanding Pearls, like Drops of Water, he is Sound of Body, but if the Top of his Noſe be dry, it is otherwiſe with him.

As to the particular Diſeaſes to which theſe Animals are ſubject, *viz.* Loathing of Food, Languiſhment, Heart-ſick, Cholick, Swelling of the Belly, Antecove, Looſneſs, Coſtiveneſs, Piſſing of Blood, Barbes, Feaver, Cough, Swelling of the Neck, Leaneſs, Swelling of the Feet, Shrinking of the Feet, Sprain, Prick in the Feet, Stoppage of Urine, Head-ach, Mange, Bearing of the Flanks, ſore Eyes, Lice, Hide-bound, Stone in the Bladder, Halting, *&c.* with the Receipts proper for their Cure, they may be found under their reſpective Heads in Alphabetical Order to which the Reader is referred.

OX-EYE; in Latin *Buphthalmum*, from Βοῦς *Bos* and Ὀφθαλμὸς, *Oculus*, a Plant that from its Root, ſhoots forth pretty high Stalks and Leaves that are large, long, ſpreading, notched, having their Notches as it were by Pairs, and indented round the Edges. At the Top of the Stalks grow radiated Flowers, whoſe Diſk is compoſed of ſeveral Flouriſhes, in the Shape of Gutters, diſtant from one another, and whoſe Crown is compoſed of half Flouriſhes, reſting on the Embryo's and contained in a ſcaly Cup; theſe Embryo's grow in time to be very ſmall ſquare Seeds.

This Plant is multiplied by the Seed ſown in *March*, and by the Roots ſplit in Slivers; the firſt Way is indeed too tedious, and the other expeditious, which is a particular Advantage theſe vivacious Plants have over thoſe that are annual. It is planted in the largeſt Borders of Parterres three Inches deep, and a Span diſtance one from another, and from any other Plant that accompanies it. Care muſt be taken to render the Earth as friable as poſſible before this Plant is ſet; it will thrive exceedingly well, for all Sorts of Ground agree naturally with it; it muſt be watered as ſoon as planted.

As for the Ox-Eye which grows wild near Caſtles and in the Fields; *Chomel* deſcribes it to have weak and tender Shoots, that its Leaves are like unto thoſe of Fennel, that the Flower is yellow and large like that of the Camomile, and made in the Shape of an Eye, from whence it has its Name; that it bloſſoms in *March* and *April*; its medicinal Vertues he takes from *Dioſcorides*, who aſſures us that the Leaves of it being bruiſed are good to diſſolve cold Tumours and Schirrus's; and that it is the Opinion of ſome, that if thoſe who are troubled with the Jaundice drink of a Decoction of it preſently after bathing, they will for a time, recover their natural Colour.

OXICRATE, being a Term occurring here and there in this Work, it ſignifies a Mixture of Vinegar with Water, called *Puſca* or *Poſca*.

OX-STALL; a Place that is covered and ſhut wherein to put black Cattle; ſuch there are alſo for Sheep, Goats, and Swine; but theſe laſt are more properly called Goat-Houſes and Hog-Styes. They ought to be warm in Winter, and a little airy in Summer; they muſt by no Means be ſunk in the Ground; but they may be a little ſhelving that the Water may run off; the Floor of the Goat-Houſe ſhould be raiſed a little above the Ground, becauſe Moiſture is an Enemy to theſe Animals; as for Hog-Sties there is no need of taking much Pains about them, they may be made anywhere.

OZIER, Water-Willow, or Aquatick Sallow, in Latin *Vimen*, is of innumerable Kinds, commonly diſtinguiſhed from Sallows, as Sallows are from Withys, being ſo much ſmaller than Sallows and ſhorter liv'd and requiring more conſtant Moiſture; they muſt be planted rather in a dryiſh than over-moiſt Ground, in which we frequently cut Trenches to avert the Moiſture: It is more limber and flexible for Baskets, Flaskets, Hampers, Cages, Lattices, Cradles, the Bodies of Coaches, and Wagons; for which it is of excellent uſe, light, durable, and neat, as alſo for Chairs, Hurdles, Stays, Bands, likewiſe for Fiſh-Wears and to ſupport the Banks of impetuous Rivers: It is alſo beſt for all wicker and twiggy Works.

Cut theſe Oziers in the new Shoot, for if they ſtand longer, they become more inflexible, cut them cloſe to the Head a Foot or ſo above the Earth about the Beginning of *October*; but if you attend till the cold be paſt 'tis better; yet about *London* they are cut in the moſt piercing Seaſons, and they are planted till *Candlemas*, which, whoever do not obſerve, they are judged to be ill Husbands.

When they are cut, make them up into Bundles and give them ſhelter, ſuch as are for white Work, being made up in Bolts as they call them, ſhould be ſet in Water, with the Ends dipt; but for black and unpeel'd; preſerved under Covers only, or in ſome Vault, or Cellar, to keep them freſh, ſprinkling them now and then in exceſſive hot Weather, the Peelings or Splicings of the former are uſed by Gardeners and Coopers.

Oziers in *England* are of three vulgar Sorts; one of little worth being brittle, another called Perch, of limber and green Twigs, with a ſlender Leaf; the third Sort is like the ſecond, but the Twigs are not altogether ſo green but yelloviſh; this is the beſt for uſe, being tough and hardy. The uſual Names by which the Basket-Makers of *London* call them are the hard Gelſter, the Horſe Gelſter, wiping or ſhrivelled Gelſter, the black Gelſter, the hard, ſoft, ſharp, ſlender top'd yellow Golſtones and the fine Golſtone; the yellow, green Snake or ſpeckled Ozier, Swallow-Tail and the *Spaniard*; the *Flanders* Willow, which comes to be a large Tree, as big as ones Middle, the oftener cut the better; there is one called the white Swallow; all theſe are different Species and therefore to be planted ſeparately, with theſe the Coopers tye their Hoops, to keep them bent: The white Swallow of a Year or two's Growth, is uſed for green Work; and quarter-Can-hoops, of which the Seamen uſe great Quantities, are made of the toughest Sort.

The choiſer Sort which are ever the ſmalleſt alſo the golden Yellow and White, which is beſt for Propagation and Breed, ſhould be planted of Slips of two or three Years Growth, a Foot deep and half a Yard in Length, in mooriſh Grounds Banks, or Furrows; plant them in *January* and all *February* at two Foot ſquare; ſome plant them in *Eights* like Quick-ſets and near the Water, and keep them not more than half a Foot above Ground; then they muſt be diligently cleanſed from Moſs, Slab and Ouze, and frequently prun'd to form ſingle Shoots, and ſee that few or none grow double; head them every ſecond Year about *September*, the Autumnal Cuttings being beſt; but generally you may cut Withys, Sallows, and Willows, at any mild and gentle Seaſon, between Leaf and Leaf, even in Winter, but the beſt time both to cut and plant them, is during the Increaſe of the Moon about the Beginning of *March*.

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They raiſe them in *France* and ſeveral other Countries from Seeds contained in their Juls or Catkins which they ſow in Furrows or ſhallow Trenches: It ſprings up like Corn in the Blade, and is ſo ſlender that they frequently mow them with the Scythe. This has alſo been attempted in *England*; but the Weeds did ſo confound them that they could not be kept clean.

The Ozier is ſo profitable, that in ſome Places twenty Pounds has been given for an Acre, and ten is uſual near *London*. It is, doubtleſs, preferable to the beſt Corn-Lands, needs but once planting, and yields a conſtant Crop to the World's End, and is therefore in the Eſteem of knowing Perſons, valued in Purchaſe accordingly.

Oziers are eaſily renewed, when a Plant now and then fails, by pricking in a Twig of the next at Hand, when you viſit to cut them. Conſidering the vaſt Quantities yearly imported from abroad, to ſupply Baſket-makers, Fruiterers, Lime-Burners, Gardeners, Coopers, Packers, and general Carriage, it is a Wonder Gentlemen and others do not more imploy their moiſt Grounds, eſpecially where Tides near freſh Rivers are reciprocal, in planting and propagating Oziers.

Pliny would have the Place prepared, by trenching it a Foot and an half deep, and in that to fix the Sets of the ſame Length at ſix Foot diſtance; thoſe, if large, come immediately to be Trees, which after three Years abate within two Foot of the Ground.

P.

PACK-HORSE; a Horſe for Portage, that is, for the Pack or Hampers; in chuſing of which let him have a ſtrong Body and Limbs, but not tall, with a broad Back, out Ribs, full Shoulders, and thick Withers; for if that Part be thin, you ſhall hardly keep his Back from Galling, and be ſure that he takes a large Stride; for the Horſe that does ſo, goes at the moſt Eaſe, and rids the Ground the faſteſt.

To order him as the Cart-Horſe, our Countrymen ſay, neither of them need walking, waſhing, or Hours of faſting, only dreſs them well, look to their Shoes and Backs, and then fill their Bellies, and they will do their Labour; and the beſt Food for them is Hay, Chaff, or Peaſe, or Oat-Hulls and Peaſe, or chopt Straw and Peaſe, mix'd together; to give them alſo warm Grains and Salt once a Week will not be amiſs, which will prevent the Breeding of Worms, and ſuch like Inconveniences.

PADDOCK; a Piece of Ground encompaſſed with Pales or a Wall, and moſt conveniently taken out of a Park, it muſt be a Mile long and about a Quarter of a Mile broad; but the further End ſhould be ſomewhat broader than the nearer, and that becauſe moſt People deſire to ſee the End of that they call the *Paddock Courſe*, and who wins the Wager; this Courſe is performed by Grey-Hounds.

PACK OF WOOL, a Weight with us, conſiſting of ſeventeen Stone and two Pounds, or 240 Pounds Weight.

PAINS, a Word adopted of late Years out of the *French* into our Language by thoſe who are ſkill'd in Cookery, and therefore made uſe of by us in this Place, tho' the plain *Engliſh* Word is *Loaves*: We have ſeveral Side-Diſhes called *Pains*, as being made of Bread ſtuffed with different Sorts of Farces; ſuch as are the *Pains* of Gammons, Partridges, Veal, *Spaniſh-Pain*, &c.

To make a *Gammon-Pain*; let ſome Slices of Gammon be dreſſed in the ſame Manner as for *Gammon Eſſence*, as you will find it deſcribed in the firſt Paragraph under Article *Gammon*, except that you muſt not put any Muſhrooms to them, nor ſtrain them thro' a Sieve; if it happens, that the Slices, when dreſſed, are not ſufficiently thickned, you may in order to bring them to a proper Conſiſtence, add a little Bread Cullis; then having provided a *Potage Loaf*, let it be cut thro' the middle, in ſuch a Manner that both the upper and under Cruſt may remain entire. The Crum from the Inſide muſt be taken away and the reſt of the Loaf toaſted and brought to a fine Colour at the Fire or in the Oven, till it becomes brown, when it is ready, let the two Cruſts be joined together, in a little Diſh, after having ſoaked them a little in the Sauce, and put your Ragoo with the Sauce into it. You may garniſh it with Capons Livers dreſt in a Veal Cawl, and ſerved up among the Intermeſſes.

A *Side-Diſh of Partridge Pains* may be provided after this Manner; take roaſted Partridges with a Capon or Pullet's Fleſh, parboiled Bacon, try'd Suet, Morils and common Muſhrooms chopt. Alſo Truffles, Artichoke-Bottoms, fine Herbs and a Clove of Garlick, all well ſeaſon'd and cut ſmall; and to bind them, the Crum of a Loaf ſoak'd in good Gravy, and ſome Egg Yolks muſt be added; then your *Pains* muſt be made upon Paper of a round Figure, and of the Thickneſs of an Egg, at a convenient Diſtance one from another; you muſt dip the Point of your Knife in a beaten Egg, in order to ſhape them, aad neatly bread them; they may alſo ſerve to garniſh other Side-Diſhes of a larger Size, and of more conſiderable Meats.

To make a *Veal Pain*, a Fillet being firſt cut into thin Slices, let them be beaten, with the Back of a Knife; and proportion the Quantity of them to the Bigneſs of your Diſh; then let another Fillet of Veal be well minced, with parboil'd Bacon, dreſſed Gammon, try'd Suet, all Sorts of fine Herbs, the Breaſt of a Capon and Partridge, with Truffles, Mouſſerons, and common Muſhrooms chop'd, all well ſeaſoned, with all Sorts of Spice, and mix'd with a little Milk-Cream. In the next Place, ſome thin Slices of Bacon muſt be laid in order in a round Stew-Pan, as alſo one half of the beaten Veal Stakes, and then the Farce; you muſt go on to cover it on the top, in the ſame Manner as underneath, that the whole Farce may be incloſed on all Sides. And in the laſt Place, let it be well cover'd and bak'd between two Fires; you may put a little Piece of Garlick into the Farce, which muſt be brought to the Table hot, after you have well cleared it from the Fat, and neatly dreſſed it in a Diſh. You may likewiſe

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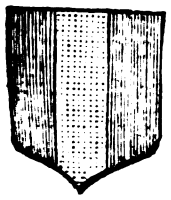
likewiſe ſerve this *Veal-Pain* with green Peaſe and Aſparagus, when they are in Seaſon.

Thoſe who would have a *Spaniſh Pain*, muſt take the Breaſts of roaſted Partridges, mince them ſmall, with an Handful of ſcalded Piſtachoes and a little beaten Coriander-Seed, and let all be well pounded in a Mortar; three or four Yolks of Eggs muſt be added, according to the Bigneſs of the Diſh, and ſo muſt a little Lemon Peel and good Gravy; let the whole Mixture be well temper'd in a Mortar, and ſtrained thro' a Sieve, as if it were Cream after the *Italian* Manner; this done, the Diſh muſt be put into the Oven, and all be turned into it, keeping a Fire over and under, till it be thoroughly coagulated: But it muſt be ſet on the Table by a neat handed Servitor, leſt it ſhould be broken as it is ſerving up.

We ſhall only add one *Side-Diſh* more of a *Pain* or Loaf farced, which is to be done with Sweetbreads of Veal, Artichoke-Bottoms, Truffles, and Gammon dreſſed in a Ragoo, with a white thickning Liquor of roaſted Veal and Lemon Juice; the Loaf muſt be well ſoaked for a Quarter of an Hour in good Broth, and ſerved up with Mutton Gravy, a little thickning Liquor and Lemon Juice.

PAINTING, an Art which in general, is the Imitation of Nature, and conſiſts in three Things, *viz. Deſign*, *Proportion*, and *Colour*; all which are expreſſed in three Sorts of Painting, to wit, *Landskip*, *Hiſtory*, and *Life*. Painting in *Oil* is nothing but the Work or Art of Limning perform'd with Colours made up or mixed with Oil. Materials for Painting are chiefly ſeven. 1. The *Eaſel*, which is a wooden Frame much like a Ladder, with flat Sides and full of Holes, to put in two Pins to ſet the Work upon higher or lower at pleaſure: It is ſomething broader at Bottom than at the Top, on the Backſide of which is a Stay, whereby the *Eaſel* may be ſet more upright or ſloping. 2. The *Pallet* a thin Piece of Wood, of Pear or Wallnut-Tree, a Foot long and about ten Inches broad, almoſt like an Egg, at the narroweſt End of which, a Hole is made to put in the Thumb of the left Hand, near to which a Notch is cut, that ſo you may hold the Pallet in your Hand: Its uſe is to hold and temper the Colours upon. 3. The *Straining Frame*, made of Wood, to which the *Primed Cloth*, which is to be painted upon, is faſtened with Nails. 4. The *Primed Cloth*, which is uſually good Canvas made ſmooth, ſized over with a little Honey, and when dry'd, whited over with Size and Whiting mixed with a little Honey, upon which you paint. 5. *Penſils* of ſeveral Bigneſſes from a Pin to the Thickneſs of a Finger; ſome in Quills, ſome in Tin-Caſes, and ſome in Sticks. 6. *The Stay* or *Molſtick*; a Braſil-Stick or the like of a Yard long, having a little Ball of Cotton at one End, fixed hard in a Piece of Leather, of the Bigneſs of a Cheſnut, which muſt be held in the left Hand in working, and the end that has the Leather Ball muſt be laid upon the Cloth or Frame, to reſt the right Arm upon, when you are at Work. 7. The *Colours*, which are reckoned ſeven in Number, *viz.* White, Black, Red, Green, Yellow, Blue, and Brown; ſee the Articles, *Miniature*, *Glaſs Painting*, *Diſpoſition of Pictures*, and *Paintings*, &c.



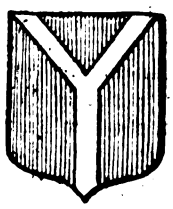
PALE; one of the eight Honourable Ordinaries in Heraldry, containing the third Part of the Eſcutcheon thus:

He beareth *Gules*, a *Pale*, *Or*.

PALING, a Sort of Fencing Work for *Fruit-Trees* planted in Fields, wherein three ſmall Poſts are erected, at a Foot and an half diſtance one from another; if they are ſaw'd, they need but be three Inches ſquare; or elſe Poles may be uſed of ſtraight Boughs, either whole, or if big enough done into two or three Parts, about five Foot above the Ground in Height: After they have been driven into the Ground a Croſs Bar of Wood is to be nailed from each other, within an Hand's Breadth of the Top of the Poſts, to which Bar, a Poſt or two muſt be nailed between each two Poſts, ſtuck into the Ground, or nailed to the like Croſs-Bar, within a Foot of the Bottom of the Poſts: In ſetting the Poſts or Poles into a Triangle, it is to be noted, that one be ſet ſo, that the ſtrongeſt Winds may drive the Tree towards it, which will give the Tree the more Liberty to be bent or bowed by the Wind without falling, than if the Rail ſtood oppoſite to that Side; the Trees are to be bound to a Stake for a Year or two; and then or afterwards, Fearn or Straw may be ſtuffed between it and the uppermoſt Rails to keep it upright; this Method is indeed more chargeable than *Tumping* which ſee, but much more durable, and abſolutely neceſſary, where Deer, Rabbits, and any thing that peels off the Bark of Trees, come into the planted Ground.

PALL; a Kind of a Croſs among the Heralds, which they call by this Name, and they deſcribe it thus.

He beareth *Gules* a *Croſs Pall Argent*.



PALLET, the Moity or half of the *Pale* and muſt never be charged with any thing either quick or dead; neither can it be divided into two equal Parts, but it may into four, for one fourth Part of the *Pallet*, or one eighth Part of the *Pale* is called *Endorſe*.

If the *Pale* be upon any Beaſt, they ſay, the Beaſt is *debruſed with the Pale*; but if the Beaſt be upon the *Pale*, they ſay he is *ſupported of the Pale*.

PALM or *Date-Tree*, a large Tree whoſe Trunk is covered with Scales; the Branches grow no where but at the Top, in a kind of a Round, and their Ends turn downwards towards the Ground; the Leaves are long, narrow, and double, like thoſe of ſome Reeds: It produces a great many Flowers whoſe Stalks are very ſmall; they are white and grapewiſe; the Palm-Tree has a tender Germen, from whence other ſmall Shoots proceed by Intervals, three Fingers Breadth diſtant from one another, from whence ariſe the Fruits, which are as big as a ſmall Cucumber, and of a yellow Colour when ripe; their Rind is like that of Figs, and they peel them in the ſame Manner when they would eat them; their Pulp is like that of Melons.

The Fruit of this Tree they call Dates, they incloſe an hard bony Stone in which is to be found a long and dark red Kernel, and of a ſomewhat bitteriſh Taſte.

This Tree grows in *Aſia* and *Africa*, and the beſt Dates are had from *Tunis* and *Provence*; but the laſt will not keep long: We find Palm-Trees in ſeveral Parts of *Italy*; but they bear no Fruit; the Palm-Tree remains always green and blooms in the Spring.

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The Palm-Tree is of an aſtringent Nature in all its Parts; freſh Dates bind more than thoſe that have been kept for ſome time; they will cauſe the Head-ach and intoxicate; to uſe the dry ones in Victuals is good for thoſe that ſpit Blood, for the Dyſentery and Vomiting: Diaphenicum made of Dates purges Phlegm and Choler, the Stones of the Dates are aſtringent and cloſe up the Pores of the Body.

The Fruits of the Palm-Tree when you firſt eat them, are found inſipid, but afterwards, they prove ſo agreeable, that you cannot ſatiate yourſelf with them: They do not nouriſh much; they are good for the Heat of the Liver and Lungs, tho' otherwiſe they provoke Urine and incite carnal Concupiſcence; they open the Body, but if you eat too much of them, they are injurious to the Stomach and obſtruct the Liver; to correct this, you muſt after you eat them, make uſe of hony'd Water or green Ginger.

The *Palm-Tree without Fruit*, is a Plant that grows five or ſix Cubits high, and they plant it as other Shoots, its Leaves are like the Reeds, but much larger, leſs pointed and longer; for there are ſome three Cubits and an half long, and a Cubit and an half broad; the Rib in the midſt of them is large and thick, and has a vaſt many Veins on each Side; they remain dry in the Summer, being either ſo in their own nature or becauſe of the Heat of the Sun, inſomuch that they fall off in *September*, and come on in the Spring; the Bark is cover'd all over with Scales like the other Palm-Tree: As for the reſt it is a Stock that has no Branches: It grows plentifully in the Iſle of *Cyprus* and *Egypt*.

PALMA CHRISTI, or *Ricinus*, a Plant that grows as big as a Tree; and ſo much that it arrives to the Height of a ſmall Fig-Tree: Its Leaves are like thoſe of the Plane-Tree, tho' larger, blacker, and more ſmooth, and they appear like the Fingers and Palm of a Man's Hand; the Branches and Stem are hollow like a Reed; the Seed grows Cluſterwiſe and is rough to the Touch. It is ſown in Gardens to annoy the Moles, and is ripe in *Auguſt* and *September*.

Three Grains of this Seed being taken inwardly, will evacuate Choler and watry Humours upwards and downwards; but yet with this Inconveniency, that it deſtroys the Stomach: It purges away ſuch things as foment the Gout, and prevents it, being mixed with Aniſe and Fennel; the ſame Seed being pounded and boiled in Broth made of an old Cock, is very good againſt the Gout: The Doſe is from one of theſe Grains to ſix.

An Oil drawn by Expreſſion from the Seeds of this Plant, has the Virtue, by rubbing the Stomach and Belly only with it, to purge the Body: It's good for the Itch, kills Worms, cleanſes Ulcers, and removes the Suffocations of the Womb.

PALPITATION; a deprav'd Motion of the Heart, which comes to paſs, when it dilates or compreſſes itſelf contrary to its uſual Motion, and this happens divers Ways, ſometimes from the Diſorder of the Humours, or even without Humours, and ſometimes from what may be contained in the Pericardium or in its Membranes. The Cauſe of the Palpitation is either internal or external; the internal Cauſe ariſes either from ſome great Heat and Fulneſs of Blood; from a Quantity of Fumes and Vapours; or from ſuch an abundance of, and ſo cold Phlegm, that the Face becomes pale, and the Pulſe ſlow and ſmall: The external proceeds either from a peſtilential Air, the Biting of ſome Beaſt, Hope, Fear, Communication with the Stomach, Spleen, Entrails, Belly, Pericardium or ſome other neighbouring Artery. As for the internal Accidents; if there is a Fulneſs of Blood, you muſt take ſome away, according to the Perſon's Age, Strength, and Sex, and according to the Seaſon.

If Fumes or ill Vapours proceed from Heat, or ſome Obſtruction, you muſt bleed not only in the Arm, but alſo in the Foot: if the Palpitation is extremely violent, to allay it forthwith, you muſt apply a Cupping Glaſs to the Heart, and when it is taken off, put in the room of it two Drams of Treacle, with ſix Grains of Saffron ſpread upon a little Piece of Cloth; then let him uſe Bathings, or elſe give him Glyſters made of Bran, Purſlain, Lettice, Cucumbers, with a little Vinegar, and the ſame Decoction may be uſed for a Fomentation, twice or thrice a Day.

A Tiſſane may be uſed, made with Apples and Prunes; thoſe that love what is ſweet, may add thereto a little *Narbonne* Honey, Sugar, or Liquoriſh: After you have for ſome Days practiſed theſe little Remedies, you may purge the Patient the firſt Time with an Ounce and an half of cleanſed *Caſſia*, or an Ounce of double *Catholicon* diſſolv'd in two Glaſſes of Whey, which you are to take at an Hour's diſtance one from another.

Two or three Days after, purge him again, and put into his Phyſick an Ounce of the Syrup of Peach Flowers, or two Spoonfuls of the Juice of Violets. Let his Broths be ſeaſoned with Purſlain, Lettice, Sorrel, or Orange-Juice: But in Winter Time, inſtead of the Herbs, uſe either Verjuce, Capers, or a Dram of Cream of Tartar.

The Patient muſt neither eat Things that are too ſalt, nor too much ſpiced; he muſt alſo ſhun groſs Victuals and that which is hard of Digeſtion, and he muſt mix Water with his Wine.

He is allowed the Uſe of ſoft Cheeſe, Milk, Cream, Curds, as alſo Peaches, Nectarines, Cherries, Pears, Apples, Melons, and Cucumbers; and it is alſo of Conſequence that his Neck, Reins, Legs, or Thighs, ſhould not be bound hard.

If the Palpitation proceeds from Superabundant and cold Phlegm, let him take a Dram of Aloes Pills before Supper, or in the Morning faſting two Ounces of Manna, diſſolved in Broth, or half an Ounce of the Tablets *de Succo Roſarum*; they recommend the uſe either of Treacle, Orvietan, a little Wormwood Wine, *Spaniſh* Wine, or *Roſa Solis*; or elſe let the following Opiate be prepared.

Take four Ounces of the Conſerve of Bugloſs Flowers, mix therewith half an Ounce of prepared Coral, with two Drams of the Powder of yellow Saunders, and as much red Saunders or *Roſa Solis*: The Doſe is half a Dram Morning and Evening; or elſe the Patient may every Morning take four Spoonfuls of the Juice of Bugloſs or Borage; let him uſe moderate Exerciſe, and pretty much Abſtinence; he muſt not ſleep at Noon; and let him exerciſe and divert himſelf with ſomething that is agreeable.

If the Palpitation of the Heart is cauſed by Poiſon or Infection, or elſe proceeds either from the Biting of ſome Beaſt, Joy, Fear, or exceſſive Grief; the firſt is cured by an Antidote, and the other by moderating the Paſſions that cauſe them.

If it proceeds either from a Sympathy of the Lungs, Stomach, Spleen, Womb, Entrails, or Belly, thoſe Parts are reliev'd by retrenching the Cauſe.

PAL-

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PALPITATION OF THE HEART; a Diſtemper in *Horſes*, being a quick and violent Motion of that noble Part, the Heart, by which it endeavours to expell ſomething that oppreſſes it: It's uſually cauſed by ſome malignant Steam and Vapour proceeding partly from a melancholick Humour that ſtagnates in the Veins and inſinuates itſelf into the great Artery: Hard Riding, violent Exerciſe, corrupt Water, bad Nouriſhment, and every thing that is apt to produce Heat or Obſtructions, are the remote Cauſes of this Diſtemper.

Bleeding is the ſovereign Remedy for the Cure of it, and it may be repeated more than once in a Day, if the Violence of the Palpitation be not abated; but more particularly Take Bugloſs, Bawm and Borage, of each an Handful; boil them in a ſufficient Quantity of Water, for the Space of half a Quarter of an Hour, till the Water be reduced to a Pint; then removing it from the Fire, add two Spoonfuls of Sorrel, and let it ſtand till it be cold; diſſolve in the ſtrain'd Liquor, an Ounce and a half of the Conſerve of Roſes, half an Ounce of Confection of Hyacynth, without Muſk or Ambergreaſe, and ten Grains of Saffron; make your Horſe drink it luke warm, and two Hours after, give him the following Glyſter.

Take the four ſoftning Herbs, Mugwort, Camomile, Rue, and Melilot, of each two Handfuls, Powder of Sal Polychreſt an Ounce and a half; boil them for the Space of half a Quarter of an Hour in a ſufficient Quantity of Water to three Quarts, after which, add to the Water being firſt ſtrained, Linſeed and Fœnugreek Seed beaten to Powder, of each two Ounces; boil the ſame about a Quarter of an Hour longer, and add to the Straining, Oil of Bay, and freſh Butter, of each three Ounces, and Cow's Urine one Pint, repeat the Glyſter every ſix Hours, and the Potion once a Day; keep your Horſe to a ſpare Diet, feed him with moiſtened Bran, and walk him frequently at a Foot Pace.

PALSEY; a ſad Diſtemper incident to human Kind, and when an Apoplexy is weak, it degenerates into a Palſey, which is either perfect or imperfect; where there is a Privation of Senſe and Motion 'tis perfect; but if the Senſe is loſt and the Motion remains it is imperfect: It is difficult to cure old Men that are viſited with it, but eaſy to cure young People, if the Matter is not extremely cold and moiſt.

The external Cauſe of a Palſey, may come from a Blow on the Head, a neglected Contuſion, ſleeping in a Cellar upon the Ground, by Moonlight or at Noon-Day, dwelling in a moiſt Place, or in a Houſe newly built; or elſe by over-exerciſe preſently after Meals, or by exceſſive Drinking, eſpecially of Brandy, and Vinegar; it may alſo proceed from the Blood and Melancholy.

But the moſt natural Palſey proceeds from abounding and thick Phlegm, which deſcending from the Brain penetrates as far as the Subſtance of the Nerves.

Thoſe who dwell in the Northern and Southern Countries are more ſubject to be paralitical than others; ſo are the Fullers of Cloth, Fiſhermen and Sailors.

Green Urine or ſhivering are the Fore-runners of the Palſey.

Tho' the Palſey ſometimes ſeizes but on Part of the Tongue, Arm, Hand or half the Body; you muſt take as much Care of it then, as if it was a perfect Palſey, for in neglecting the ſimple one, it becomes general, and afterwards turns into an Apoplexy.

If the Palſey continues for a Year, it is very difficult to cure it: To relieve old Men in this Diſtemper, they muſt be often purged with Agarick or Aloes; the Doſe is one Dram; and for thoſe who are robuſt, a Dram and a half; they make a Cautery in the Arm or Leg, and every Morning they give him a Doſe of Treacle or of Orvietan.

They rub their Back-bone with a Balm thus prepared: Take a Pound and a half of Wallnut Oil, a large Pint of thick Wine, an Handful of Camomile, as much of Sage, an Handful of Rue, and another of Wormwood; when you have boiled all together, till the Wine is waſted, ſtrain it, and at the ſame time throw into it, three Ounces of Venice Turpentine, with three Nutmegs reduced to Powder.

Inſtead of this Balm, they may if they pleaſe make uſe of the following Ointment, which is a little dear, but at the ſame time a very ſovereign Remedy: Take two Ounces of Fox Oil, an Ounce of Egg-Oil, and an Ounce of Nutmeg Oil, and an Ounce likewiſe of Deer's Marrow and as much of the Oil of Turpentine, melt the whole together upon a ſlow Fire, and keep continually ſtirring the ſame; and when it is taken off the Fire, add afterwards four Ounces of Nut Oil extracted without the Help of Fire; take two Pots full of good Mutton Suet, boil it till one half of it is waſted; add thereto a little Oil of Roſes, boil the whole again till one half is reduced, and then rub the afflicted Parts therewith.

Another Remedy for the Palſey, is to rub the paralytical Part, with the Oil of Fox, Laurel and Caſtor, mixing ſome Brandy therewith: they often uſe the Water of Cinnamon, *St. John's-wort*, or the Conſerve of Sage, Roſemary, Ground-Pine, Balm-Gentle and Mithridate; they prepare hot Baths with a Decoction of Lavender, Dittany, Small-wort, Sage and Marjoram.

It is very certain, that this Diſtemper muſt by no Means be neglected; for if you ſuffer it to continue forty Days, the Cure will be very difficult if not impracticable, eſpecially upon Perſons ſtricken in Years: It proceeds often from an Abſceſs in the Brain, and now and then from the Nerves, which are extremely dry'd up; that which proceeds from theſe two Cauſes cannot be cured.

Take a Handful of White Leeks and a Spoonfull of Milk, cut the Leeks into Pieces, and throw them into the Milk, and boil them till they are reduced into a Paſte; put this Paſte upon Tough and apply it to the affected Parts as hot as you can.

PALSEY or *Apoplexy*, a Diſeaſe not only incident to Mankind, but alſo to brute Animals, and particularly to *Horſes*, which when it deprives the whole Body of Senſe, is called the *General Palſey*, for which there is no Cure; but when the Beaſt is deprived but of ſome Part or Member, and it is moſt commonly in the Neck, then it is named a *Particular Palſey*; the Signs to know this Diſtemper are theſe; the Horſe will go grovelling and ſideways, like a Crab, carrying his Neck as if it were broken, and goes crookedly with his Legs, beating his Head againſt the Walls, and yet forſakes not his Meat and Drink, and his Provender ſeems moiſt and wet: It is occaſioned from foul feeding in fenny Grounds, which breeds groſs and tough Humours; that being joined with Cru-

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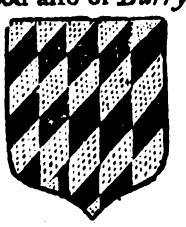
dities and raw Digeſtion, oppreſs the Brain; or elſe it comes by Reaſon of ſome Wound or Blow given him on the Temples.

To cure him, let him be blooded in his Neck-Vein and Temple-Veins, on the contrary Side to the Way he wryes his Neck; then anoint his Back all over with Oil of Petrolium, and with a wet Hay-Rope ſwaddle his Neck all over, even from his Breaſt to his Ear; then for three Mornings together give him a Pint of old Muſcadine, with a Spoonful of Powder made of Opopanax, Storax, Gentian, Manna, Succory, Myrrh, and long Pepper, but do not put ſo much of the two laſt as you do of the reſt.

PALY, a Term in Heraldry, when an Eſcutcheon is divided into ſix, eight, or to even Diviſions *Pale-wiſe*, it is always blazoned, *Paly* of ſix, eight, or ten, *&c. Pieces*; but if the Number be odd; then the Field is firſt named, and the Number of the *Pales* ſpecified; the like is to be underſtood alſo of *Barry* and *Bendy*.



PALY BENDY; a Term in Heraldry when a Coat is divided both into *Pale* and *Bend-wiſe*, as here.

The Field *Paly Bendy Topaz*, and *Diamond*.

PAN; a general Name for ſeveral Sorts of Utenſils, but principally conſidered here as one in uſe among Confectioners, and being mentioned upon ſeveral Occaſions, it is fit to obſerve that their Pans ought to be of ſeveral Sizes, and ſome flat and others hollow, for different Uſes. The flat Pans are for thoſe Fruits which ought to be ſoak'd in their Syrup without laying them in Heaps one upon another; and the hollow ones are uſed, when any thing is to be preſerved dry by boiling and working the Sugar, as for Oranges, Lemons, and Conſerves; all thoſe Pans are uſually made of red Copper, as alſo the Scummers and Spatula's; and there are few Houſes of Perſons of Quality that are without them: But for want of them ſuch Pans may be uſed as are at Hand, and the ordinary hollow ones may ſerve well enough for all Sorts of Operations.

It may not be improper upon this Occaſion to undeceive thoſe, who upon the Aſſeveration of ſome Writers, might be induced to believe, that the Copper gives preſerved Fruits an ill Taſte, when they are ſet by in a Pan, from the Fire; for it could never be perceiv'd hitherto, tho' it is very cuſtomary to leave them therein indifferently during ſeveral Days; It is true that Care ſhould be taken to keep them clean, and not to follow the Example of ſome ſlovenly Workmen, who when they intermix ſome old Syrups, let in the green Ruſt that ſticks on the Side of the Pan, with a deal of other Filth, which does not hinder them from proceeding in their Work, and diſpoſing of all promiſcuouſly with a great deal of Aſſurance.

It would be proper that all the Pans ſhould be ſtampt according to the Standard, or have the Mark of their Weight engraven upon them, in order to know the Quantity of Sugar that has been boiled in them, when they are put into one Scale, and the Fruits which are to be preſerved into the other; with the Tare of what the Pan weighs, in order to regulate and proportion the Weight of both.

PANICK, in Latin *Panicum*, a Plant like Millet in Reſpect to the Stem, Leaf, and Root; the Difference is in the Ear, for Panick has one a Foot long, very compact and furniſhed with a very thick Cluſter, which has ſeveral hairy Seeds; there is a Sort whoſe Cluſters ot Branches come ſomewhat out, as if there were many of them, and that is very fruitful; the Ears of ſome are white, of others yellow, and ſome again are red: They ſow this Plant in Fields and moiſt Places.

Panick has the ſame Virtue as Millet, it nouriſhes but little, is deſiccative, aſtringent, and cooling; they make Bread of it which is binding, and therefore they give it to thoſe who have the bloody Flux; tho' to ſpeak the Truth, this Grain is fitter for Birds then Men.

PAN-PIE; See *Tourte*.

PANSY, in Latin *Flos trinitatis*, or *viola tricolor*, becauſe it produces Flowers of three Colours, a Plant which bears Stems apt to creep on the Ground full of Leaves, partly round and partly oblong; the Stems branch out into Boughs, at the Top of which grows the Flower, which is placed under the Species of Violets compoſed of five Leaves, bearing a Cup divided into five Parts; the Flowers are of three Colours, *viz.* white, yellow-purple, and blue; when they fall they are ſucceeded by the Fruit reſembling a Shell full of very ſmall Seed.

Its multiplied by Seed ſown in the Month of *March* in Beds, as thin as may be, and as ſoon as it is high enough to be removed, it is ſet in Pots where it makes a good Show: It may likewiſe be ſet in the open Ground, but then it does not ſo well pleaſe the Sight, unleſs mingled among other Flowers of the ſame Size, which is the ſmalleſt. The Earth made uſe of when it is ſet in Pots, is to conſiſt of one half Mould and the other half common Kitchen Garden Earth well ſkreen'd; and if Care be taken to water it when it is planted, it is all that is required of the Gardener.

PANTAS; a Diſeaſe in *Black Cattle*, which proceeds from eating foul four Graſs, or dry harſh Graſs in Summer, which does not go out of their Maws, but makes them go with a ſhort Grunt, and go but little, and ſtand as if they were not able to go half a Mile.

The Remedy for it is, to take a Quart of half churn'd Milk, with the Butter in it, and a good Garlick Head or two little ones, which muſt be peel'd, as if they were to be eaten, bruiſe them and take a Pennyworth of the fineſt Tar that can be got, and a good Handful of the fineſt Feathers without any Stumps, for fear of their ſticking in the Beaſts Throat; beat all theſe together, and if they chance to go into Lumps, put them all together, and beating in a little Soot, give it the Beaſt, and he will be well in four and twenty Hours.

PANTAS; a dangerous Diſeaſe, to which *Hawks* are liable, and if not timely taken, eſteemed incurable. It is eaſy at firſt to be found out, for after a little Bathing ſhe will begin to fetch her Breath thick, with panting; and as it increaſes, ſhe will ſhow it more by labouring in her Pannel, even as ſhe ſits ſtill upon the Perch, and will be forced to gape for Breath; but when it is come to its Height it is incurable.

This Diſeaſe proceeds from the Lungs, being over-dry'd with Heat, ſo that the Heart wants the refreſhing that the Lungs give it, which are the Bellows to draw in the Air; and this Diſeaſe is much the ſame with a broken-winded Horſe.

The Pantas proceeds from two Cauſes, *viz.* from Heat and Drought of the Lungs, which is very

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very hard to be cur'd, and from ſome greaſy or tough Matter in the Pannel.

For Cure; take a Quarter of a Pound of ſweet Butter, put it into Damaſk-Roſe-Water in a Vial cloſe covered; and when you uſe it, which muſt be very often, take a little thereof, and put thereto a little Powder of Rue, and the Powder of Saffron well mixed together, and made into Pellets roll'd in broken Sugar-Candy, and give her two of the Pellets every Morning, for a Week together, keeping her conſtantly warm: If you give her a Scouring of Cellandine ſteep'd in Oil of Roſes and waſh her Meat in Colt's-Foot Water, 'tis very good for the firſt coming.

PANTILES; the beſt and lighteſt Covering of any Sort of Tiles, bow'd round in the Form of an S, and ſo lap over the Edges of one another; they are brought to us from *Holland* to our Shame, that ſo earthy a Commodity ſhould be imported and pay all Duties and ſold cheaper than we can make them, and yet our Materials are as good as theirs, and Fewel more plentiful with us.

PARIS, an Herb or Plant ſo called, that produces a ſingle Stem a Foot and an half high, from the midſt of which ariſe four Leaves, ſtanding croſs-wiſe, very like thoſe of the Hound's-Tree; at the Top of the Stem four ſmall Leaves more ariſe, ſtanding croſs-wiſe like the former, in the Middle of which you have a ſmall red Bowl full of Wine, which reſembles a Grape. It is full of a great many ſmall and white Seeds; the Root is ſlender and pale-colour'd, having a pretty many Filaments. This Plant grows on Mountains and in Woods; it flouriſhes in *April* and the Seed is ripe in *May*.

The Fruit and Seed are very good againſt all Sorts of Poiſons, and eſpecially for thoſe who having taken ſome, become mad and out of their Senſes, if given in the Morning for twenty Days together.

PARKS and *Warrens*, Places wherein Hares, Coneys, Deer, &c. are incloſed, ſo as to be always ready, as it were out of a Store-Houſe or Seminary, to ſerve the uſe and Pleaſure of the Owners; the Wall or Pale ſhould be high, or cloſe-jointed, ſo as neither Badger nor Cat can creep thro', nor Wolf nor Fox can leap over; there ought to be alſo Buſhes and broad Trees therein to cover the Beaſts againſt Heat and cold; and other ſecret Places to ſatisfy their Natures and defend the leſſer Beaſts, as Hares, Coneys, &c. from Hawks, Kites, and other ravenous Fowls: It's proper alſo to ſow therein Gourds, Miſcoline, Corn, Barley, Peaſe and the like, wherein Hares eſpecially delight, and will thereby quickly grow fat: And for the Coneys, it is obſerved, that when you have pitch'd your Hays for them if you ſound a Trumpet in ſome of the Burroughs, there will be ſcarce one in the whole Warren but will ſtart abroad.

PARMESAN, a Sort of Cheeſe, made at *Parma* in *Italy*, and reckoned very delicious.

PAROTIDES; Tumours about the Glands of the Ears, proceeding from a Superabundance of bilious, phlegmatick or melancholick Blood; if it be bilious, the Glands are ſwell'd, red, hard, and excite external Pains; if melancholick, the Pains are not ſo violent, and the Tumour is more ſupple; if phlegmatick, the Tumour is ſoft; ſometimes the Parotides are the Remains of certain Fevers; at other times, they are the Symptoms of a Criſis, but moſt an End they are the Settlings or Gatherings of the Humours of the Brain.

As for thoſe that proceed from boiling or cholerick Blood; you muſt not at firſt apply any thing to them that is aſtringent nor repercuſſive; but on the contrary, you muſt begin with Glyſters which cool and moiſten the Bowels, and by Bleedings, according as the Strength and the Age of the Perſon will allow, and then apply to the Tumour an Ointment made of the Yolks of two Eggs, an Ounce and an half of freſh Butter, two Ounces of Oil of Olive, four Ounces of Mucilage of Linſeed and Fœnugreek mixed together, which muſt be a little warmed whenever you apply it: If you find the Humours ſuperabound much, the Patient muſt be gently purged with an Ounce and a half of Caſſia, diſſolved in two Glaſſes of Whey, or with two Ounces of the Syrup of Roſes in a Decoction of Tamarinds, or with Tablets of *Succus Roſarum*, in Broth ſeaſoned with good cooling Herbs; or for Womenkind, with two Ounces of the Syrup of Peach-Flowers ſteep'd in a ſmall Infuſion of a Dram of Rhubarb, and half a Dram of Cinnamon.

If the Tumor is ſlow in being brought to a Head, you muſt make uſe of Cupping-Glaſſes, and apply, as ſoon as they are off, this Cataplaſm.

Take two Ounces of Mill-Duſt, an Ounce and a half of the Meal of Flax, and as much of Fenugreek, three Ounces of Hogs Greaſe, and half an Ounce of good Figs; boil the whole together in a Decoction of Mallows, Marſhmallows, or Camomile to the Conſiſtence of a Pap, ſpread it afterwards upon a Piece of Linnen and apply it quite hot.

As for thoſe Tumours which proceed from phlegmatick and melancholick Blood; you may rub them with the Oil of Lilly and Camomile, or elſe take old Hog's Greaſe, the Fat of a Gooſe or Hen of each two Ounces, Oil of Lilly half an Ounce, with as much Honey, mix the whole together and rub it on hot with ſome Cotton; or elſe take three Ounces of Onions roaſted under the Aſhes, half an Ounce of the Flower of Fenugreek, as much of Lupines and of Flax, and two or three Spoonfuls of Linſeed Oil, of which you are to make a Cataplaſm and to repeat it often.

You may moreover, if you will, take two Ounces of Goats Dung, which boil in two Glaſſes of Wine with half an Ounce of Linſeed Oil, and as much Honey; after the Moiſture is conſumed, apply this Sort of Pomatum to the Evil, and then purge the Patient with two Ounces of Manna, melted in a Decoction of two Drams of Sena, or in Broth, or elſe uſe Cochee or Angelica Pills.

You may for the Parotides make a Cataplaſm of Barley-Flower, boil in Hydromel, and add thereto the Mucilages of Graie, Phillium and Lilly Oil; the Cataplaſm made of Goat's Dung, freſh Butter, and Dregs of Nut Oil, digeſts the Parotides.

PARSNEP, in Latin *Paſtinaca*, a Plant of which there are two Sorts, *viz.* the Garden and wild Parſnep; As this laſt differs not from the other, except its Leaves are ſmaller and its Root more woody, and conſequently harder and not ſo fit to eat, we ſhall only deſcribe the other.

Its Stem grows about three or four Foot high, it is thick, channell'd, empty and branched; the Leaves are large, like thoſe of the Aſh; they are oblong, come in Pairs, have an agreeable Taſte, and are of a green brown Colour. Its Flowers grow like an Umbrella or Paraſol wiſe, the Root is pulpy, white, and thick, and it has a Nerve in

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the Middle, which runs thro' the whole Length of it.

It is raiſed from Seed, of a round oval Form, and as it were edged and rayed all along, and of a Straw, but ſomewhat browner Colour: they gather it when it is ripe. Parſnep is indeed an excellent ſweet Root for the Kitchen, the Seed of it muſt be ſown in the Spring, in a rich, mellow and well ſtirred Soil, and the Tops of the Plants when they are grown up to any Bigneſs, ſhould be trod down, by which the Root will be made to grow bigger; when you raiſe them towards Winter, they may be diſpoſed of in Sand, and be preſerved in the ſame Manner as Carrots, Turneps, &c. are, and the faireſt may be kept for Seed, or elſe the faireſt and oldeſt Tops of thoſe Seeds may be taken in Summer and ſown, whereby the faireſt Root may be attained to.

They are variouſly order'd for Food and whatever ill Qualities they may have, they loſe it with ſound Boiling, if firſt their wooden Marrow be taken from within them, and that afterwards they be ſeaſoned with Oil, Vinegar and Muſtard; or elſe they may be boil'd and afterwards fry'd with Butter and Salt: And this following Way of uſing them is good, firſt ſteep them in two Waters, and then in a third with Lettice, Coriander, and Onion, adding afterwards, Oil, Vinegar, Pepper, and Honey, or boil'd new Wine thereunto.

Both Sorts of Parſneps have the ſame medicinal Properties; they are vulnerary and aperative, they are good for Wind and Vapours; they provoke Women's Menſes: It is ſaid that being taken in ſome Wine or Oxicrate, they are good for the ſtinging of Scorpions.

PARSLEY (*Royal*) in Latin *Apium*, ſuppoſed to be derived from the Word *Apex*, becauſe formerly they made Crowns of it, to grace the Heads of their Conquerors. The Origin of this Ceremony, is owing to the Quinquennial Games, which were inſtituted to comfort *Licurgus* for the Death of his Son.

The Leaves of this Plant ſpring from the Root and are like thoſe of Parſley, from the midſt of them ariſes a Stem a Foot high, on the Top of which grow the Flowers, falling down like the Top of Fennel, and compoſed of five Flowers together, diſpoſed like thoſe of the Lylas, and of a white or yellow Colour; ſo that this ſhews there are two Sorts of Royal Parſley, *viz.* the yellow and white flower'd ones; notwithſtanding which, they both require the ſame Culture.

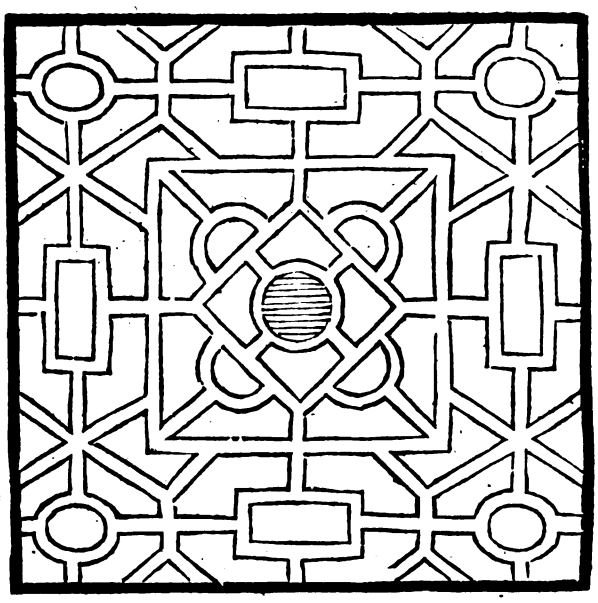
They are multiplied by ſplitting the Roots faſtened together by ſmall Fibres, and by putting them into a ſtrong moiſt Earth; and if the Ground ſhould not be of a moiſt Nature, it muſt be rectifyed by frequent Waterings, which in a light Earth procures it a Subſtance, it would otherwiſe want, that being the moſt natural to it.

This Plant grows mighty well in Borders, provided it be not too near thoſe Plants that ſpread in Boughs; it muſt be ſet three Inches deep in the Earth, and half a Foot diſtant one Plant from the other; it will continue three Years in this Condition, and then having ſufficiently multiply'd, it muſt be taken up, and the Stock it has produced, being removed from it, will ſerve to propagate the Species anew.

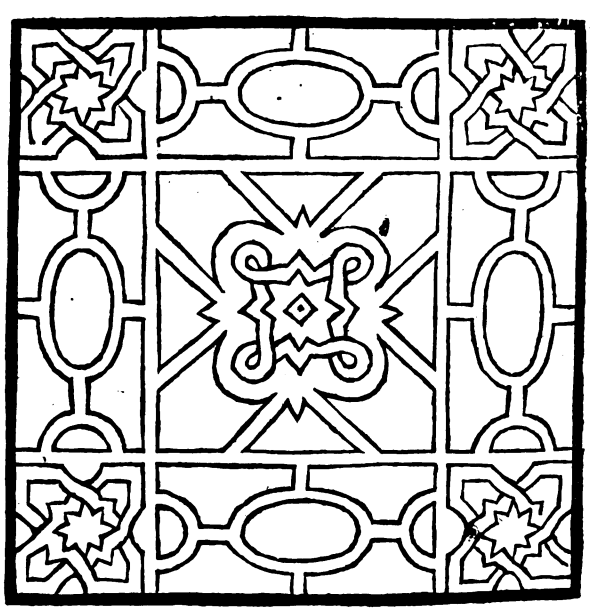
Gardeners avoid ſetting it in Places too much expoſed to the Sun; for it requires but a moderate Heat; for which Reaſon it is often ſet in Pots, that they may have the better Advantage of the Flower.

PARTERRE; in general a Garden, or Part of a Garden divided by Compartiments and adorned with Flowers: There are different Sorts of Parterres, and there is nothing more ingenious belonging to a Garden, than the ſeveral Ways of marking out different Figures in a Work of this Nature, eſpecially where the Deſign happens to be well contrived and executed. As for plain Parterres, there are few Gardiners ſo ignorant, but they know how to mark them out; and there is indeed ſo great a Variety of other Parterres that are embroidered; partly embroidered, partly Cut-work with Borders, Graſs-work, &c. that there is no End of enumerating them; ſo luxuriant have People's Fancies been in Things of this Kind that we ſhall only give two or three Specimens here.

A Border of cut Squares with its Middle and five ſmall Compartiments.



A Border of another Form.



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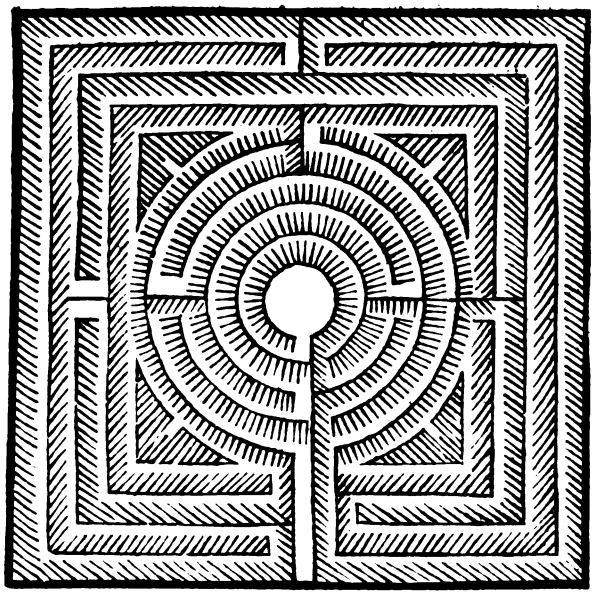
Dædalus.



It may be ſaid in general, that the Breadth of Parterres ought to be equal or even larger, that the Out-ſide of the Building; and as to the Length, a Proportion is to be obſerv'd; when you are near the Building, you ſhould be able at one View to diſcover the Imbroidery and all the Compartiments.

PARTS of a *Horſe's Body*; ſeveral Names and Terms belonging to all the Parts of a Horſe, proper to be explained together; and firſt, to begin with the Hair; the Hair and Hide being general comprehend all the Hair and Skin of the Body. 2. The Mane, being the long Hair on the Horſe's Neck. 3. The Topping or Fore-top, *(Take)* 4. The Fetter-lock, or Fet-lock, being the Hair which grows behind on the Foot. 5. The Cronet, which is the Hair that grows over the Top of the Hoof. 6. The Brills, being the Hair on the Eye-lids.

The next Parts to be conſidered, are the Head, Neck, and Breaſt of this Animal; 1. the Criſt or Creſt, is the Ridge on the upper Part of the Neck where the Mane grows. 2. The Neck, all from the Head to the Neck and Shoulders. 3. The Breaſt, Briſket, or Cheſt, which is the Fore-part of the Shoulders down to the fore Legs. 4. The Star in the Forehead. 5. The Rache down the Face, when the Hair there is of another Colour contrary to the reſt of the Head.

Thirdly, for the Body; 1. The Withers, which are the Top of the Shoulder Blades, at the ſetting on of the Neck. 2. The Dock is the Place where the Saddle is ſet. 3. The Navel-Gall and the Reins, being all the middle of the Back from Mane to Tail, the Ridge of the Back. 5. The Dock, is the Stump of the Horſe's Tail. 6. The Fundament or Tuel, the Arſe-Hole. 7. The Sway, or ſway'd Back, is the hollow or ſinking down of the Backbone. 8. The Thropple of a Horſe. 9. The Girt Place, the forepart of the Belly. 10. The Belly, the middle of the Belly, where the Navel Place is. 11. The Flank, the hinder part of the Belly next the Sheath. 12. The Groin, the hinder Parts near the Thighs on each Side the Sheath. 13. The Sheath, the looſe Skin wherein the Yard is. 14. The Yard, which is genital. 15. The Nut, the Bob at the End of his Yard. 16. The Cods, the Skin in which the Stones are. 17. The Fillets, the foreparts of the Shoulders near the Breaſt. 18. The Sides, the nearer Side, farther Side, and riting Side. 19. The Buttocks, the hinder Parts of a Horſe's Body. 20. The Top of the Buttock, that Part next to the Ridge of the Back and Tail.

Fourthly, for his Thighs and Legs. 1. The Stifle or Stifle-Joint, the firſt Joint and Bending next the Buttock and above the Thigh which bends forwards. 2. The -------- is the inward Bending of the Stifle. 3. The Thigh, being that Part between the Chambrel and Stifle-Joint. 4. The Chambrel or Elbow, the Joint or the bending of the upper Parts of the hinder Legs which bends backwards from the Body. 5. The Ham and Bight or Bought, the inward Bent or Bending of the Chambrel; its alſo uſed for the Bent of the Knees in the foremoſt Legs. 6. The Elbow of the Hough, being the outward bending of the Ham. 7. The Hough, Leg or Shank, reaches from the Chambrel to the Fetlock, or Paſtern Joint of the Foot. 8. The Small of the Leg, the ſmall Parts of the Legs both in the hinder and fore Legs. 9. Foul of the Leg is ---------- 10. Back Sinews in the Leg, the back of the Leg above the Fetlock. 11. The Paſtern, Fetlock, Joints or Ancles, the Joint at the Fetlock which bends in all the Feet forwards. 12. The Foot above the Hoof of the Ancle-Joint, ſo named in all the Feet. 13. The Curb. 14. The Shoulders, that Part which extends from the Withers to the top Joint of the Thigh. 15. The ----------, the top Joint of the Thigh. 16. The Thigh, that Part which reaches from the Bent of the Thigh to the Knee. 17. The Knee, the middle Joint of the foremoſt Feet, which bends onwards. 18. The farther Leg before, the right Leg before. 19. The next or nearer Leg before, is the Left Side of the riſing Side before, or the riſing Side.

Laſtly, as to the Foot: 1. The Hoof or Horn. 2. The Coffin, which is the Hollow of the Foot, wherein the Foot is fixed; the Foot fallen off. 3. The Fruſh, the tender Part of the Hoof next the Hair. 4. The Sole of the Foot. 5. The Frog of the Foot, is by ſome called the Ball of the Foot. 6. The Rift of the Hoof, that Part which is pared or cut off, being over long grown, the Space between the Fruſh and the Heel. 7. The Heel, the riſing in the middle of the Sole, the narrow Heel. 8. The Toes, the fore Part of the Hoof, the Quarter, the Inſide of the Foot. 9. The Paſtern or Foot, that Part under the Fetlock to the Hoof.

PASSANT; a Term in Heraldry, for a Lyon born in an Eſcutcheon in a walking Poſture; but this they call *Tripping* in moſt other Beaſts.

PASSEFLOWER; a Plant that grows either in Gardens or wild; the firſt has a ſtrait Stem, covered with a white Cotton, and grows about two Foot high, the Leaves are pointed, hairy, and a little bigger than thoſe of Sage; the Flowers which grow on the Top of the Stems conſiſt of five Leaves or Petales, having a kind of a Crown in the middle, formed by the Points wherewith the Leaves are garniſhed. The Juice of this Plant taken in at the Noſe will cauſe Sneezing.

The wild one, which grows in the Fields by Hedge Sides, is very like the other, and its Seed proper for purging bilious Humours. The Doſe is two Drachms; and the Seeds of both Sorts being taken in ſome Wine are good againſt the ſtinging of Scorpions; the Doſe is two Scruples or a Drachm.

PASSION FLOWER: See *Grenadille.*

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PASTE; a Confectionary or Pastry Preparation. There are various Sorts of Pastes, some of them being thin as it were Batter, and others of a more firm Consistence; the latter to be used for Pyes and Pan-pyes; and the other for Fritters, or to cover several things in order to be fry'd. Now to have that which they call *Paste of Genua*, Take the Pulps of Quinces and odoriferous Apples, an equal Quantity of each, with some Rose-Water, pounded and passed through a Sieve, and afterwards dried with a wooden Spattle upon the Fire, to which you are to add as much Sugar as Pulps, and boil the whole to the necessary Consistence.

To have *liquid Paste of Almonds for washing the Hands without Water*; take a Pound of bitter Almonds, which must be peeled in hot Water; after which having suffered them to dry, pound them for a long time in a Marble Mortar, and pour a little Milk upon them, in order to bring them into a Paste, and put them by themselves; after which pound as much as you list of white Bread, diluting the same with Milk, the better to reduce it into a Paste: Put both the Pastes, *viz*, that of Almonds and Bread, into the Mortar, to which add the Yolks of ten Eggs, whose Sperm you have taken off, and pound the whole well together, pouring by little and little some Milk thereon, and keep continually stirring and diluting the same; pour in three Choppins of Milk, and put the whole into a Kettle, which you are to put upon the Fire, in order to be well boil'd; keep stirring and turning the same, it will be ready in about an Hour's Time, and you will know that it is done enough, when it grows thick.

There is that call'd *Almond Paste*, which is prepared in this Manner: Take Almonds that are well scalded and washed in fair Water, pound and moisten them with a little White of an Egg and Orange Flowers whipt together, and as you work them, continue to moisten them by Degrees that they may not turn to Oil, you cannot pound them too much; the Paste thus prepared is to be spread upon a large Dish, and dried with fine Sugar, as if it were ordinary Paste, till it becomes very pliable: This Paste may serve to make the bottom or under Crust for Pies, and all sorts of small Pastry-Works to garnish them, but it is requisite to let it lie a little while before you proceed to make use of it according to your Design.

The same may also be done after another manner, thus: When the Almonds are sufficiently pounded and moistened as before, take a Copper Pan such as is used by Confectioners, and put into it a greater Quantity of Sugar than of Paste, which Sugar must be clarified with the White of an Egg, and boiled till it becomes feathered; then put in your Paste, and work all well together with your Spattle, ; set the Pan over the Furnace and keep continually stirring it as much as possible, until the Paste be loosened from the Pan: Afterwards spread it upon a Dish, with fine Sugar underneath, and roll it up in large Rolls, that it may lie by for some time before it be used: It may be worked several Ways, that is to say, squeezed through a Syringe and formed into divers Figures; as for the Shreds or Remnants that are left, when dry'd, you need only put them into the Mortar, and pound them with a little White of an Egg, in order to soften them, and this will serve to make *small petty Choux*, or other fine Ornament for the garnishing of Dishes.

This may be called *Syringed Paste*, as well as that which follows, for which take Almond Paste, prepared according to the Method described in the third Paragraph under this Head, pound it in a Mortar with a little natural Cream boiled, and having passed it through the Syringe, let it be fry'd in a Pan, adding some musk'd Sugar and sweet Water, when ready to be served up to the Table: This Paste may be prepared after many other Manners, at Pleasure.

To have a *Paste for crackling Crust*; Take Sugar beaten to Powder, with as much fine Flower, Whites of Eggs, according to the Quantity of your Paste, and a little Orange Flower Water; then having caused the Paste to be well made upon the Dresser-board, so as it be not too soft, roll out a Piece for the Bottom Crust, as thin as Paper, if it be possible, and flower it continually underneath, working it with your Hands: And indeed it will be ready almost to spread of itself, after it has been beaten a little with the Rolling pin; then rub a Plate or baking Pan with a little Butter, put your Piece of Paste into it, and pare it round about; it must be prickt afterwards with the Point of a Knife, that it may not puff in the Oven; when it is sufficiently baked, let it be dressed on a Dish or Plate, laying thereon, before it is served up, some Marmalade, with Apricocks, Peaches, Plums, and other sorts of preserved Fruits.

You may roll out several thin Pieces with this Paste, which may be neatly cut and dry'd in an Oven, always remembering to butter the Plate, or Pye-Pan, least they should stick to it, they may afterwards be ic'd, if it be thought proper, and laid upon the *Tourtes*, or Pan-Pies, which are to be set out with Savoy Biskets, or other small Garnitures.

To make *Pastes for several Sorts of Fruits*; 'tis no great Matter whether they be too ripe or not, except white Gooseberries; and so take the Fruits every one of them a-part, let them be well pick'd, and put into a Copper Pan, with a little Water, but if you would have a Gelly made of them, the Liquor of every particular Fruit must be drawn off separately; when they are scalded in that little Water, pour all into a Sieve, in order to be well drained, and this Liquor will serve to make your Gelly: As soon as the several Sorts of Fruits are sufficiently drained in this manner, take a Spatula and squeeze every one of them separately through a Sieve into different Silver Dishes, so as it may become, as it were, a kind of Marmalade. Set one of these Dishes upon the Furnace, and dry up this Paste neatly with the Spattle till no Moisture be left: The same thing may be done with every Sort of Paste, and they may be left to cool in their proper Dishes. You are in the mean time to provide a large Copper Pan, and put into it seven or eight Pounds of Sugar, according to the Quantity of Paste; pour in some Water with the White of an Egg whipt, and let it be scummed as soon as it boils; for after three or four Walms, a thick Scum will arise, which must carefully be taken off, to the end that your Syrup may become very clear: then let it boil till it becomes greatly feathered, and having set the Dishes of Marmalade in order, pour some of this Syrup into them, according to the Quantity of your Pastes; in such a manner that every Thing may be well tempered a-part: Then you are to take some Slates, with several Tin-Moulds, made in the Shape of an Heart, square, Flower-de-luce, or the like, and of some other Figures; set these Moulds in order upon the Slates, and by the Help of a Spoon, fill them up with your Paste or Marmalade; taking

Care

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Care not to confound them one with another: Laſtly, let the Slates be put into a Stove, with a little Fire underneath, and ſhut up cloſe, to the end that the Paſte may be well iced over: When they are ſo order'd and become firm, the Moulds may be taken away, and they will ſerve for a conſiderable time, provided that due Care be taken of them in the Stove.

Having ſaid thus much in general concerning Fruit-Paſtes, we ſhall deſcend now to ſome Particulars of *Fruit-Paſtes*; and begin with Paſtes of green *Apricoks*: As to the Method of making *Marmalade* of the ſame Fruit, you'll find it ſet down under the Article *Marmalade*, ſo that there needs no Repetition here; and then your Sugar being boiled 'till it become crack'd, muſt be incorporated with the Paſte, allowing a Pound of one for the like Quantity of the other; you muſt afterwards let all ſimper together, and at the ſame time dreſs your Paſte as before, in regard that it will not keep long, by Reaſon of its Aptneſs to grow greaſy. The Paſte of *green Almonds*, if any are made, may be prepar'd after the ſame Manner. And for *Cherry-Paſtes*: See *Cherries*.

Currans-Paſte, you are to order thus; ſet the Currans over the Fire, to cauſe them to caſt their Juice, and when cool'd, lay them upon a Sieve; let them alſo be ſtrain'd through the ſame, and dry'd over the Fire, while an equal Quantity of Sugar, *viz.* Pound for Pound, is brought to its crack'd Quality, which is to be incorporated with it in the ſame Manner, as for the making *Marmalade of Currans*, which you may conſult; thus the Paſte may be dreſs'd, after you have caus'd it to ſimper for a while, if you have a mind to dry it at the ſame time; otherwiſe let the Marmalade be boil'd over again in other crack'd or feather'd Sugar, obſerving for the reſt what has been already deliver'd concerning Fruit-Paſtes in general.

The Body of *Rasberry-Paſte* is uſually made after the ſame Manner as for the *Marmalade*, which ſee; that is, with Currans, and a few Handfuls of *Rasberries*, and the Whole is finiſh'd as the former: Both theſe Sorts are alſo to be ſtrew'd with Sugar, as the *Cherry-Paſte*, as they are turning to be dry'd on the other Side, and ought to be ſerved up to the Table with the firſt Side uppermoſt.

Paſtes of ripe Apricocks are uſually made as the Mamalade of the ſame; *viz.* by boiling five Pounds of very ripe Apricocks in two Pounds of pearled Sugar, 'till they have thrown out all their Scum, and when cold; muſt be ſet on the Fire again to be broken and dry'd, and run no longer, and then incorporate the Paſte with three Pounds and a half of crack'd Sugar, and ſimper all for a while, and ſtrew the Marmalade with Sugar: Or elſe the Apricocks may only be ſcalded at firſt, as the reſt of the Fruits, without Sugar. If the Apricocks are not thoroughly ripe, they muſt be bruiſed as much as poſſible, and even pounded in a Mortar: The Sugar muſt afterwards be boil'd 'till it becomes crack'd, *viz.* a Pound to every Pound of Fruit, and temper'd with the Paſte that has been well dry'd over the Fire; then having caus'd it to ſimper, dreſs it as the others, in order to be dry'd in the Stove: This Paſte is not ſo grateful, when kept for a conſiderable time, becauſe it is apt to grow greaſy, as that of green Apricocks.

Plum-Paſte is made of dry'd Marmalade of Plums, putting to it ſome new feather'd Sugar; or elſe having prepared the Fruit, that is ſtrain'd, and dry'd it, cauſe it to be incorporated with crack'd Sugar; afterwards let all ſimper together, and let the Paſte be dreſs'd after the uſual Manner.

For *Paſtes of Apples and Pears*; ſcald theſe Fruits as the former, and when they are become ſoft, let them be drain'd, paſs'd through a Sieve, and dry'd over the Fire, ſtirring them with a Spatula, both on the Bottom and round about, leſt they ſhould burn: When your Paſte ſlips off from the Bottom and Sides of the Pan, remove it from the Fire, and cauſe ſome Sugar to be greatly feather'd or crack'd, which muſt be well temper'd with it, allowing a Pound of Fruit for the like Quantity of Sugar; afterwards ſet your Paſte again over the Fire, to ſimper, and dreſs it, as the others, with a Spoon, either upon Slates, or in Moulds, putting them into the Stove, at the ſame time to be dry'd.

Paſtes of roaſted Apples and Pears: Theſe Sorts of Paſtes may be made at all times, and more eſpecially during the Winter-Seaſon: To this purpoſe, when your Apples or Pears have been well roaſted, take that Part of them which is reddiſh and moſt done, and ſtrain it through a Sieve; then let as many Pounds of Sugar as of Fruit, be brought to the crack'd Degree of Boiling, and let the Work be finiſh'd after the ſame Manner, as for all other Sorts of Paſtes.

For *Peach-Paſte*: When the Peaches are *ſomewhat ripe*, they may be order'd according to either of thoſe Ways expreſs'd already for ripe Apricocks; and for the Paſte of *green Peaches*, its only requiſite to follow the Directions given for *green Apricocks*, under the Article *Marmalade*.

Quince-Paſte; Take the yelloweſt and ſoundeſt Quinces that can be procured, pare them, and cut out the Cores, if you think fit, or elſe let all be left, contenting yourſelf only to cut the Quinces in Quarters; then cauſing ſome Water to boil over the Fire, throw the Fruit in, and let them be boiled 'till they become very ſoft, in order to be drained upon a Hurdle or Grate, and paſſed through the Hair-Sieve: The Paſte muſt afterwards be ſet over the Fire again, to be dry'd and tempered with crack'd Sugar, to the Quantity of ſomewhat more than a Pound, for every Pound of Fruit: Laſtly, you muſt cauſe your Paſte to ſimper for a while, and to be dreſſed, as the others.

Orange-Paſte is uſually made as *Marmalade of Orange*, according as you will find it explained under *Marmalade*, or elſe of the Marmalade itſelf; that is to ſay, it muſt be incorporated with new Sugar, brought to its feather'd Quality, 'till it ſlip off from the Bottom of the Pan; then having cauſed it to ſimper, dreſs it after the uſual Manner to be dry'd in the Stove: Thus Orange-Paſtes may be prepared at all times, provided there be a conſtant Supply of the Marmalade, which will keep very well for that Purpoſe, and for the making of *Conſerves*.

For *Lemon-Paſte*, Recourſe may alſo be had to the *Marmalade of Lemon*, if you have none ready made in the Repoſitory; but if there be any left, you have no more to do but only to renew it with feather'd Sugar, as in the preceding Article; and having cauſed your Marmalade or Paſte to ſimper a little while, dreſs it with a Spoon upon the Slates, or in Moulds, ſo as it may be conveniently dry'd in the Stove.

Paſtes of Orange-Flowers: Take pure Marmalade, or the other Sort ſpecified under *Marmalade of Orange-Flowers*, according as Occaſion may ſerve; and for the reſt, purſue the ſame Method

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that is uſed in ordering the former Sorts of Paſtes: For want of Marmalades, take Orange-Flowers, which are to be prepared, as for the ſame *Marmalade*, and mingle them with any other Marmalade, which you ſhall judge to be moſt proper for that Purpoſe, as in the following Article.

Violet-Paſte: After having made Syrup of Violets; for which ſee the Article *Syrup*, take the groſs Subſtance that is left, and mingle it with the ſame Quantity of pearled Sugar: ſo that whenever you are minded to dry the Paſte, it will only be requiſite to incorporate it with as much Marmalade of Lemons, or of Apples, as is needful; adding ſome feather'd Sugar, and cauſing all to be well intermixed; then let your Paſte ſimper for a while, and dreſs it after the uſual Manner, in order to be dry'd in the Stove.

If you are not provided with any thick Subſtance of Violets, the Flowers may be uſed, in their Seaſon: They are to be pick'd and pounded in a Stone-Mortar, in order to be mingled with either of the above-mentioned Marmalades, and as much feathered Sugar as is requiſite, till the Paſte ſlips off from the Bottom and Sides of the Pan; then having cauſed all to ſimper, let it be dreſſed and dried in the Stove, as before: When you turn theſe Violet Paſtes to be dry'd on the other Side, they muſt be lightly ſtrewed with Sugar put into a Hankerchief, and by that Means you will add a greater Luſtre to the Colour on the firſt Side, being that which is uppermoſt when you ſerve them up to the Table; as it has been already intimated, in treating of the Paſtes of Cherries, Rasberries and Currans.

Bell-Grape-Paſte: When you have pick'd your Grapes off from the Bunches, throw them into hot Water, and let them boil till they break; then drain them upon a Sieve or Cullander, and ſqueeze them hard all at once, to ſeparate the Grains and the Skin: You are in the mean while to ſcald ſome green Apples, and put the Paſtes of both into a Copper Pan, to be brought again to their Colour over the Fire, and dry them altogether; ſtir and turn them continually, till they begin to ſlip off from the Sides of the Pan; then let them be incorporated with an equal Quantity of feathered Sugar, and dreſſed upon Slates with a Spoon, to be dry'd in the Stove, with a good Charcoal Fire. As theſe Paſtes are turn'd on the other Side, they muſt be ſtrewed with Sugar, as the former, and Care muſt be taken that they be well hardned.

There is *another way* of making *Paſtes of Bell-Grape*; for which take good Grapes, and when you have cauſed them to caſt their Juice in a Copper Pan over the Fire, after the ſame Manner as Currans, let them be drain'd upon a Sieve, and paſſed, when cold, through the ſtraining Sieve; then you are to dry them over the Fire, and continually to ſtir them on all Sides with the Spatula, while the Sugar is boiled, till it becomes crack'd, of which you are to allow a Pound for every Pound of Fruit, in order to be incorporated with the Paſte, which ought to be dreſſed upon Slate, as the others, and dry'd in the Stove: you are next Morning or Evening to turn your Paſtes, ſo as they may be dry'd in Sieves, on the other Side, and ſhut them up in Boxes, with Paper between every Row.

Paſtes of Muſcadine Grapes, are uſually made in the ſame Manner as the laſt, or elſe as thoſe of Currans, ſo that there is no Neceſſity of inſiſting any longer upon them.

PASTE FOR BIRDS, a prety general Food prepared for tame Birds, or ſuch as are kept in Cages, in the following Manner: Take half a Peck of the fineſt Horſe-Beans, very dry, which grind very fine, and diligently boult it through a very fine Boulter, ſuch as is uſed for Wheat-Meal, or take ſo much in Quantity as is convenient for the Turn, according to the Stock of Birds that are kept: For Example, let the Meal be two Pounds, with one of the beſt ſweet Almonds blanched, which afterwards muſt be very diligently beat in a Mortar, rather finer than thoſe Almonds that are beaten for March-Pans; then take four Ounces of freſh Butter, that is, without Salt, which muſt be put into a Copper-pan well tinned, mix them all well together, then ſet the Pan upon a Charchole Fire, that it may not ſmell of Smoke; continually ſtir it while it is on the Fire, with a wooden Spoon, that it may boil by degrees, and not burn-to; then take your Yolk of Eggs, and a little Saffron; and when your Butter is all melted, having ſome Virgin's Honey ready, drop in ſo much, by degrees, continually ſtirring it, that all the Things may be well incorporated; that being done, take a Cullender, made with ſuch Holes as will let it paſs through: It's ſmall, and lies not in a Knob; beat what remains of the Paſte again in a Mortar, and if you find it will not paſs through the Holes, ſet it on the Fire to boil gently again; after which, try to force it through the Cullender, till it comes to ſuch a Quantity and Quality as is requiſite for the Birds you keep: But if there remains ſome of the Paſte ſtill that would not paſs through the Cullender, ſet it on the Fire to boil very well, and make a farther Eſſay to force all through, ſo far forth, as it may all be brought to a juſt Conſiſtence: And for the keeping it, you muſt pour Honey upon it; which Honey muſt be firſt melted, and a little clarified: This Paſte may be mixed with any Bird's Meat whatever, for it is a brave ſtrenghning and cleanſing Diet, and when once made, is ready at all times, and will continue good for ſeven or eight Months.

PASTE for Fiſh; *ſee Bait for Fiſh.*

PASTE, the word uſed by Paſtry-Cooks, for that which Bakers call *Dough*, and is mention'd here on the account that young Ladies, *&c.* who learn Paſtry-work, muſt pay a Forfeiture to their Maſter, if they call it *Dough.*

PASTERN-JOINTS *overbending*; a Defect in a *Horſe* by the Joints bending too *forwards*, and going out of Place; to remedy which, take down the Horſes Heels to the very quick, without opening it; and put on a Shoe that will appear all round his Toe, two Fingers breadth without his Foot, and anoint the Back-ſinew with the Ointment of *Montpelier:* It is in like manner proper at firſt, when he carries theſe kind of Shoes, to walk him gently up and down in one's Hand, to aſſiſt the Joint to fall into its right Place, and by no means upon rough and uneven Ground.

But when Horſes have their *Paſterns altogether* caſt forward, you muſt cut them four Fingers breadth higher than the Knee, juſt upon the forepart of the Fore-thigh. Firſt, the Skin muſt be cut above the Sinew, which is very ſtiff, and ſtretch'd on the fore-part of the Leg; then raiſe it with the ſharp Horn of an Ox or wild Goat; afterwards cut it with an Inciſion-knife, quite through the Horn thruſt beneath it, and filling the Wound with Salt, put Hurds or coarſe Flax dipt

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dipt in warm Turpentine above it; the Horſe muſt be kept from coming at it with his Teeth: The Leg in wrapping muſt not be preſs'd too hard, for fear it ſhould ſwell; they dreſs him thus for ſome Days, but bleed him the very next, and anoint this Leg with the *Dukes Ointment*, which ſee under that Article. This is continued, and the Horſe walked up and down for eight Days ſucceſſively, till the Wound heals, and the Paſtern falls to its proper Place: When a Horſe is in a *ſtraight Line* from the Knee to the Coronet, and that the Sinew is not much raiſed from the Bone, but exceſſively ſtretched, the Cure is longer before it is perfected: See *Legs in a ſtraight Line*.

PASTILS, a kind of Sugar Paſte, of which there are ſeveral Sorts uſually dreſt upon China Diſhes, to ſet off a Deſert or Banquet of Sweet-Meats.

To have excellent Paſtils, take two Ounces of Benjamin, half an Ounce of Storax, a Dram of Aloes-wood, and Willow-Coal at Diſcretion; bring the whole into a ſubtil Powder, add to it twenty Grains of good Civet, and as much fine Sugar as you think fit: Pulveriſe and mix theſe Ingredients, and put 'em into a Pot to be boiled till the Paſte is made; and keep continually ſtirring the Maſs with a Stick, for fear it ſhould burn to; but if you deſire to have your Paſtils made better, add twelve Grains of Amber after you have pounded it, with a little Sugar, which throw into the Pan, and when the Paſte is ready, and the whole well mix'd, you may form your Paſtils.

Very curious Paſtils may be made otherways, for which take four Ounces of Benjamin, two Ounces of Storax, and a Dram and a half of Aloes-wood; boil the Storax and Benjamin in a very clean Pan, with Roſe-water for half an Hour; then having reduced your Aloes-wood into a very fine Powder, put the whole into a hot Mortar with two Drams of Amber-greaſe, and a Dram of Civet, and while the Ingredients are yet hot, proceed to form your Work.

Thoſe they call *Cinnamon Paſtils* are prepared thus; let ſome Gum-adragant be diſſolved in Water, poured into an a Pot or earthen Pan, that is, an Ounce of it will be enough for four pounds of Sugar; after two or three Days, when the Gum is well ſteep'd and ſtirred about with a Spoon, it muſt be ſtrain'd thro' a clean Linnen Cloth, to ſeparate all the Dregs from it; then this Gum-water being put into a Mortar, with the white of an Egg or two, all muſt be well incorporated with ſome Cinnamon beaten very ſmall, and paſſed thro' a fine Sieve. Afterwards ſome Powder-Sugar muſt be ſifted through a fine Sieve, and mingled with the reſt by little and little, continuing to temper all together till the Paſte becomes very pliable; the Paſtils at that Inſtant may be made of a long or round Figure, or of any Shape whatſoever; and if you have any Seals or Cyphers at Hand, an Impreſſion may be made with them upon the Paſtils, which are afterwards to be dry'd in a Stove.

For *white Paſtils*, the Gum-adragant is to be ſteep'd in a little Water, with the Juice of three or four Lemons, and the Zeſts or Chips that were made of them: Now after two or three Days, when you perceive the Gum is well diſſolv'd, ſtrain it through a clean Linnen Cloth as before, and pour it into the Mortar with double refin'd Sugar, ſifted thro' the Drum or fine Sieve; after having thrown in the firſt Handful of Sugar, let the whole Maſs be well work'd and beaten, and add another Handful: Continue to beat and temper your Compoſition on all Sides, as you augment it with Sugar, till you have a very white and pliable Paſte, with which the Paſtils are to be made according to the former Method, and dry'd in the Stove.

Orange-Flower Paſtils are uſually prepar'd after the ſame manner, only ſome Leaves of Orange-Flowers, and Water of the ſame, are to be intermix'd with the Lemon-Juice in which the Gum is ſteep'd.

To have *Apricock Paſtils*, inſtead of the Gum Dragant, take Gum Arabick which is diſſolv'd a great deal ſooner; and having caus'd it to be ſteep'd and ſtrain'd thro' a Linnen Cloth, pour it into a Mortar with Syrop of Apricocks; then let all be well temper'd together, and augmented alſo with Sugar at ſeveral times, till the Paſte becomes pliable, in order to make round Paſtils, which are dry'd in the Stove to be made white if you ſhall think fit in the wide Pan, after the ſame manner as Sugar-plums.

The ſame ſort of Gum-Arabick is to be uſed for *Violet Paſtils*, and other Sorts, becauſe they are uſually made white in the Sugar-plum Pan, as well as the following Clove Paſtils: To give them the Colour and Smell of Violet, ſome Indigo and Orice are to be ſteep'd in Water, and mingled with the Gum, when it is diſſolved and pour'd into the Mortar; after which, ſome fine powdred Sugar is to be added, and you are to continue to work, and temper the whole Maſs, till it turns to a pliable Paſte: Then you muſt make round Paſtils of it, or if deſign'd for fine Sugar-Plums, they may be ſhap'd in the form of Hearts, Diamonds, Clubs and Spades, by the means of a tin Mould in which theſe Figures are expreſs'd, and at laſt theſe Paſtils are to be made white after they have been thoroughly dry'd in the Stove.

In preparing *Clove Paſtils*, after you have caus'd your Cloves to be well pounded and ſifted thro' that they call the Drum or fine Sieve, mix 'em in the Mortar with the ſteep'd Gum-Arabick, adding as much Sugar as is requiſite to make a pliable Paſte; then roll out a ſlip of this Paſte to be cut into little pieces, in the ſhape of Cloves, which are to be made white in the Sugar-plum-pan; otherwiſe grey Paſtils are to be made of them, as thoſe of Cinnamon.

PASTURE, Food for Cattle: To increaſe Paſture for 'em in Summer, and Forrage in Winter, and to make an Acre of Land yield twice as much as uſual, you muſt encloſe your Summer Paſture Ground, if you are in a Country where the Ground is ſtiff or hard, you muſt raiſe Ditches; if the Earth be dry, you muſt plant Thorn Hedges therein, but if moiſt and watry, plant Willows there.

To do this at a ſmall Charge, and to obtain from thoſe Ditches, Thorn Hedges and Willows, more Profit than Coſt; inſtead of making Ditches with Gardiners Shovels only, according to common Cuſtom, make uſe of a Plough to turn up the Earth; and let two Men with great wooden Shovels, whoſe ends are cover'd with Iron, ſuch with which they are wont to ſhovel Salt, follow it, to throw up the Earth for the Ditch, where two more ſhould be placed with great wooden Rams, like thoſe of Paviers to work down the Earth, and make it compact; there ſhould be

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two others on the Outside with Iron Shovels, to dreſs and form the Ditch, and to beat with the back of their Shovel, in order to make the Earth ſettle: By this means ten Men will do more Work than an hundred, according to the common Way: You will alſo have the Satisfaction to ſee the Work ſoon finiſhed, and to have double the Paſture; a ſingle Plough turning up more Earth in a Day, than a hundred Men can do.

You plant Roots in theſe Ditches, both within and without ſide, at two Foot diſtance from one another, even to, and alſo on the top of the Ditch, the Roots of certain wild Apple-trees; whoſe Fruit neither Men nor Swine can eat, ſo bitter they are, and yet very good if kept till Chriſtmas to make Cyder for the Autumn and Verjuice, with which you may ſeaſon Portages, Turneps and Carrots, which you fry for Labouring Men with a little Oil or Butter, Salt and Pepper: Mr. *Chomel* ſays, that having uſed the Men in this manner, paid 'em duly at the Weeks end, and advanced 'em Money when they had occaſion; they were ready to ſerve him before any body elſe in the Neighbourhood.

Beſides, the Flower of theſe wild Apple Trees is fairer, and more odoriferous than that of others, and in the time of Blooming, affords abundant Nouriſhment to Bees; it is a piece of Tapeſtry-Work, and a Perfume for Country Houſes, whoſe Walks are planted with them: You muſt plant theſe Ditches ſlopewiſe, and not ſlant, to the end the Rain may penetrate to the Root.

Ditches planted and raiſed in this manner, will laſt much longer than others; for the Roots of the Trees bind up the Earth, and ſupport it; whereas when it is bare and naked, the Sun, Rain and Froſt bear upon, and make it tumble.

As for thoſe Grounds that are not ſtiff, you muſt plant Quick-Sets of white or black Thorn therein; the white is beſt, comes on ſooneſt, laſts longer, and yields more Flowers for the Bees; to make theſe Hedges with a ſmall Charge, and that they may appear handſome and agreeable to the Eye, make a Line with your Plough two Foot broad round the Ground which you would incloſe, and with the firſt ploughing turn up all the good Earth which is always uppermoſt, and with your Shovels throw it to the right ſide, and with the ſecond, the bad Earth, which you are to throw to the left; if you have any old Earth near the Drains of old Ditches, Ponds or Pools, put a Lay of it in the Bottom of of your Trench; but if you have none, put in half your poor Earth, and with the other cover the Root of your Plant; finiſh the filling up of your Trench with the bad Earth, which will become good after it has been expoſed to the Sun, and imbibed the Rain.

Plant your Trench on both ſides in a Quincunx-Line, and ſloping; the main Thing is to have a good Plant of White-Thorn for the advancing of the Work; and the beſt way for it, is to take that which has been ſown in a good Soil; and if no ſuch Thing can be got, and you have not Patience to ſow it, and to wait two Years for its Growth, you muſt take ſome from the thickeſt Black-Thorn in the Copſe; you muſt plant 'em curv'd one upon another, and plait the Shoots in the following Winter, like thoſe of the White-Thorn, till they come to the height you have a mind to; then you may likewiſe clip 'em as you do Box, which is an agreeable Sight; its uſeful to incloſe Gardens with ſuch ſort of Hedges where Stone is ſcarce.

For the Decoration of your Gardens, you may alſo cut Windows in theſe Thorn Hedges at certain Diſtances, Columns and other Figures in the form of a Gallery, eſpecially if the Garden be ſo ſcituated, as to have an agreeable Proſpect towards Meadows, Rivers, &c. To perfect the Decorations of theſe Hedges, you may plant Roſe-Trees therein at three Foot Diſtance, and interlace 'em with your Thorn-Trees; and when the Thorns have done Bloſſoming the Roſes come on, mix the early with the late Bloſſoms, and you will have as it were Flowers all the Summer long, of which you may make a deal of Roſe-Water, Conſerves and the like, which will yield Money.

You muſt in moiſt Ground make Hedges of Willows, or other Winter-Wood, and ſet 'em in a Line, they will take without any Root; you are to Lop 'em every fourth Year, the Branches will ſerve for Firing, and the Shoots of a years Growth for Withies like Oſiers.

The Shade of theſe Hedges, will afford Shelter to the Cattle in Summer-time, which is better than Paſture to them, and they will yield more Milk; you will ſee them leave the moſt tender Graſs for ſuch a Cover: Brute Beaſts, how ignorant ſoever we may take 'em to be, know what is good for themſelves, and delight not in Exceſs, except Monkeys, Dogs and Swine; and hence comes the ſaying, that you cannot make an Aſs drink unleſs he be thirſty, to the ſhame of Mankind, who often eat and drink to Exceſs.

When your Paſture-Grounds are ſeparated by Hedges, &c. you can let your Graſs ripen as much, and as little as you pleaſe; if the Graſs be too tender, it is the more coveted, but profits leſs, and makes the Cattle looſe, and ſo the Milk is not ſo Succulent, and will not yield ſo much Butter; if the Graſs be too ripe, it has leſs Juice, and gives 'em a loathing to it, as Bread that is too old and too hard does to Mankind, and you will have the leſs Milk and Butter from them.

Your Cattle lying abroad in the Summer, and under Cover, the Shade ſome time is of more Benefit to them than Paſture, their Dung and Urine will faſten the Ground, and make the Graſs grow; he that looks after them ſhould have a wooden Rake, with which he ſhould ſpread the Dung of the Sheep, Cows and Horſes up and down the Field; for the Graſs that grows about the Dung when it is not ſpread, is high and rank, and the Cattle treading the ſame down, and not feeding upon it, it is much loſs to the Owner:

You may after the Cows, feed the Ground with Sheep, who love ſhort Graſs; fold 'em in the ſame Place at Night, their Dung and Urine improves the Ground more than thoſe of Cows.

If you have the Conveniency of Water, make ſmall Conſervatories, and let it gather together all Day and all Night, and in a Summer Evening water your Field that has been fully graz'd, and by this means an Acre of Paſture-Ground will be worth as much again, as one of Meadow for Hay.

We have thought fit to inſert fully what our *French* Author ſays under this Article of *Paſture*, which tho' it may not in all Particulars

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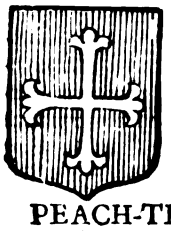
ſuit with our own Methods in this Reſpect, yet it may be of ſome uſe to us.

PATEE, a Term in Heraldry for a *Croſs* of this Figure; the Field is *Sable a croſs Patee Argent*, by the Name of *Croſs*; this Form of a Croſs, is alſo called *Formee*.

PATH, a Garden-Term, being that ſmall void ſpace that is between the Beds, that you may paſs and repaſs when you water, and when you gather what the Beds have produced.



PATONCE, the Herald's Term for one of their Croſſes of this Figure.

Gules, a *Croſs Patonce Argent*, By the Name of *Latimer*.

PEACH-TREE, in *Latin Perſica*, *Perſicus*, or *Malus Perſicus*, a ſmall Tree whoſe Leaves and Flowers reſemble thoſe of the Almond-Tree, except that the Flowers of the Peach-Tree are red; the Wood is light and brittle, and the Root a little deep, which is the reaſon that this Tree is not long liv'd; the Fruit it bears is called a Peach, which has a delicious Taſte; its pulpy and containing a vinous Juice, it has a Stone within it compoſed of two Tables, which on the outſide are furrowed with pretty deep Lines: This Tree they plant in *France* in their Vineyards, but more particularly in their Gardens, and it blows in *April*.

We muſt not forget to obſerve, that commonly they make Peaches to be of three Sorts, *viz.* the common Peach which every body knows, and uſually ripens about the end of Summer, ſooner or later according to the Nature of the Air and Soil.

Secondly the preſs'd Peach, becauſe the Pulp ſticks ſo cloſe to the Stone, that you cannot ſcarcely ſeparate them, and among theſe ſuch are to be met with, whoſe Pulp is as red as Blood, and others that are yellow both within and without like Quinces.

The Third they call Apricocks, and the Apple of *Armenia*, which are ripe in the beginning of the Summer, and long before the other Peaches, which is the reaſon of the Name of Apricock.

Other Sorts there are alſo produced by the Skill of Gardiners, and the Induſtry of Grafting, which we ſhall not trouble our ſelves to mention here.

The common ones of the firſt Kind, in the time of *Pliny*, kept the ſhorteſt of any other Fruit, for they did not laſt at moſt above two Days, and therefore, as he ſays, they were obliged to diſpoſe of them.

The cloſe Peach, according to *Palladius*, is preſerv'd very well in Brine and Oxymel, they alſo dry them in the Sun, or in an Oven as they do Plums, after they have taken out the Stone, and they have a fine Taſte, they often alſo preſerve them in Honey: They do moreover preſerve them by filling their Eye with hot Pitch, and ſteeping them in boyl'd Wine, and ſtopping up the Veſſel carefully.

But to be a little more particular as to the Species of Peaches, and to begin with thoſe that are the moſt forward; the white Nutmeg or forward white Peach, is the firſt ripe, ſmall, and of a ſugar'd muſky Juice; the Tree bears a great many, and there is no Man of Curioſity that has not one or two of them in his Garden.

The red Nutmeg, or forward Troy-Peach, is ſomething larger than the former; it is of a Vermillion Dye, and a fine muſky Taſte; the Tree is a great Bearer, and makes a good ſhow, for which Reaſon ſome of them ought to be had.

The Paſs-Violet or Double-Troy, is a midling Peach, in Taſte like the red Nutmeg.

The yellow Alberge has a yellow Coat, is indifferent large, and of an excellent Taſte, it is ſuffered to ripen upon the Tree.

Mr. *Chomel* mentions the red Alberge as one of the fineſt Peaches, and that it has a vinous and noble Taſte if it be ſuffered to be full ripe, otherwiſe the Pulp is hard like other Peaches, but it certainly requires more Ripeneſs; it is not as big as the Troy-Peach, but is pretty like it, tho' not ſo deep colour'd.

The Minion pleaſes the Eye, as well as any Peach, is very large, but not ſo round as long; it has one ſide higher than the other, its of a fine Colour, and ſugar'd Juice, and may be reckon'd among the beſt in the Garden.

The white Magdalen has a round Form and ſugar'd winy Taſte, which has always made it to be eſteemed among the Curious.

The white Magdalen Muſk, ripens about the middle of *Auguſt*, is a little red at the Stone, and has the Taſte of Muſque.

Mr. *Chomel* mentions the red Magdalen, which is round, flat, very red without, and pretty much ſo within; it is pretty big, and ſubject to grow double, which is not agreeable, and hinders it to make a fine Fruit; the Flower is large and high Colour'd, the Pulp is very fine, and taſts well enough.

The Bourdine has the good Qualities of other Peaches, but it is not quite ſo large as ſome of them; this Fruit has a vinous Taſte, and the Tree, tho' expoſed to the Wind, is generally loaden with a very agreeable Fruit.

The Mountaban, a noble and fair Peach, bigger than the white Magdalen, light Red next the Sun, and white on the other ſide, of a good Taſte and tender Pulp, it ripens after the Magdalen.

The Violet Haſtings, or forward Nectarine, is of two Sorts, the large and the middleſized; the large is moſt in Eſteem for its vinous Taſte; the Pulp of the firſt is melting like the other, but not ſo Vinous; however, it is to be eſteem'd for its Largeneſs and noble Taſte.

The Nobleſs Peach is eſteem'd in *England*, one of the beſt Peaches for Largeneſs of Size, good Taſte, Earlineſs of Ripening, which is before the Mountaban goes off, plenty of bearing, and hardineſs of the Tree.

The Chancelier is beautiful, and rather long than round, the Coat is exceeding fine, and of a charming Red, its Juice is ſweet, and of an excellent Taſte.

The fine Chevreuſe begins to ſet forth its Merit by the beauty of its Name, it ſucceeds the Minion, and a little outſtrips the Violet; it comes ſhort of no other for Bigneſs, Beauty of Colour, and fine Shape; it is rather long than round, has a fine Pulp, and a ſugar'd delicate Taſte; its only fault is, that it is ſometimes a little clammy, but that is, when it is ſuffered to grow too ripe, or that the Tree is planted in a cold moiſt Soil, or that the Summer happens to be very hot and

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and dry: It ought to have an East or South Expoſition, and it will not do amiſs: It's a very good ſort of Peach, and the moſt common amongſt thoſe that raiſe it to make Money of it; there being this Advantage in the Tree, that it bears a great many, and its Fruit is ripe in *Auguſt*.

The new Newington, a fair and beautiful Fruit, generally not ſo large as the old Newington, and is ripe eight or ten Days ſooner, ſometimes comes up to it in Taſte, if let hang till full ripe, but often has a little Bitterneſs in it.

The old Newington, a Fruit deſervedly eſteem'd in any Land, its the beſt of all the Pavie kinds, and comes neareſt to that the *French* call Pavie Admirable.

The Admirable is a Peach that has almoſt all the good Qualities that can be wiſh'd, and no bad ones: it's a fine Tree that bears much, the Fruit is large, round, of a fine Colour, the Juice is ſweet, ſugar'd, and the Taſte vinous; it has a ſmall Stone, and is not ſubject to be clammy; it continues long upon the Tree to pleaſe the Sight, and is ripe about the middle of *September*: The Tree may be planted in different Expoſitions.

Elrouge Nectarine raiſed in *England*, was formerly well eſteem'd, till the Brugnons became well known amongſt us; it is rather long than round, middleſiz'd, ſoft, with a melting Pulp, and when in Perfection very winy.

The Muſque-Violet, Brugnon or Nectarine, has a muſky Taſte, if ſuffer'd to ripen till it falls off the Tree, which makes it eat Delicioufly.

The Rumbillion is the nobleſt and faireſt of all the yellow Peaches, and in a good Year is very high flavour'd.

The red Roman Nectarine is of the largeſt Size, very red all over, a firm Pulp, full of Juice, the Fleſh rather yellow than white, if let hang on the Tree till full ripe, which it ought to do.

The Newington Nectarine, the largeſt of all the Nectarines, a hardy Tree, and good bearer, very deep red all over, and muſt be left to hang on the Tree till it ſhrivels.

The Nivet, otherwiſe Velvet-Peach; is a very fine large Fruit, well colour'd both within and without, which makes it pleaſing to the Sight; it has all the good inward Qualities, in reſpect to the Pulp, Juice, Taſte and Stone; it bears plentifully, its not quite round as the Minions, and the Admirable: It ripens about the middle of *September*, when the Admirables begin to go out.

The Brinion round Nectarine, a middleſiz'd Fruit, round ſhap'd, marbled all over on the outſide with a deep Red; its Pulp white, and very little red at the Stone, ſometimes none: It muſt hang on the Tree till it ſhrivels, and in a good Seaſon, has a very fine vinous Taſte.

The Catherine Peach, planted in a good warm Soil, South Wall, and a good Seaſon, proves a very beautiful and ſerviceable Peach: 'Tis large rather than long and round, one Side generally bigger than the other, and will keep many Days after gathering, if laid up dry and carefully.

Bellegard is a fine Peach, that ripens in the beginning of *September*; it's a little more forward, but not too high colour'd without and within as the Admirable, has the ſame ſort of Pulp, but a little more upon the yellow, and the Taſte is not perhaps quite ſo noble, as to take it for the Admirable.

The white Pavie, does not differ from the white Magdalen on the outſide at all; but open and eat it, it will be found to be Pavie, that is, to have a firm Pulp ſticking to the Stone, and well taſted enough when thoroughly ripe.

The red Pavie of Pompone, or monſtrous Pavie, is of a ſurpriſing Bigneſs, being ſometimes thirteen or fourteen Inches about, and of an admirable Colour. In truth there is nothing ſo agreeable, as to ſee a good Number of theſe Trees in an Eſpalier; the Eyes will be almoſt dazled with them, when the Fruit is juſt ripe, and in fine Weather: They are of a Carnation red, when ripe have a muſkiſh Taſte, and ſugar'd Juice.

The Fields in *France*, eſpecially the Vineyards, are full of Peach-Trees, they grow every where, but much finer, and produce larger and more laſting Peaches, if they have warm Weather, and a ſandy and dry Soil, according to *Pliny* and *Palladius*: This Tree ſoon periſhes in cold and windy Places, without ſome Shelter and Defence: The Stones ought to be planted in a dry Soil, too Foot diſtant from one another, ſo that when the Plants are grown, they may be eaſily Tranſplanted, and they muſt not be thruſt into the Ground above the Breadth of two or three Fingers, with the Head downwards.

You muſt, while the Stems are yet tender, often dig and clear them of the Weeds that will grow about them, and after two Years growth, replant them in a ſmall Hole, and they muſt not be ſet far from each other, that they may be a mutual Defence againſt the Sun; and if you water them ſeaſonably, they will produce the larger Peaches; there is no other that more readily and oftner can bear changing place than it: *Florentine* ſays, it will grow big, if as ſoon as the Peach is eaten, the Stone is planted with ſome of the Pulp about it.

When the Peach-Tree ſhoots out of the Earth, the Soil muſt be ſtirred about their Root, at leaſt thrice a Year, and you muſt manure it with Dung and fat Mould well ſifted, a little before the approaching Winter, eſpecially with Swines Dung, which will improve theſe Plants more than any other: By this Means, you will have fine and large Peaches, and full of Pulp; they are alſo often to be weeded: Their tranſplanting muſt be after the ſame Manner as you plant the Vine, and you muſt ſuffer no more than one Stem or Stock to ſtand, by which Means it will laſt the longer, by Reaſon it will have the more Roots, to ſuſtain and nouriſh it: but the Branches which grow longer than the reſt muſt be cut off; and this, according to Mr. *Chomel*, ought to be obſerved in reſpect to all Fruit-trees when they are replanted, for otherwiſe they will not bear ſo plentifully.

Theſe Plants in the hot Weather muſt be watered in the Evening, with freſh Water, and ſometimes with Water mixed with the Lees of Wine; eſpecially when they are obſerved to decline and begin to grow leſs; and in order to preſerve them when they are in danger of withering, you muſt cut off all their Boughs, as you do by Willows; they muſt alſo be ſupported by ſome Poles or Stakes, becauſe the Roots are very ſmall, ſlender, and do not creep much into the Earth: This is that which makes the Peach-tree ſoon grow old, and not laſt long before it withers.

The Fruit of the Peach-tree varies as well in reſpect to Colour and Taſte, as to Subſtance; This Diverſity often proceeds from the Soil, and eſpecially

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especially from the Culture; for we find Peach-trees planted among, or grafted on Vines, produce Peaches of a better Taste and more solid Substance. The Peach that is grafted on a Mulberry-tree, produces Peaches which have a Rind or Shell like unto a Nut; the Tree is small; the Leaf is like unto that of the Almond-tree, and the Flower is reddish. The Peach-tree grafted upon an Almond-tree, produces Peaches, whose Stones are like unto an Almond, and the Rind and Pulp like a Peach.

If the Peach-tree be grafted upon one of its own Kind, it will do very well: Some Graft it upon a wild Almond, damask Plumtree, and a Quince; sometimes by way of Escutcheon, and sometime slit Grafting: The *French* Authors say, that in a warm light Soil, as likewise in a hearty Soil, inclinable to be hot, rather than cold, to graft it upon an Almond Stock does perfectly well, whilst a Peach upon a Plum-Stock never comes to any thing; and the Reason they give is, because the Sap of the Plum is not sufficient in light Soils, for the Nourishment of the graft of the Peach, which shoots forth many Wood-Branches; but that in a moist, heavy Ground, the Peach grafted upon a Plum, will thrive beyond Expectation; but if grafted upon an Almond, it will only languish, and die away in a little time: Our *English* Gardiners cannot but wonder very much, that a Peach Inoculated on a Plum, and planted in a warm, light Soil, or in a hearty Soil as before, should never come to any thing in *France*; since in *England*, where the Climate is not so warm, they often find the contrary, as many can witness in their own Plantations; for generally speaking, the Peaches on Plum-Stocks succeed very well in moist Places, tho' it must be own'd, that in some particular dry, light, barren Soils, Peaches on Almond-Stocks or Peach-Stocks, are preferrable to them.

In pruning of Peaches, which is the next Thing to be spoken of: In the first Place, all the Branches must be unty'd from the Trellis, to discharge all the dead and useless Branches, leaving none to grow but such as will produce Wood or Fruit: The Fruit-Branches having double Buds, are easily distinguish'd from those for Wood, which have none.

2. The Wood-Branches are to prun'd down to four or five Eyes, according to the Vigour of the Tree, to leave on the Fruit-Branches no more Fruit upon them when it is knit, than is judg'd each Branch will be able to bear.

3. A reasonable Length must be left to the Fruit-Branches the first Pruning, because of the second Pruning the same Year, when they appear too small to bear Fruit.

4. When a Peach-tree happens to want Wood-Branches on one side, they then prune the largest Fruit-Branches short, to the end, that when the Fruit shoots out, they may leave some half wood Branches: By this means they will prevent a Vacancy, which is the greatest fault in a Wall-Fruit Tree.

5. When the Gardiner observes a luxuriant Branch in a Peach-tree, and no good Wood-Branches near it, he preserves the luxuriant Branch, pruning it ten or twelve Inches long, to fill up the Vacancy, and a small Branch ought always to be left at the Extremity of the pruning, which will attract the Sap, and produce good Branches both for Wood and Fruit.

6. When a Peach-tree ceases to put forth new Branches in light Ground, it ought to be pluck'd up as soon as the Fruit is gather'd, if it has not given some vigorous Roots at the bottom, which may serve to supply the Defect of the rest, in which case it ought to have long pruning, that is to a good Foot.

The best time for pruning Peaches is in *March*, those Peaches that cease to produce good Branches, are not to be dug up in hearty Soils; but the Gardiner must shorten the Stem eight or ten Inches in *November* or *December*; some there are that have produced good Shoots after that, so that by this Operation, the Tree grows young again.

The reason why the young Peach-trees are to be prun'd to four or five Eyes, is, that they may give other Wood and Fruit-Branches in good quantity the following Year: Peach-trees will not bear several Years together like the Pears; the Fruit-Branches perish after they have born once, nay, sometimes the Frost, rough Winds and Blasts destroy them before they have born any Fruit at all, in which Case they are to be remov'd as soon as ever they appear to be dead.

It's observable, that Peach-trees are no sooner prun'd, but they are in Blossom, so that they must be cover'd to secure them from the remaining Frosts, if any Fruit is expected: The common Method is, to put Umbrella's before the Trees, but others cover them with Pease-Halm put to the Treilage in such a manner, that it continue there till the Peaches are as big as ones little Finger; they will thrive to that degree in this Way, that the Gardiner must be forc'd to take some of them off, that the rest may have room to grow.

Having already mention'd the second pruning of Peach-trees, five Things are to be observ'd concerning it. 1. It must commence between the middle of *May*, and the middle of *June*. 2. Only the Fruit-Branches in case of Necessity, are to be cut together with such as are half dry: The good Fruit-Branches will be fortify'd by the means of this Retrenchment. 3. The Gardiner is to ease the Fruit-Branches when he sees them overladen, and likewise prune such as have not knit. When a Tree has a great many Fruit, and but a few Wood-Branches, the largest Fruit-Branches in that case are to be prun'd together with one of the Wood-Branches, which will make the Tree flourish better the following Year. 5. He is to cut the Branches which are gumm'd just below the Gum, and remove all that are dry and languishing.

The pinching of Pear-trees is a Sort of Pruning, which is done by the Nails to three or four Eyes upon a new tender Shoot: This hinders the too forward Passage and high Spring of the Sap, makes it burst out into several Eyes, and produce many Branches, so that it puts a stop to those Branches that would otherwise grow too Luxuriant, that is, too large and high, and would shoot out into nothing but Wood; whereas if they are pinch'd, they divide themselves into several little inferior Branches, some of which will prove good Bearers, and the rest being proper for Wood, will serve to adorn the Tree.

This pinching of the Peach-tree, ought to be done in *May* or *June*, for if done later, it will not have the same Effect, because such Branches will produce no other under them, but what will prove crumpled and unfruitful the following Year;

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Year; for the Sap is by this time imploy'd not only in fortifying the Wood-Branches, but alſo thoſe for Fruit, which aroſe from the firſt Pruning, and even in contributing Nouriſhment to the Fruit itſelf upon the Tree: This renders thoſe that ſhoot out after a late pinching, curl'd and unprofitable; ſome diſapprove the pinching of Peach-trees, but its likely they never rightly practiſed it.

The disbudding or nipping is another Work that is practiſed in reſpect to this Tree, as well as ſome others; it conſiſts in taking away the uſeleſs Branches, and ſuch as are found to be irregularly ſcituated, the better to preſerve the reſt, and make the Tree the more Beautiful. The Operation for Peaches is perform'd in *May* and *June*, and it is done with a hook'd Knife made for that Purpoſe. The Gardiner, while he is at this Work, ought to disburden the Peach-tree, to the end, that thoſe which remain may prove more plump and large.

Thoſe Peaches which are good, ought to have theſe Qualities. Firſt, the Pulp ſhould be a little firm, and at the ſame time fine, and this will appear when the Skin is taken off, which Skin ought to be fine, ſhining and yellowiſh black, without any green Spots; it ought to come off very eaſily, or elſe the Peach is not ripe: Its Ripeneſs will alſo ſhew itſelf when in cutting it with a a Knife, there appear all along the cut part, as it were an infinite Number of ſmall Springings: Thoſe who open Peaches otherwiſe, looſe very often half the Juice, which makes 'em to be ſo much valued by every Body.

Another good Quality of a Peach, is, that the Pulp melts as ſoon as it is in your Mouth; and indeed the Pulp is in a manner nothing elſe but congealed Water, which is rendred Liquid, by being never ſo little preſs'd with the Teeth or any thing elſe: This Water in melting, muſt be ſweet and ſugar'd, and have a vinous and high Taſte, and in ſome a muſk one: The Stone ought alſo to be very ſmall, and that thoſe Peaches which are not ſlick, ought to be but indifferently hairy; a great deal of Hair is a certain ſign of the little Goodneſs of the Peach: The Hair will readily fall off from thoſe that are good, and particularly from thoſe that grow in the open Air.

In ſhort, one of the principal Qualities of a good Peach is, that it be large, though there are ſmall Sorts of Peaches that are admirable: However, if thoſe Peaches which ought to be large, do not come up to that Bigneſs they are wont to attain to, or ſurpaſs it very much, they are ever naught: Perhaps theſe laſt may not improperly be termed dropſical, and the other conſumptive; the Conſumptive have much more Stone than they ought to have; and the dropſical have an open Stone, and a void Space between the Stone and the Pulp; and they have moreover a big, tough Pulp, and ſharp or bitter Juice. Peaches that grow in the open Air, have not theſe good Qualities peculiar to themſelves: There are thoſe growing in *Eſpaliers*, which are alſo indued with them.

Mr. *Chomel* reckons among the indifferent Sorts of Peach-trees, thoſe that have large, and thoſe that bear ſmall Flowers: But to come to account for Peaches that have bad Qualities; and *Firſt*, thoſe that have a ſoft Pulp, and ſeem as if they had been boiled, are not good: *Secondly*, ſuch as have a clammy and dry Pulp, as moſt yellow Peaches have, and all others that are ſuffered to ripen too much are of that Number; ſo are thoſe which are exceeding large, thoſe that have a taſteleſs or inſipid Juice, and taſte bitter, and as if they were green: It's a Fault in a Peach to have a hard Skin, and to have a ſharp Taſte.

It's very certain, that we do not always find all Peaches of the ſame Kind, nor all Peaches on the ſame Tree of an equal Goodneſs: Having obſerved before that it is a Defect in Peaches to be over or under ripe; thoſe which are come to their juſt Maturity, ought not to ſtick faſt to the Pedicle; and thoſe that do, and that ſometimes bring it away with them, are not ripe enough; while on the contrary, thoſe that ſtick ſo ſlightly to it, or not at all, or perhaps were already fallen off of themſelves, are too ripe: there are none but the ſleek Peaches, all the Brugnions and the Pavies, that cannot almoſt be too ripe, and it's not a fault in them to fall off of themſelves.

Thoſe which grow upon yellowiſh and ſickly Branches, and thoſe which ripen long before all the reſt upon the ſame Tree, are ſubject to be bad, and to have all the ill Qualities mentioned in part or in the whole.

As to the *Medicinal* Vertues of this Plant; the Leaves of the Peach-Tree are good for the Worms; they pound them and apply them to Childrens Bellies, in order to kill them: An Infuſion of thoſe Leaves will purge the Body: The Gum that diſtills from the Tree, ſteeped in White-wine, diſſolves the Stone in the Bladder, and ſtops the Spitting of Blood: It has the ſame Effect if it be diſſolv'd in Plantane or Purſlain-water: They prepare a Syrup of the Flowers of the Peach-Tree, which is very good to purge away Melancholy and ſerous Humours. Peaches of themſelves are of an opening and purging Nature, and proper for thoſe who are troubled with Worms, and ſuch ſerous Humours as fall from the Head; but they muſt be eaten moderately, and at the Beginnig of Meals, becauſe ſome pretend to ſay that they corrupt the Food, and will occaſion very bad Effects: Some ſteep them in Wine; but they muſt be always uſed with Moderation. As Peaches that are full ripe, looſen the Body, the green and the dry bind, cauſe bad Humours, and breed Flegm; Thoſe which have the Gripes will find Eaſe by eating the Kernels.

The Oil extracted from Peach-ſtones is admirable good for the Pyles, Swellings of Ulcers, Diſorders of the Tongue, and Pains of the Ears.

Peach-Trees are ſubject to Diſeaſes as well as others. If you find your Tree languiſh, you muſt water it with the Lees of old Wine mixed with Water, and frequently heap up Earth at the Root of it, watering it in the Evening, and ſhading it, if parched with the Heat of the Sun. If it be infeſted with Worms, they drive them away with Aſhes mixed with Lees of Oil, or with Cows Piſs mix'd with one third of Vinegar.

Some informs, That if Earwigs and Piſmires damage the Peach-Tree, Pieces of Elder or other hollow Things, if ſweet, about an Inch diameter, and ſeven or eight Foot long, with their Pith thruſt out, and a Piece of the ſame taken to ſtop one End, ſhould be ſtuck between the Wall and the Branch of the Tree, with their Mouths downwards, ſix or ſeven Pieces to a Tree; they will take a great Quantity of Earwigs, if at the Time of ripening, took down once in two or three Days, and knocked into Water: This will be of good Service.

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Piſmires alſo being an Annoyance to the Peach-Trees, it is indeed almoſt an inſuperable Difficulty quite to deſtroy them: However, let broad Stones be laid on the Borders in Winter, and diſturb them not till the Peaches begin to leaf out, then turn them up, and having a Water-pot of ſcalding hot Water, with the Head on, pour water upon them, and their Skins are ſo thin that you may kill ten thouſand in a Minute, for all you touch die: Beſides, in the Beginning of *March*, if any Quantity remains, you will find them about ten in the Morning, muſtering their Troops cloſe to the Southward, eſpecially if the Sun ſhines; then uſe the ſame Experiment, and they will ſoon diſperſe.

If you are afraid of *Blaſting Winds*, you muſt put Dung at the Foot, or ſome Lees of Wine mixed with Water, or elſe, which will do better, ſome Water wherein Beans have been boiled.

The Author laſt mentioned, ſuppoſes nightly Miſts from the Neighbourhood of Rivers, and the nightly Froſts to be very prejudicial to Peaches, Apricocks, &c. And the Experiment he try'd, when the Seaſon came that the Fruit was in its Bloſſom, was to make the Gardiner to take a Water-Pot about half full, and caſt it in a Semicirle all over the Trees, and ſo every Evening the laſt thing he did, and he found, that in ſome Meaſure, it fenced againſt Froſts as well as Winds; for after a rimy freezing Night, he ſays, he had ſeen the Knots iced over, invelopped from the Wind, which afterwards have ſtood: and when there is no Froſt, he is of Opinion, theſe early Bloſſoms are at their Necks dry'd off by the Winds; and to back this, at leaſt with a ſeeming Reaſon, he had obſerved, that when Apricocks had been fairly ſet, they have afterwards, without Froſt, been nipped off at the Neck of the Bloſſom, which this watering, in a great Meaſure, prevents.

If the Peaches happen to grow withered, or rotten, *Palladius* would have the Bark to be cut at the Foot of the Stock; and after ſome of the Sap or Juice has run out, you muſt cover the Ground with ſome Potter's Earth, or Mud, made of Earth and Straw.

If they are ſubject to fall off, you muſt uncover the Root, and thruſt in a Wedge of the Maſtick or Turpentine-Tree, or elſe pierce the Body of your Tree in the Middle, and thruſt in a Willow Peg.

If you would have very large Peaches, you muſt take three or four of the Stones, and ſo manage them together, that they ſeem to be form'd into one; and if it be neceſſary, plant them in a Pot filled with dunged Earth, in ſuch a Manner that the Pot muſt have a Hole in the Cover, through which the Bud of the ſame Kernel Stones muſt ſhoot forth: By this Means, they will produce but one Tree, which in time will bear Fruit of an admirable Bigneſs and Beauty: Some put the Stones into a Pipe full of Earth; but the moſt natural Way ſeems to be to take off the Tree thoſe that are ſmall and ill fed, that ſo the whole Sap of the Tree may be converted into the Nouriſhment of thoſe that are left on, which will make them the fairer and larger.

To preſerve Peaches; let them be gathered from the Tree, and baked in an Oven, then divide or ſlit them with a Knife, and after you have flatted them, put them again into the Oven, and when you think they are done enough, take them out and flat them again, and then put them up in a very dry Place.

If you would *preſerve green Peaches*, take them when they are green and ſmall, and order them as you do *green Apricocks*; for which conſult the Article *Apricock*, preparing them after the ſame Manner, to take off the Flocks or Down, and to bring them again to a green Colour before they are put into Sugar: But if they are larger, and that the Stone is already form'd, they muſt be pared and ſlit to take it away: You are then to ſcald them in Water till they become very ſoft: So ſoon as they are cooled and drained, let them be made green again in other Water, ſet over a gentle Fire, and put into thin Sugar, allowing for every two Ladles full of clarified Sugar, one of Water; which being heated, the Peaches muſt be ſlipt in, and have ſome Boilings; on the Day following, the Syrup being ſomewhat ſmooth, and the Fruit being turn'd into it, cauſe it to ſimper together for a while, and leave them till the third Day, when you are to boil the Syrup very ſmooth, augmenting its Quantity with Sugar, while you ſlip in the Peaches, and give them a Boiling: *Laſtly*, the whole Work may be finiſh'd aſſoon as you perceive they have thoroughly imbib'd the Sugar; to which purpoſe, let your Syrup be boiled till it becomes pearled, increaſing it with Sugar of the ſame Quality, and having ſlipt in the Fruit, let them have a cover'd Boiling; afterwards removing the Pan from the Fire, clear all from the Scum, and in regard the Peaches have a ſomewhat cold and wateriſh Pulp, let them lie dreining that Night in the Stove, to dry up all their Moiſture: you may dry them next Day on Slates, glazed Tiles, or any thing elſe of the like Nature, to be dry'd in the Stove, ſtrew'd with Sugar, or elſe they may be diſpoſed of in Pots or Glaſſes, to be dry'd upon any emergent Occaſion, as *Apricocks*. *Peaches* that are *preſerv'd*, before the Stone or Kernel is form'd, muſt be put into Sugar, no otherwiſe than *green Apricocks*, and the ſame Precautions are to be uſed: As for *Marmalades* and *Paſtes* to be made of them, you may conſult thoſe Articles.

Ripe Peaches: Though mention is made of ripe Peaches, yet when they are to be preſerv'd, it's not expedient to ſtay till they are abſolutely ſo, but they muſt be taken when they are half turn'd, by reaſon of their ſoft and clammy Pulp, they ought to be neatly pared, as alſo ſlit, to get out the Stones, and ſcalded in Water: As they riſe on the Top of it, you muſt take them out with the Skimmer, and turn them into other Water to cool; then being drain'd, they muſt be put into Sugar, as it runs from the Straining-Bag, and boiled till the Scum ceaſes to riſe, which from time to time muſt be carefully taken off: When you have left them in this Condition till next Day, drain them while the Syrup is boiled ſmooth, augmenting it with Sugar; after which, ſlip in your Fruits, giving them a Boiling, and take them off from the Fire, being drain'd again on the third Day, as before; and the Syrup being boiled till pearled, let your Peaches likewiſe be ſlipt into it, and add ſome pearled Sugar: When they have had a cover'd boiling, let them continue in the Stove all Night, in order to be dreſſed on Slates or Boards, and dry'd, ſtrewing them with Sugar on every Side as often as they are turn'd, unleſs

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you would have them kept liquid for ſome time.

Peaches may alſo be preſerv'd in half Sugar, as *Apricocks*, and dreſſed either way in *Tarts*, as that Sort of Fruit, by turning one of the Halves as they ſtick together, by laying two one upon another, ſo as they may be mutually conjoined when they are ſmall: See *Apricocks*.

Nectarines may be *preſerved* after the ſame Manner as Peaches, following the Method already ſet down for the putting them into Sugar; and *white Nectarines* are more eſpecially proper for this Sort of *Sweetmeats*.

Compotes of Peaches: When the Peaches are full ripe, they can only be roaſted, becauſe this ſort of Fruit is too ſoft; therefore they muſt be neatly pared, ſtoned, and laid in Quarters upon a Silver Diſh or Plate, with Sugar, and if you pleaſe, with candy'd Lemon Peel chopped ſmall; then being baked in an Oven, let them be dreſſed if they are to be ſerved up with any thing elſe, and let a red hot Fire-ſhovel be paſſed over them, to give them a fine Colour, after they have been ſtrewed with Sugar.

This *Compote*, and others of the like Nature, may be put into a Tourte or Pan-Pie, and to that end a Border of Paſte, and even of the whole Furniture that is uſually provided for other Pan-Pies, muſt be laid in the Diſh in which the Peaches are to be roaſted, and the Fruit muſt be ſet in order therein: In the mean while another Piece of Paſte for crackling Cruſt, being rolled out, may be cut into Slips, and ſeparately baked in an Oven, in order to be iced over with the White of an Egg and Powder Sugar, well tempered together: This iced Cruſt may alſo be dry'd in the Oven till it becomes very white, and laid upon the Pies a little before it is ſerved up to the Table.

Compotes may be made of Peaches that are leſs ripe, according to the Inſtructions under *Apricocks*, which ſee, and others may likewiſe be prepared upon occaſion, of green Peaches in their Seaſon, or ſuch as have been already preſerved; in the ordering of which, it is only requiſite to obſerve the Method laid down for *Compotes* of *green Apricocks*.

PEACOCK, a Bird very well known, by reaſon of the Beauty of his Tail, which is diverſified with ſeveral Colours, that reſemble large Eyes: There are two Sorts of them, the Wild and the Tame; the laſt is brought up in Coach-yards, either out of Curioſity, or to breed young ones; which Mr. *Chomel* ſays, are very good Food, but not reckoned ſo with us; the Female is called the Peahen: Peacocks fly up to high Places to Rooſt, as to the Tops of Houſes or great Trees, and there is no neceſſity of ſhutting them up in any Houſe or Covert.

Peahens do not begin to lay their Eggs till they are three Years old, and they lay them in ſecret Places, as in Buſhes and Hedges, where the Cock cannot find them, who will otherwiſe break them; and therefore as ſoon as they begin to lay, ſeparate her from the Cock, and houſe her till ſhe has brought forth her young, and that the Cronet of Feathers begin to riſe in their Foreheads; then turn them abroad, and the Cock will love them, but not before; for her Sitting-time it is juſt thirty Days, and then any Grain with Water, is good Food for her; but before the Chickens be ſuffered to go abroad, let them be fed with freſh green Cheeſe and Barley-Meal with Water; but afterwards the Dam will provide for them: The beſt time to ſet a Peahen is at the Newmoon; and if Hen-Eggs be ſet amongſt hers, ſhe will nouriſh both equally: The Chickens are very tender, and the leaſt Cold will kill them, therefore let them not go abroad but when the Sun ſhines.

For the feeding of Peacocks, it's commonly a Labour ſaved, for if they go in any Place where there is any Corn ſtirring, they will have part; and being Meat that is ſeldom or never eaten, it matters not ſo much for their fatning, they being more for delighting the Eye than any Profit expected from them; the beſt Commodity indeed ariſing from them, being the cleanſing and ridding the Yard of venemous Creatures, as Toads, Newts, and the like, which is their daily Food; from whence it comes to paſs that their Fleſh is very unwholſome, and uſed at great Feaſts more for the Rarity thereof than any thing elſe; for it's certain, roaſt them never ſo dry, then ſet them up, and look upon them next Day, they will be as Blood-raw as if they had never been roaſted at all.

PEAN, in Heraldry, is when the *Field* of a Coat is *Sable*, and the Powderings are *Or*.

PEARL, a Diſeaſe in an *Horſe*'s Eye, under which Head we ſhall comprehend Pins, Spots, Webs, *&c.* that often affect that neceſſary Senſe of the Animal: The Pearl is an unnatural Spot or thick Film over an Horſe's Eye, that comes from ſome Stroak or Blow given him, or from the Sire or Dam by Deſcent: It's a little round white Spot like a Pearl, from which it has its Name, growing on the Sight of the Eye.

The Receipts to cure theſe are, firſt, take a new laid Egg hard roaſted, cleft in ſunder longways, and taking out the Yolk, fill the empty Holes with white Vitriol finely beaten, cloſe the Egg again, and roaſt it a ſecond time, till the Vitriol be melted: Laſtly, beat the Egg-ſhell all in a Mortar, and ſtrain it, and with the Moiſture dreſs the Eye: Myrrh will ſerve inſtead of the Vitriol, if it be finely ſearced, and the Egg hung up till it drop.

Put out half the White of an Egg thro' a Hole made in the Top, and fill up the empty Place with Salt and Fennel mixed together, then roaſt it hard ſo as you may beat it into fine Powder; and Morning and Evening, after having waſhed the Eye with the Juice of Ground Ivy, or Eye-bright-Water, blow it in.

Mr. *Chomel* ſays, that Spots in the Eyes are cured with Saffron, white Pepper, Sal Armoniack, and the Tears of Poppy, and an Ounce of each pounded and mixed; you would do well in the Beginning to make uſe of the Ordure of a Fox, mixed with as much Honey, a little Baume, and half the Quantity of Pepper pounded together, and put up in a Tin-Box, for the groſs Humours which congeal by degrees and harden; their Roots are commonly red, and when they are upon the Ball, they hinder the Horſe to ſee: You muſt extirpate or take them out with a little ſort of Hook or Iron Inſtrument for that purpoſe, and the Eye kept ſteady without any Motion, cutting all round, and bathing the Part with a Spunge dipped in warm Wine; the third Day you may apply thereto an Once of Fuller's Earth, half an Ounce of Pompholix, and two Drams of Iris, mix them with a good Quantity of Honey, and cotinue the Application till he is cured.

Sometimes a red Spot of the Colour of Blood will appear in the Horſe's Eye; to cure it, take the

Whites

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Whites of Eggs, Oil of Roſes, and white Lead mix'd together, and brought into a Conſiſtence, with which you are to anoint it; if the Fluxion does not ſtop, a Tumour will ſucceed, which will raiſe up the firſt Tunick, and often break it; you muſt Day by Day throw in ſome Wine, and often waſh the Part, and make uſe of the ſaid Preſcription: In Summer you may mix ſome cool Water with it, and in Winter warm Honey.

PEARL, a precious Stone, found incloſed in ſome Oyſterſhells. Pearl differ in Bigneſs, as well as in Shape; thoſe are eſteem'd to be the beſt, that are the largeſt, moſt perfectly round, ſleek, white, ſhining and Tranſparent; when they have all thoſe Qualities, they are ſaid to be Pearl of the firſt Water; they make uſe of them for Necklaces and Bracelets: In Phyſick they commonly make uſe of no other but the ſmall ones which they call the Seed of Pearls; they have as much Vertue as the large ones, and coſt leſs Money.

PEARLED-SUGAR; ſee *Sugar*.

PEARS, the Fruit of the Pear-tree; Pears are preſerved as well as other Fruit to be eaten hot; they muſt firſt be par'd, and put into a new Earthen Pot: To a pound of Pears a good quartern of Sugar is enough, and a quart of good red Wine, and ſo much Water, till thoſe that are uppermoſt are cover'd or ſteep'd: You muſt put a Cover on, and boil them over a moderate Fire; let them be ſtirr'd from time to time, that they may not ſtick to the Pot, and when they are half done, put ſome Cinnamon and Clove to them, and let them be quite done over a ſmall Fire till the Syrup is quite made to your Mind: When they ſerve them up, they range them handſomly upon a Diſh Roſeways, and mount them one upon another Steeplewiſe; then the Syrup being a little cool'd, they pour it upon them, to the end the Pear may be ſprinkled on all Sides.

Another Way they have, is to take four or five Sorts of Pears, which muſt be readily par'd, and make them as ſmooth and even as you can, take off the Head, and leave the Stalk entire, but ſcrap'd ſmall, cut the biggeſt in the middle into two parts, and take out the Core; as you pare them, throw 'em into freſh Water, for fear they ſhould turn black; after you have parboil'd them, to render them the fitter to receive the Sugar, then take them off the Fire, and put them to drain: This done, let them be weigh'd, and put at leaſt to them as many Pounds of good Sugar, as there are of Fruit; bruiſe the Sugar, ſo as that the largeſt Bit does not exceed the Bigneſs of a Cheſnut: Put the Fruit into a Pan, and ſtrew Sugar upon them, and pour in a little Water only to forward the melting of it; then put your Pan upon the Fire, and comfit your Fruit as readily as you can, to the end, that the liquid Part may continually ſwim over the Fruit.

You ſhould have a Skimmer always in your Hand, to change the places of the Fruit; do not take the Pan off the Fire, till ſuch time as you judge the Fruit done enough, which you may know by the Boiling, which being leſſened does not move or bubble ſo much as at firſt, and by the drops of Syrup you ſhall put on a Plate, if they do not run; then take the Pan off the Fire, and put your Comfits into ſome Earthen Veſſel, for fear that the keeping of them in the Pan, may occaſion them to receive an ill Taſte proceeding from the Copper: Let them lie for three or four Days in the Earthen Pot, in a place that muſt not be expoſed to Duſt, without covering them, to the end that all the moiſture of the Fruit may evaporate, and that the Fruit may take Sugar: This done, you muſt bend the Earthen Pot a little, and if there is any Water that ſwims over the Syrup, drain it off; then pour your Comfits each into the Pan, to the end they may boil again, and if there is occaſion, ſuffer them to cool a little, before you put them into Pots to keep: Let them be uncovered for four or five Days, and if then you find any Moiſture upon them, you muſt drain it off; this being over, let them be cover'd, putting Papers round about the Pot which touches the Syrup; and if you find them done enough the firſt time, after you have drain'd them, you may content your ſelf with warming of them, without taking them out of the Earthen Pot, and when you have mix'd them with a Skimmer, and ſuffered them to cool a little, put them up in Pots as aforeſaid.

Ruſſelet, Muſk and other Pears, are likewiſe preſerved; take ſome Ruſſelets, which muſt be neither too green nor too ripe, pare them readily, give them a ſtreak upon the Head with the point of a Knife, and boil them in Water till they are enough; take care that they be not boiled too much, nor too little; then take them off with a Skimmer, and throw 'em into freſh Water; then prepare four Pounds of Sugar, to four Pounds of Pears, and do not haſten the boiling; but ſo order it, you have a Syrup of it that is a little ſtrong: Put them into this Syrup, and give then ſeven or eight Boils, then take them off the Fire and ſtir them; you muſt ſuffer them to cool, to the end they may throw off their Moiſture and take Sugar, then put 'em on the Fire and finiſh the Work. They preſerve other larger Pears, as the Beurre, Meſſire Jean, Bergamot, Verte Longue, Brider, &c. of all theſe Pears, take thoſe which pleaſe you moſt, and in what quantity you think fit: Boil them in Water till they are enough, then take 'em out wet, and throw 'em into freſh Water, and afterwards melting your Sugar in Proportion to your Quantity, put them into it, and prepare your Syrup as for other Comfits; when they are off the Fire, ſtir, ſkin them, and ſqueeze about half a Lemon upon them: If you would have them hot, they may be ſerved in ſo. You may have *Compotes* of all the large Pears abovenamed *a la Braiſe*; You muſt have a regard to their Quality, for ſome of them are harder than others, and cannot be done ſo much when they are taken off the Fire; you muſt boil them, that they may the more eaſily peel, and receive a much finer Colour; they may alſo be cut in two, and the Core taken out; then throw them into a ſmall Syrup, or elſe into Sugar that is pulverized, and half a Glaſs of Water, and then boil, but take care they be not too much done: There are other Compotes of Pears, which muſt not be overlook'd for the ſake of good OEconomy; and we ſhall begin with

Compotes of Summer Pears, which you are to ſcald over the Fire, till they become ſomewhat ſoft, and you muſt prick them on the Top with a Bodkin even to the Core; afterwards being cooled, they muſt be pared, and thrown into freſh Water, in order to be put into clarify'd Sugar, adding a little Water to boil it: If the Pears are large, they may be cut into Halves or Quarters, ſo as they may ſimper in the Sugar, and caſt their Juice; then let them boil till the Scum

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ceaſes to riſe, and your *Compote* will be made: If too great a quantity of Sugar be left, let it be conſum'd a little by boiling, and pour'd upon the Fruit: Compotes may alſo be made after the ſame manner of Blanquets, Muſcadines, Ruſettings, and other Sorts of Pears.

The Clarifying of the Sugar may alſo be diſpenſed with, only you may throw a Lump of Sugar of a convenient bigneſs into the Water in which they are to be boiled, and take care that the whole be well ſcummed: A good quarter of a pound of Sugar, may be ſufficient for a Compote of the like Nature.

Winter Pears may alſo be put into *Compotes* in the ſame manner, particularly the *Bon-Cretiens*, thoſe of St. *Francis* and others: You muſt firſt prick them to the Core with a Bodkin, and ſcald them in Water: They are to be cooled, pared, and divided into quarters, throwing them into freſh Water; they muſt afterwards be put into one half Sugar and the other Water, and boiled till they have thrown out all their Scum, which muſt be carefully taken off with the Skimmer; the Pan muſt be removed from time to time, and ſet aſide as ſoon as the Pears have thoroughly imbibed the Sugar, and are become ſoft, otherwiſe they would turn to Marmalades; then let the Pears be dreſſed upon China-Diſhes, and having given the Syrup ſome other Boilings if neceſſary, pour it upon your Fruit, and ſqueeze in the Juice of a Lemon or Orange: The ſame Thing may alſo be done in the preceding *Compote*.

Compotes of Pears made in a Bell: There are certain Pears, as the *Certoe*, the *Pound-Pear*, and ſome others, of which another Sort of *Compote* may be made, by ſtewing them in a Bell in the following manner; when you have pared and cut them into quarters, put them into an Earthen Veſſel, or one of Copper made for that Purpoſe in form of a Bell, with Water, Sugar, Cinnamon and Cloves. A quarter of a pound of Sugar, or ſomewhat more, will be enough for a Pound of Fruit, and only ſo much Water as may ſerve to ſoak them: Stew them over a gentle Fire, and when they are half done, let half a Glaſs of red Wine be added; but the Pot muſt be kept cloſe ſtopt, and the Fruit ſtirred from time to time, leſt they ſhould ſtick to the Bottom: The *Compote* afterwards is to be dreſs'd, and the Syrup poured upon it, otherwiſe it muſt be conſumed by Degrees, becauſe too great a quantity of it ought not to be loſt.

Compotes of Roaſted Pears, which when they are ſufficiently done, and pared as neatly as is poſſible, let them be ſlit, and the Cores taken out; then they are to be put into a Pan with Sugar, and a little Water, which is to be boiled and conſumed, till the Pears become very red, and till very little Syrup be left: But they ought to be often ſtirred, to hinder them from burning and ſticking to the Bottom; having afterwards dreſs'd them for your *Compote*, you may ſqueeze in the Juice of an Orange or Lemon, which will wonderfully heighten their Reliſh.

Pears may likewiſe be put into a Silver Diſh or Plate, and bak'd in an Oven, or otherwiſe with Powder-Sugar, after they have been firſt ſcalded in Water in order to be pared, or elſe they may be pared without Scalding: Then let them be dreſſed and ſtrewed again with Sugar, and brought to a Colour with a red hot Fire-Shovel, adding the Juice of an Orange when ready to be ſerved up to Table: As for *Marmalade* and *Paſte* of Pears, you may conſult thoſe Articles.

The following Pears are eſteemed the beſt in their ſeveral Months, and as they ripen ſucceſſively, beginning with the Summer Pears, ripe in the Month of *July*.

French Primitive, or Petit Haſtive, the firſt ripe Pear, almoſt round, Ruſſet and Red, valuable only for its Earlineſs.

The little Muſcat, rather ſmall than middle-ſized, yellow, with a little red when ripe, of a muſkiſh Smell, a delicate Taſte, and is half Buttery.

Summer Cuiſſe Madame, is of a longiſh Shape, its Colour is ruſſet, red and yellow mixt, Pulp ſhort, Juice ſweet, and ſomething Muſkey.

Pear Magdalene greeniſh, and a tender Pear, in Shape like a Burgamot, muſt be gathered before quite yellow.

Citron de Carmis or Bourdon, of the Shape and Size of a Ruſſelet, tender Pulp, ſugared and muſkiſh Juice, a little ſtrong next the Core.

Muſcat Robart, much like the Citron de Carmis, laſts a little longer, and is more yellow between Butter and Caſſant.

Groſs Blanquet rather long than round, ſmooth Skin, pleaſant ſugared Taſte, and Colour next the Sun, is Caſſant.

Longtail'd Blanquet, a very handſom Pear, long ſhaped, ſmooth white Skin, between ſhort and tender, a fine, ſugar'd, pleaſant Juice, but when too ripe grows mealy.

Skinleſs Pear, is a Ruſſet in Shape and Taſte, a ſweet Juice, tender Pulp, neither ſtony nor gritty.

Red Admiral, a Pear not much unlike our red Catherine in Taſte, but redder and larger, of a good Juice, and free from ſtony or earthy Matter next the Core.

Muſkee Blanquet, thick and ſhort, ſmooth Skin, of a pleaſant yellow, ting'd a little with red, fine Pulp, but ſtony and earthy.

Pears that ripen in Auguſt.

Foundant de Breſt, more long than round, a ſmooth Coat, red and yellow Colour, a ſweet delightful Taſte.

Jargonel or Eſparye, a large long beautiful Pear, a tender Pulp, but pretty ſharp Juice, of a ruſſet red and yellow, grows mealy when too ripe.

Hawden's Bergamot, of a flat Shape, but more ſwelling next the Stalk than the Autumn Bergamot, of a brown ruſſet Colour tinged with red, a rich Juice, but leſs buttery than the Autumn, and ſometimes Stony.

Bergamot Roſhea, is large, flat and round, its Stalk long and ſmall, its Pulp tender and Juicy, ſometimes gritty, of a greeniſh ruſſet Colour, with very little red.

Muſked Summer Bonchretien, is of a fine Shape, ſmooth Coat, pale yellow, and ſtriped with red, Pulp ſhort and ſomething tender, ſweet and perfumed.

Caſſolet, longiſh Shape, grayiſh green, a very muſkiſh ſugared Taſte, tho' a Summer Pear keeps ſome time after gathering.

Ambrotia, a handſom good ſiz'd Pear, rather round than long, when ripe of a ſmooth, greeniſh yellow Skin, red of the Sunny Side, a rich delightful Taſte, eſpecially if eat before too ripe, one of the beſt Summer Pears, but moſt times an ill bearer.

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Orange Bergamot, ſhort Pulp, a rich ſugar'd and perfum'd Juice, middlefized, round and ſomething flat, greeniſh yellow ting'd with a deep red.

Robin, it is in Shape and Size like a ſmall Bergamot, a ſhort Pulp, ſugar'd and perfum'd Juice, yellowiſh white, and ſmooth Skin, bears in Cluſters, and grows well on Pear or Quince Stock.

Petit Ruſſelet, of a middle ſize, longiſh and handſomly Shap'd, of a greeniſh yellow, and red on one ſide when ripe, fine tender Pulp, ſmooth throughout, and greatly Perfum'd.

Pears which ripen in September.

Petit Ruſſelet deſcribed before.

Robine deſcribed before.

Groſs Ruſſelet differs from the Petit or ſmall, by being thicker and ſhorter, the Skin rougher and full of grey Spots, is ſomething later, and the Juice not altogether ſo ſmooth and delicious.

Summer Bonchretien, a very large well-ſhaped Pear, of a good Taſte, the Pulp ſhort and gritty, the Juice not Perfum'd, or but very little, of a yellowiſh green Colour, and ſometimes a little red next the Sun, a bad bearer; has a harſh Taſte in an ill Soil.

Inconnu Cheneau, of a longiſh Shape, a brittle ſhort Pulp, a fine Coat, of a bright red, and yellow when ripe, the Juice ſweet and well-taſted, and the Tree a good bearer.

Autumn Burgamot needs no deſcribing, being ſo well known, it has a tender melting ſweet Pulp, ſomewhat perfum'd, does well on a Quince or free Stock, and in a good Soil is the beſt of all Burgamots.

Verte Longuee, its Name denotes it to be long, and of a green Colour; it has a ſoft melting Pulp, is very good in a dry Soil, but in cold and moiſt Soils watery, and ſometimes inſipid, a good Bearer, and beſt on a free Stock.

Doyenne, is a pretty large Pear, more round than long, of a greeniſh yellow, well marked with red, a melting Pulp, but low flavoured, ſweet Juice, with a little Muſk, muſt be eat before it is quite yellow, it being ſubject to grow mealy.

Bure de Roy, ſo well known, claims equal Merit with the Beſt, if not the firſt place of all the Pears; it's noble Size, agreeable Shape, and ſometimes fine Coat, delicious melting Pulp, and vinous Juice, cannot be too much commended.

Poir ſans Pepin, in Shape like a ſmall Bonchretien, is of a greeniſh red Colour, but turns yellowiſh when ripe; it has a ſhort Pulp, and eats briſk, but not at all muſky.

Pears ripe in October.

The Golden Meſſire Jean is an old Pear, worthy Eſteem for its Juice, which is ſugared, is caſſant or brittle.

The Grey Meſſire John will keep much longer than the other, its Pulp is more firm, and its brittle.

The Swiſs Bergamot, melts in the Mouth like the Autumn Bergamot, but not ſo well flavoured, it's ſtriped with Green and Yellow, and is ſweet and buttery.

The green long ſtreaked Pear is ſtriped with Green and Yellow, like the Swiſs Bergamot; it's of the ſame Goodneſs with the common Vert-longue Pear, and is fondant.

The green ſugar Pear, is rather round than long, large enough, and of an excellent ſugar'd Taſte; for which Reaſon it is much eſteemed by thoſe that are Curious; the Tree bears a great many, and it is call'd the green ſugar'd Pear, becauſe it continues green when ripe, and is buttery.

The Marchioneſs is a large Pear, in Shape like a Winter Boncretien, only it is ſomething ſharper towards the Stalk: 'Tis green or ruſſet when gathered, but it grows yellow as it ripens; it is very bitteriſh, and of a ſweet muſky Juice; It is one of the beſt Pears.

The Bergamot Creſſaune is large and round, at firſt between green and grey, but turning yellow as it ripens: It melts in your Mouth, 'tis of a fine Sugar, and very much eſteemed by the Curious.

Bezi de la Mott.

Swans Egg.

Callio Roſat.

Theſe three ripen in this Month, and are eſteemed pretty good.

Pears which become ripe in November.

The Virgouleuſe is an old Pear, well known for its Goodneſs; it's Pulp is melting and buttery. It's of a long Shape, and green coloured when gathered, but it grows yellow as it ripens: Care muſt be taken not to lay it in a cloſe place upon Straw, or Fir-tree Shelves, but a dry Oaken Plank is the beſt, for otherwiſe it may get an unſavory Taſte.

The Winter Thorn-Pear is rather long than round, it's green upon the Tree, but grows yellow as it ripens; it is very melting, and agreeably Perfum'd. It is not of ſo delicious a Taſte from a Quince, as from a free Stock.

The Ambret is much eſteemed for its Goodneſs, it is round, and has a ſugar'd Juice: It is much better when grafted upon a Quince, than on a free Stock; it is of a greeniſh Colour in a heavy Ground, but whitiſh in a light Soil, and more forward; it has likewiſe a more delicate Taſte, and is fondant.

The St. Germain is long and thick, its Juice very ſoft and melting, it is green at firſt, but grows yellow as it ripens, it will keep till *March*; if any body deſigns to keep it long, it muſt be gathered ſomething green, and ſtored in a Place that is neither hot nor cold, otherwiſe the Skin will wrinkle: The Tree makes a fine Dwarf, and bears great plenty of Fruit, which renders it the more Valuable, becauſe it is one of the fineſt Winter Pears we have, and the moſt eſteemed by the Curious.

The dry Martin is known to be an ancient Pear, it is rather long than round, and uſually red: Its Juice is ſugar'd, and Pulp ſhort, it may be kept till the Month of *February*, it's caſſant or brittle.

The Bozi de Chaſſery is reaſonably large, of a round Oval Figure, buttery melting Pulp, and ſugar'd muſky Juice: It is one of the beſt of all our Winter Pears.

The Colmar is large, and a long rather than a round Pear, of a buttery melting Pulp; its Juice is ſweet, and of a moſt excellent Taſte: It's reckoned indeed amongſt the beſt of our Winter Pears, and may be kept till the end of *March*, provided the ſame Method be obſerved in this, as in the St. Germain Pear.

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The following which alſo ripen in this Month, are eſteemed good by ſome People.

St. Andrew. Petit oin.
Louis Bonne. Spaniſh Boncretien.

Pears ripe in December.

The Bezi de Chaumontel is a great long Pear, its Skin is like that of the grey Beurre; it is half buttery, half melting, and has a ſweet Juice.

Virgoulee. St. Germain.
Colmar. La Chaffery.
Eſpine d' Hiver, or Winter Thorn. Ambret.

Pears ripe in January.

The Winter Boncretien, is of great Antiquity, well known to all the World for its Excellence; it may be kept till the Spring, it's Caſſant.

Colmar.
St. Germaine.
Virgoulee.

Pears ripe in February *and* March.

Bergamot de Bugi, in Shape and Colour like the Autumn Bergamot, but not ſo large; it is ſpeckled with grey, and grows yellowiſh as it ripens; it has a firm and tender Pulp, and muſt be gathered before it is too ripe.

St. Martial is of the Size and Shape of a Boncretien, of a bright Straw Colour, with ſome ſmall black Spots, the Pulp is Sugary and Juicy, has a vinous Taſte, and is caſſant.

Double Flower, a large flat Pear, with a ſmooth Skin, yellow on one Side its Pulp is very Juicy, and well taſted: This Pear is good to preſerve, or make the beſt wet Sweet-Meats.

Winter Boncretien.
Colmar.

The Winter Boncretien, is preferable to all other Pears to be ſtew'd or bak'd; but thoſe that are deſirous to have any other Sorts in their Garden for theſe uſes, they ſhould next to the Winter Boncretien, have theſe following; the Cadilliack, Partinſon, Warden, Engliſh Warden, Golden Bell and Pound Pear; no more need be added under this Head, but that the Account given of the Pears ripening in their ſeveral Months, is ſuited to the *Engliſh* Seaſons and Obſervations.

PEAR-TREE, in *Latin Pyrus*, a Tree of which in general, there are two Sorts, *viz.* the Wild and Garden or cultivated Pear-tree; the Bark of the Trunk of the wild Pear-tree is rough and full of Chinks, the Wood is hard, and of a yellow Colour; the Branches are prickly, the Leaves round or oblong, and terminate in a Point; the Flowers are white, and the Fruit is like that of the Garden Pear, but it is of a ſharp and harſh Taſte: It grows in Woods and Fields; the Fruit is of an aſtringent Nature, and good to ſtop Looſneſs: When this Tree is cultivated, its Fruit becomes good to eat, or to make Perry of, and helps Digeſtion, if you eat them after Dinner, and they fortify the Stomach.

The Garden Pear-tree has a thick Trunk, and the Wood is of a dark yellow Colour, the Leaves are green, but whitiſh at their lower Ends; they are round, oblong, and end in a Point, the Flower has five white Leaves in the form of a Roſe: This Flower is ſucceeded by a pulpous Fruit that is thick at one end, and a little ſmaller at the ſide where it ſticks to the Pedicle; this Fruit they call a Pear, of which there are different Sorts which are diſtinguiſhed by their Colour, Bigneſs, Taſte, Form and Smell.

Pears are good to create an Appetite, and ſtrengthen the Stomach; they are injurious to thoſe who are ſubject to the Colick.

Sweet Pears, and thoſe which are full ripe, have ſome Heat and Moiſture; thoſe which are ſharp, or that are not ripe, are more Aſtringent; and they are binding if eaten before Meals, eſpecially a Decoction of dry Pears produce the ſame effect as dry ones eaten raw: Pears eaten faſting, injure the Stomach if often uſed; they are good for a hot Stomach, but they are apt to breed the Cholick and Gravel; the Seeds are good for the Lungs, and hurtful to the Reins; but being dreſt with Muſhrooms, prevent the Injury. See *Pear*.

PEASE, in *Latin Piſum*, a Plant of which there are ſeveral Sorts, in general they are deſcribed thus; they produce long, hollow branched Stalks, of a blackiſh green Colour, which cannot bear up of themſelves, without ſome Sticks to ſupport them: They have two Sorts of Leaves, one of which grow by Pairs, and the other are diſpoſed in the form of a Band about the Stalk: Their Flowers are Leguminous, and they are ſucceeded by long cylindrical Cods, wherein there are Seeds which we alſo call Peaſe: Their Roots are ſmall, they are cultivated both in Fields and Gardens; and they ſow them in open Fields, without giving them any other culture than that of Weeding, before they begin to Cod; and in order to make them grow the better, they fix ſome Boughs or Branches of Trees near them, to ſupport them, and when that is not done, they require a very good Soil, and a little Rain to make them tender and delicious. In ſhort, they muſt be ſowed very thin, becauſe they will have branched Stalks which extend much.

Of the ſeveral Sorts of Peaſe, that called the Hot-ſpur ſown or planted in Gardens, is the moſt valued, and is the ſpeedieſt of any in Growth; they are of a middle Size, they ſow them in *France* about the end of *October*, under the ſhelter of ſome Wall facing the *South* or *Eaſt*, and they make ſome backing on purpoſe for that end, that they may grow more readily; they'll make them ſhoot five or ſix Days ſooner by ſteeping them two Days in Water, and then put them up in a place where the Cold cannot penetrate; when the firſt Roots begin to ſhoot, if very cold Weather ſucceeds, it entirely deſtroys them; it's the utmoſt that can be done to have good ones at the end of *May*: They ſow them plentifully in Beds about the end of *February*, to replant them at the foot of Walls well ſcituated, in caſe thoſe which had been ſown at the end of *October*, were deſtroyed by the Froſt. The laſt that are ſown are about St. *John*'s, that you may have good ones at *All-ſaints*. Sandy Ground is that which haſtens their Growth, and if they are ſown upon ſome Hillock expoſed to the South Sun, this will very much forward them.

If they are ſown in Furrows, you will find it very convenient for turning up the Ground to them again, to have Room between them to place your Foot, without hurting the Shoots; and when they are grown up, you may range one over another, that you may the more commodiouſly turn up the Earth again, and the more eaſily gather the Cods in their Seaſon, without injuring the Plant.

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Your Beds of Peaſe, that are to have Sticks to ſupport them, are not to be contiguous to one another; but you muſt let another Bed be between two of them, to give the Peaſe Air, otherwiſe they will be ſtifled, and rot at the Bottom: In the intermediate Bed, you may ſow ſome Sorts of Roots that may be very profitable by reaſon of the Refreſhment and Shade which they receive from the Tallneſs of the Peaſe: Some particular Beds may alſo be ſet aſide for Peaſe to be eaten Green, and the Cods muſt be gathered by Perſons that are careful to pick them off with Patience, or that cut them dexterouſly from the Stalk without hurting them, to the end you may get all that by the Plant, which it can ſupply you with, and it will laſt a long time for your uſe.

Thus much of thoſe ſown in Beds: Another way is, to make the Holes with a Dibble at a large Foot diſtance one from another, they will grow without ſpreading themſelves upon the Ground, and give you ſufficient leaſure to turn up the Earth to them ſeveral times, if you pleaſe.

As for the Peaſe which are ſown confuſedly in freſh manur'd Ground, or thoſe which are ſown in Furrows made by the Plough, they will not afford ſo much time to look after them, and all that can be done, is to turn up the Ground once to them, without endangering the deſtroying of them with your Feet.

All Peaſe of the larger Sort, ſo alſo Chich-Peaſe may be ſown in Beds, in ſmall Furrows, four Rows in a Bed, that there may be a Conveniency of placing two Rows of Sticks in order ſupport two Rows of Peaſe; and the larger your Sorts of Peaſe are, the ſtronger and taller your Supporters muſt be, that ſo the Peaſe may mount even to the Top, putting forth their Cods at each Knot, eſpecially that large Kind, whoſe Cod is hook'd: It bears extreamly, and puts forth Branches at each Knot from the very Foot, which often bear as many Cods as the Maſter-Stalk of others: It's a Sort of Pea that ought to be much valued for its Deliciouſneſs, and may be eaten green, and with an Appetite: Theſe they call *Holland* Peaſe, they were very ſcarce in *France* a few Years ago.

If you would have very large Peaſe, you muſt ſow them in rich Ground, and gather them when they are grown to be four Feet high: The miſchief is, that being ſown in ſtrong Earth, they will not eat ſo well, as when they grow in a ſandy Soil, which is the right Earth to get good and palatable Peaſe.

The Peaſe of the ſmaller Size, may be ſown in an open Field after the Plough, becauſe they do not ſpread much, and ſo will not be ſtifled; they are either ſown in freſh Earth that is till'd before Winter, or elſe under Furrows, that is, they ſow the Peaſe in the Field before the Earth is cultivated, after which they make Furrows; into the Bottom of which the Seed falls, which with the help of the Plough-ſhare is covered with Earth, which is turn'd upon it.

Peaſe of *all Months* ſo called, becauſe they laſt almoſt all the Year round, bloſſom continually; they muſt be ſown in ſome Place in your Garden, ſo as to be ſhelter'd from hurtful Winds, that you may have them at your Pleaſure: The ſame Care is to be taken of theſe, as of the others, except that you muſt readily cut off the Cods when green, to ſuffer nothing to wither; and as often as you diſcover any Shoots, from which you can expect no Cods, you muſt cut them off: Great Care muſt be taken to water them, eſpecially in the Month of *Auguſt*, and to make a Covert of Straw for them in very hot Seaſons, to defend them againſt the forcible Rays of the Sun.

Peaſe are of a laxative Nature, and allay the Acrimony of the Breaſt, and ſtop a Cough; however they are windy, hard to digeſt, and burden the Stomach.

This in Subſtance is the *French* Account of the Sorts, Culture and Property of Peaſe, amongſt which, not finding that reckoned which we call the Sugar-peaſe, it's uſually planted in *April*, and is ripe about Midſummer; the Cods are crooked, and ill ſhaped, but being boiled with the unripe Peaſe in them, are extraordinary ſweet: The great Inconvenience that does attend them, is, that their extraordinary Sweetneſs makes them liable to be devoured by Birds. The large grey Peaſe which has not many Years been propagated by us, are extraordinary ſweet, and deſerve to have a large Bed in our Kitchin-Garden.

Peaſe in *England* delight in a warm and light Soil; if it be rich, the Peaſe are the fairer, but if lean, they are the more early and ſpend better.

In *Oxfordſhire* they reckon the *Henly*-Gray and Red-Shank Peaſe, are the beſt for new-broke Ground, the Vale Grey for ſtrong Land, the Hampſhire-kids for new chalk'd Lands, the ſmall Rathripe Peaſe for poor gravelly Ground, and the Catſwould Peaſe for ſowre Land.

The beſt Sort of Peaſe in *England* are reckoned to be the Rouncival, *Reading*, *Sandwich*, White and Grey, Tufted or Roſe Peaſe, of two Sorts, Grey Windſor, Great Maples, Great Bowlings, Great Blue Marrow Peaſe. A certain Author ſays, a Quart of Peaſe will ſowe about a Pole Square of Ground; but Care muſt be taken to cover Peaſe well when they are ſown, without ſcattering, becauſe it will occaſion the Mice to ſearch after them: and when the Peaſe are to undergo the Hazard of a Winter, they ſhould be ſowed ſomething thicker than in the Spring; but if they ſhould be ſowed too thick, you may, when the Danger of the Froſt is over, take up thoſe which grow too rank, and tranſplant them, only they muſt be watered a little at their firſt Removal: Care ſhould alſo be taken when the Peaſe are three or four Inches high, to howe the Earth up againſt them on each Side, and to howe up the Weeds, if any are amongſt them: And if you lay up your Land in deep Furrows from Eaſt to Weſt, and ſet your Peaſe on the South declining Side of each Furrow, they will ſooner ripen, and ſecure themſelves much better than in Winter.

Peaſe ſet with Sticks will indeed bear more, but ſooner ripen on the Ground; and it muſt alſo be remembred, that if Peaſe are ſown on binding Land, they produce uncertain Crops.

They have a peculiar Way of managing their Peaſe in *Suffolk*, for they often plow up their Lays in the Beginning of *March*, and turning off the Turff well, they have a croſs Stick ſet with Iron Pegs, which they ſtrike down with their Feet, which Pegs make Holes at an even Diſtance, into which they have Boys and Girls to put a ſingle Pea, till they have ſet their Field all over. Peaſe thus ſet upon freſh Land, and the Turf being new turned, are reckoned not to be ſo full of Weeds as if ſown upon other Land; and aſſoon as the Peaſe are cut, they plow the Field croſs, and

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harrowing it well, they plow it again, and ſow it about *Michaelmas* with Wheat, and the next Year with Barley or Oats, according to the Nature of the Land, and as it is in Heart.

Peaſe with us are commonly reaped with a Hook at the End of a long Stick: They let them lie in ſmall Heaps as they are reaped, till they find the Hawm and Cod dry; they ought to be turned and raiſed from the Earth as much as you can, that they may lie hollow for the Wind to dry them, eſpecially when any Rains come to wet and beat them down.

Mr. *Houghton* having prepared a Liquor to try how to make an Increaſe of Grain: It conſiſted of theſe Things, *viz.* He took a convenient Quantity of Rain-Water, and in every Gallon diſſolved two Pound of Stone-Lime, and having let it ſtand two or three Days, ſtirring it thrice a Day; to every Gallon of this Water he put about four Ounces of Salt-Peter, and one Pound of Pidgeon's Dung; he mixed them well together, by ſtirring them three or four times a Day, and then ſtrained out the Liquor to keep for Uſe: He tryed this upon Wheat and Barley with good Succeſs; but, having ſteeped Peaſe and Beans in it, whether they were ſteeped too long, he could not tell, for, after they were ſown, none of them came up: but he took the thick Matter that was ſtrained from the Liquor, and mixing it with four times the Quantity of Earth, let it lie all Winter in a Gravel-Walk South of a Codlin-Hedge; he made a Row of Holes with a Stake about four Inches diſtant, and into each Hole he put a Handful of the ſaid Mixture, with a Pea upon it, and covered it with common Earth, which grew in the Codlin-Hedge to be about nine Foot high, ſhooting out Branches in ſeveral Places like Vines, and bore very many large Cods, ſo that he judged he had about a Buſhel from three or four Score Peaſe.

Peaſe of all Grain whatſoever are moſt ſubject to Rottenneſs and Imperfection, becauſe they are very apt to breed Worms, Wivels and Mites, by Reaſon of the Luſciouſneſs and Sweetneſs of the Grain: They muſt be dry'd either in a Kiln, or very well in the Sun, being the beſt Way to preſerve them, and likewiſe to make them fit for feeding of Cattle, becauſe the drier they are the more thirſty they make them; it being a general Obſervation, that if Cattle drink well, they will feed well: But what is kept for Food muſt not be too much dry'd, becauſe it will make them take up double the Time in boiling. If Peaſe are laid in Granaries, the beſt Way is to lay them in thick Heaps, or in Bins, for that will preſerve them moiſt the longer; for the ſpreading them thin on a Floor, dries them too ſoon, and takes from them much of their Sweetneſs and Goodneſs; but the beſt Way to keep thoſe deſign'd for a Man's own ſpending is, to thraſh them as they are uſed, or to put them into cloſe Casks and head them up.

This Grain being ordered as Barley is in Malting, to ſprout well, then beaten ſmall, put into a Veſſel, ſtopped with a Bung and Rag, will ferment, and after two, three, or four Months, if diſtilled, will yield very ſtrong Spirits.

The Way of preſerving green Peaſe is, to take an Earthen Pot, and to fill it one half Water, and the other Vinegar, into which you are to put your green Peaſe; cover the Pot, and let it be well ſtopped, and when you take them out to eat, ſteep them in freſh Water.

They may be gathered when they are thoroughly ripe, that is when the Cod begins to turn black, and when you have taken out the Peaſe, pull off the Skin which covers them.

If you would put Peaſe into a Ragoe, they muſt be taken when green, and thoroughly ſhelled, and be put into a Pan with Butter or Lard, to which a little Water muſt be added to make them boil, obſerving to ſeaſon the Whole with Salt, Pepper, a little Parſley and Chiboul cut in pieces; after this and when you find it's done, you thicken the Sauce with a little Cream, and ſerve them up.

There is a Way of ſtewing Peaſe by putting them into a Pot, with a little Water, Butter, Salt and Pepper, and when they are ready they take them off, and no more is to be done to them, without you would add ſome Lettice; they likewiſe fry them in a Pan with Butter, or otherwiſe with Salt and Pepper and a little Flower, moiſtned with ſome Milk or ſweet Cream, which is better, or elſe with ſome Eggs with a little Milk put to them: It's moſt delicious Sauce. Chich Peaſe are fry'd in the ſame Manner as theſe, and nothing more is to be done to them.

To fry dry Peaſe, and thoſe of the beſt Sort, they put them into a Pan, after they have fry'd Onions or Chibouls therein, and Care muſt be taken to ſeaſon them with Salt, Pepper, and fine Herbs, and when they are ready you muſt not forget to add a little Vinegar to them.

PEASE (*Chich*) in *Latin*, *Cicer*, a Plant that ſhoots out ſeveral woody, branched Stalks, declining ſide-ways: The Leaves are ſmall, growing in Pairs, and have indented Edges: The Flowers are leguminous, and of a white or red Colour; the Cods are like ſhort Bladders, wherein are to be found large Seeds like common Peaſe, but as to Shape very much repreſent a Ram's Head. They ſow this Plant as they do other Peaſe.

A Decoction is made of Chick Peaſe for the Stone, or Stone-Collick: They may be uſed in the ſame Manner as you do Coffee, and they taſte much like it, tho' they are more bitter, but this they correct by putting an equal Quantity of Coffee to them.

PEASE *Everlaſting*, ſo called becauſe of its Durableneſs, bears Flowers of a Dove Colour, and has blackiſh Grains, which are to be gathered when the Cod begins to wither: It does not eaſily bud, and therefore it muſt be conſtantly watered, and placed under a Wall, if there is Conveniency for it, becauſe it grows very tall and laſts long: It cannot be replanted by Reaſon of the Depth of its Root: The older it is, the larger it grows: You muſt ſet up Sticks in the Spring and Autumn for them to grow upon, and all the Shoots it has produced in the Summer muſt be cut off. This being the *French* Account given of this Plant, the *Engliſh* is hereunto annexed; and our Authors ſay, that Peaſe Everlaſting is a Plant eaſily propagated, and thrives exceedingly on good Land: Its Roots yield Yearly a great Burden of excellent Provender for Horſes: It muſt be ſown early in the Spring on Ground digged in Rows, and ſo howed in the Intervals between the Seed, which is long in coming up: No other Profit the firſt Year, but Care and Pains to prevent it from Weeds; but the ſucceeding Years will abundantly recompence the Husbandman: But ſome ſow it firſt on a ſmall Bed, and next Year remove it into Ground new dreſſed with Plow or Spade, and plant it at about twelve or eighteen Inches diſtance, whereby it may be eaſily weeded or howed.

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The Flowers of this Plant, which are of a Peach-bloom Colour, continue blowing for above two Months: Dr. *Grew* tells us, That if the Bloſſoms are ſteeped for ſome time in Spirits of Wine, they will produce a fine liquid blue Colour, equal to that of *Ultra-Marine*.

PELLITORY OF SPAIN, a ſpicy Root, brought chiefly from ſome Parts of *Italy*, but it is ſubject to decay; it is hot, and very diſcutient, which makes it forward a Diaphoreſis, and it wonderfully attenuates and draws or ſqueezes out of the Fibres and Glands viſcid and flegmatick Humours; for which Reaſon it is not only uſed as an *Alexipharmack*, but is a *Phlegmagogue*, and Purger of watry Humours: This makes a good Medicine in all Cachexies and diſtempered Habits, from too much Cold and Moiſture, and therefore it is of good Service frequently in Palſies and Numbneſs of the Limbs; it is much held in the Mouth for the Tooth-ach, and its great Heat and Pungency, when ſo managed, occaſions abundance of Rheum to flow out of the Glands, which in many Caſes gives Relief to other Pains of the Head, beſide the Tooth-ach.

PELLITORY OF THE WALL, in *Latin*, *Parietaria*, a Plant whoſe Leaves are like thoſe of the Herb *Mercury*, but they are hairy; the Stems are of a dark red, laden with rough Seeds that will ſtick to People's Clothes: they commonly grow in Walls and Ruins, hence came the Name of *Parietaria*; they alſo grow in Hedges and Vineyards, and bloſſom in the Month of *July*.

Pellitory is abſterſive, reſtringent and repercuſſive, being a little cold and dry; when it is quite freſh, half pounded, and apply'd to a new Wound, it cures it without applying any thing elſe: It is good for Inflammations; three Ounces of its Juice, or its Decoction being drank, cures the Stoppage of Urine, Gonorrhœa, and Cough: It allays the Tooth-ach when you waſh your Mouth with it; puts up the Palate of the Mouth, and reſtrains the Inflammation of the Throat: A Water diſtilled from it, makes the Skin of the Face ſmooth and fair; it is uſed in Glyſters for the Stone-Collick, and to provoke Urine; and they apply it for the ſame Purpoſe, after it has been fry'd in a Pan, to the Bottom of the Belly: Its Decoction, or its Water mixed with ſome White-wine and Oil of Sweet Almonds, will help you to make Water, and bring away much Gravel: Its Juice diſtilled into the Ear, appeaſes its Pain, and cures Fiſtula's in the Fundament; if you mix a little Salt therewith, it will open the Piles: If you bathe or waſh you Face with it, it will clean it, and make the Skin look fair and ſmooth; they alſo uſe it in Glyſters to pacify the bilious Cholick.

There is a Cataplaſm made of Pellitory and Goat's-Greaſe, that is a ſingular Remedy for the Gout; the Leaves being fry'd with freſh Butter or Capons-Greaſe, and reduced into the Form of a Cataplaſm, and ſo apply'd to the Belly, allays the Collick; the Juice being mixed with an equal Quantity of White-wine, and the Oil of Sweet Almonds newly made, eaſes the Pains and Torments of the Stone: A Cataplaſm made of green Pellitory pounded with Bread-Crumb, Oil of Lily, Roſes or Camomile, diſſolves Impoſthumes in the Breaſt; it is good for emollient Glyſters and deterſive Baths.

PENNY-WEIGHT, a Weight with us conſiſting of 24 Grains in *Troy*, each Grain weighing a Grain of Wheat gathered out of the Middle of the Ear and well dry'd.

PENNY-ROYAL, a Plant that does not grow above a Foot high, the Stems are ſlender and weak, the Leaves are almoſt round, like thoſe of Marjoram, tho' a little larger, and of a brown green Colour: The Flowers of the Garden Penny-Royal are red, but thoſe of the Wild white; they grow along the Stem with the Leaves; the Root is ſmall, hairy and ſcattered in the Ground; it loves moiſt Places, and bloſſoms in *June* and *Auguſt*.

Penny-Royal is odoriferous, and of a ſharp and bitter Taſte; it attenuates, heats and ripens: Its Decoction with Honey and Aloes, purges melancholick Humours and Phlegm in the Lungs; allays Pains in the Belly, Inteſtines and Womb; expels the Poiſon of Serpents, and cures Ulcers by waſhing the Mouth therewith: Its diſtilled Water and Juice clear the Eye-ſight, and cure the Itch; they diſſipate the groſs Humours of the Breaſt, provoke the Menſes and Urine, help Women in Labour, and to bring away the Afterburdens, and are good againſt Wind.

PEONIE, in *Latin*, *Peonia*, a Plant of which ſome reckon up three or four Sorts; but our Gardeners know no more than two, the Male and the Female, both which are a very excellent Ornament to Gardens.

The Male Peony bears Stalks about three Foot high, of a reddiſh Colour, cloathed with ſome Boughs, the Leaves are double, large, bright, downy underneath, and of a Colour between green and brown; the Flower grows on the Top of the Stem, and it conſiſts of a great many Leaves in the Shape of a Roſe, and of a Carnation or purple Colour; the Root is a Finger or Span long, of a whitiſh Colour, and aſtringent to the Taſte.

The Female differs not much from the Male, but that the Stem does not incline ſo much to the Red; the Leaves are indented, downy on the Backſide, and of a Colour between green and brown on the other, neither does it bear ſo large a Flower as the Male; the Flowers reſemble thoſe of red Poppy, and from them you produce ſomewhat like Almonds, wherein are incloſed red Seeds, and amongſt them five or ſix black ones; the Roots ſhoot forth ſeven or eight Bulbs like an Aſphodil; others add to this Account of the Fruit, that when the Flower falls, the Fruit appears compoſed of ſeveral Horns, of a white Colour, covered over with a little Wool, and that the Seeds of both within are almoſt round, large, and black when thoroughly ripe.

The Peony having originally received its Being in a dark ſhady Place, ſtill thrives beſt when leaſt expoſed to the Sun; in which Caſe the Flower becomes more beautiful, and continues longer in Bloom: It thrives beſt in a Soil that is ſomething fat and moiſt; it is multiply'd by its Roots after this Manner:

The Gardiner muſt, with an Inſtrument for this purpoſe, gently uncover the Root, and then remove it; he muſt take Care to diſcharge the Fibres from the Earth that ſticks to them: but they being many in Number, and involved one within another, the beſt way will be to take the entire Plant, and ſteep the Root in Water, ſhaking it up and down till all the Earth be waſhed off.

Now having diligently conſidered the Root, and the Branches which compoſe the Plant, let him divide it into ſeveral Parts, and then make a pretty large Hole, in the Middle of which let him raiſe a little ſort of Bank, then let him put the Peony upon it in ſuch a Manner, that the

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Knot of the Root may lie three Inches deep, and that the lower Parts of the Roots, by the Circumference of this Bank, may be kept ſeparate one from the other; for ſhould they be entangled, they would be apt to die for want of ſufficient Subſtance.

When this is over, the Hole muſt be filled with Earth; he muſt preſs it down upon the Roots; and that it may ſtick the better to them, when he has done planting, he muſt water it, and then leave it to take Root again, according as Nature will have it, which will be ſure to aſſiſt, eſpecially if he helps her at ſeaſonable Times, with the Watering-pot.

This Plant will not bear to be removed before the third or fourth Year after it is planted; the only time for this Operation is towards the End of *May*, for having not as yet ſtruck any new Roots, it may be ſafely taken up.

Mr. *Chomel* ſays, That the Medicinal Vertues and Qualities of the Male Peony is the ſame as Females; that its Root is good againſt Poiſons, and that fifteen of its black Seeds are excellent againſt the Suffocations of the Womb: The Root, he ſays, of the Female Peony, is a little aſtringent; its ſweet at firſt, but afterwards bitter: It removes the Obſtructions of the Liver, and cleanſes the Reins; ſtops a Looſeneſs, and it dries up without being hot: The dry'd Root is preſcribed to Women to purge them after their Lying in: It ſtops the Overflowing of the Gall, brings Stones out of the Bladder, and eaſes the Pain: I need not mention the Miracle ſome aſcribe to the Seed and Root, apply'd to the Wriſts for the Cure of the Falling-ſickneſs, but they are ever good againſt the Stingings of venomous Creatures, whether taken inwardly or applied outwardly: In the laſt Place, you muſt take thirty of the Seeds of Peony clear'd of their Shells or Rinds, pound and reduce them to Powder, let it be drunk in Wine, and it will recover loſt Speech: We may add, that the Root allays the Griping of the Guts, cures the Jaundice, and that the black Seed powder'd and put into Wormwood-Wine, is good againſt the Falling-ſickneſs, and will cure Children of it.

PEPPER, a Name given to ſeveral Sorts of Fruits, of which there are principally three, *viz.* the black, the white, and the long Pepper.

Black Pepper is the moſt common; it is brought to us from the *Indies*, where it grows upon a twigged and creeping Plant like Ground-Ivy: Thoſe who cultivate it, muſt take Care to fix Boughs in the Ground near, in order to ſupport it; the Pepper-Corns ſtick to one another Cluſterways, and they are at firſt green, but afterwards turn black, when ripe, and then 'tis they gather them and dry them; *Java*, *Malacca* and *Sumatra* are the *Indian* Iſlands wherein it chiefly grows.

It's aperitive, inciſive and attenuating; it's proper to expel Wind, and to promote Seed, and to cauſe Sneezing; they uſe it for the Diſorders of the Palate, when it is relaxed by ſome ill Humours. Black Pepper enters into the Compoſition of fine Spices, which are nothing but a Mixture of black Pepper, Clove, Nutmeg, Ginger, green Aniſe, and Coriander: they mix all theſe Ingredients in a certain Proportion.

White Pepper is ſmooth, poliſh'd, of an aſh or dark white Colour, larger than the Black Pepper, but has the ſame Taſte, though not ſo pungent; its probable enough that it is no other than Black Pepper, whoſe outer Covering or Skin has been taken off, and which they have ſteeped in ſalted Water, which makes it ſwell, and takes away part of its Salt that made it have a biting Taſte: It grows in the ſame Countries as the other does, and ſerves for the ſame Uſes as the Black Pepper.

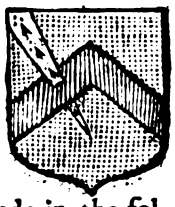
Long Pepper is long, and about the Bigneſs of an Infant's Finger; ſeveral ſmall Corns grow together, and in good order, and cloſely united together; the Corns are of a dark grey, inclining a little to red without, and black within: You will find a ſmall Kernel, which has a ſharp and pungent Taſte in each Corn: It grows plentifully in *Bengale* in the *Eaſt-Indies*.

Long Pepper is aperitive, and has the ſame Taſte as black Pepper, tho' ſomewhat leſs pungent, it reſiſts Poyſon, and increaſes Seed.

It may be ſaid in general of Pepper, that they do not uſe it in Phyſick, but in Antidotes and Treacles, and that it is long Pepper they commonly uſe in theſe Compoſitions, becauſe it is more pungent, and a little bitter; they very often uſe Pepper to ſeaſon Victuals, becauſe it creates an Appetite, is digeſtive, and provokes Urine: It's good for old People, and thoſe of a cold Conſtitution: It diſpels Wind, and allays the Gripes; it's alſo proper for the Quinſy, againſt the Falling-ſickneſs in young Children, and to drive away Serpents, who ſhun the ſmell of Pepper when it is burnt: Finally, the Decoction of it being drank, is good for cold Ague Fits; in the mean time it muſt be obſerved, that the frequent uſe of Pepper is not good for marry'd People.

PERCH, See Pole.

PERFORATED, *i. e.* bored through: The Armoriſts, uſe it to expreſs the paſſing or penetrating of one Ordinary in part through another, as thus.



He beareth *Or*, *a bend Ermine thro' a Cheveron Gules*; but when there is only a Hole made through the ordinary, and nothing in it to fill it up, they call it *Piercing*.

PERFUME, a Compoſition made in the following manner: Take one Dram of Muſk, four Cloves, four Ounces of the Seed of Lavender, a Dram and an half of Civet, and half a Dram of Ambergreaſe; you muſt heat the Peſtle and Mortar, and then take the Muſk, Cloves and Lavender, and about a Pennyworth of white Sugar, with a Glaſs of Angel-water, or Clove-water, pound the whole in the Mortar; take an Handful of this Powder, and incorporate it well together; then ſearce it through a Sieve; and that you may have it of what ſtrength and ſweetneſs you pleaſe, you may add two or three Pounds of the Powder or more. For the Civet, you muſt put it at the End of the Peſtle, in well mixing and pounding this Powder; after which take ſix Pounds of the Powder, and put it by little and little into the Mortar, and incorporate the Powder and Civet by working and pounding them with the Peſtle; then ſearce it through a Hair Sieve, to incorporate it with the other muſked Powder: As for the Ambergreaſe, you muſt pound it but very little in the Mortar, and by degrees put to it about two Pounds of the white or gray Powders hereafter deſcribed, until the Ambergreaſe be thoroughly pounded; then ſearce it through a Hair Sieve, and incorporate the three Powders together.

Take

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Take a ſmall Bag made of Sheeps Skin well ſowed with ſtrong Seams, into which you are to put thoſe Powders and Perfumes to keep in; you may put in as much or as little as you pleaſe, according as your would have your Qantity of perfumed Powders.

To make the white Powder which enters into the Compoſition of the foregoing Perfume, take one Pound of Flower-de-Luce, twelve Bones of the Cuttle-Fiſh, eight Pounds of Starch, an Handful of Ox or Sheeps Bones burnt white, pound the whole together in a Mortar, then ſearce it through a fine Hair Sieve.

For the grey Powder, take the Refuſe of this white Powder, pound it over again, and mix therewith a little Starch, and a ſmall Quantity of yellow Oker to give it a Colour, and ſome Coals of Privet, or Baker's Coals; mix the whole together in a Mortar, you may give the ſame what Colour you pleaſe; you muſt ſearce the whole through an Hair Sieve, pound the groſs Subſtance again, and ſearce till all is through.

For Perfume of common Powders, Take a Pound of Flower-de-Luce of Florence, as much of dryed Roſes, two Ounces of Benjamin, an Ounce of Storax, an Ounce and an half of the Yellow-Saunders, two Drams of Clove, and a little Lemon-peel; reduce the whole into a Powder in a Mortar, to which add twenty pounds of Starch, or elſe of the grey or white Powder, which you are to incorporate well together, and colour it as you pleaſe, and then you may ſearce the whole through a Sieve.

PERFUME-BAG; a Bag to perfume Cloaths, *&c.* for which take a Pound and an half of Flower-de-Luce of Florence, ſix Ounces of Roſe-wood, half an Ounce of Calamus, four Ounces of Yellow-Saunders, five Ounces of Benjamin, half an Ounce of Cloves, and an Ounce of Cinnamon.

PERFUMES, things neceſſary to be applied to *Horſes* in caſes of Colds, Glaunders, Rheums, Murs, Pozes, Catarrhs, *&c.* which do not only break a Cold, but diſſipate congealed Humours which annoy the Head, Brain and Stomach of the Animal, and ſometimes expel, and cauſe him to vent at his Noſe and Mouth much Filth and Corruption, that clog and peſter his Head and Body; and ſometimes dry up many bad Humours that are engendred in the Head and Brain.

The Ingredients of which *Perfumes* made to this Purpoſe are many; but the beſt of all, is to to take the beſt Olibanum, Storax, Benjamin and Frankincenſe bruiſed groſsly together, and ſtrewed upon a Chafing-diſh of Coals; and let him receive the Smoak of it up his Noſtrils through a Tunnel, which will bring away abundance of tough Matter in Water from the Head and Brain, inſomuch that it will be almoſt ready to extinguiſh the Fire, this being an excellent Comforter of the Brain; brings great Chearfulneſs to the Heart, and rejoyces the whole Body.

Another Receipt is to take Betony, Vervain, Mugwort, Speedwel, Bawm, Wormwood, Scabious, Agrimony, Mint, Hyſop and Sage, burn them in a Chafing-diſh, and putting a Bag with a hole therein about the Horſes Head, make him receive the Smoak into his Noſtrils for a quarter of an Hour, which will expel Abundance of Matter.

The wild Vine that grows in the Hedges, called black Briony, ſliced ſmall while it is green, and afterwards beaten, caſts forth a ſmell that will make a Horſe void Matter.

PERIPLOCA, a Plant that twiſts it ſelf about a Pole as the Hop does: It lives over the Winter, and yearly puts forth ſmall blue Bloſſoms, and is increaſed by Layers.

PERIPNEUMONIA, an Inflammation of the Lungs, accompanyed with an acute Feaver, and difficulty of Breathing; the Breaſt extends itſelf with a Sort of heavineſs, without cauſing any Pain, unleſs conjoint Membranes are inflamed; the Cheeks are red, the Eyes all on fire, the Urine red or reddiſh, thick or frothy, and the Voice big.

This Diſtemper proceeds now and then from boiling or vicious Blood, which paſſes with Violence from the arterial Vein of the Heart, into the Lungs, and often from the Defluxion which falls upon it, which is ſo ſharp and burning, that it cauſes Difficulty of Breathing, a Feaver and Cough.

Sometimes it comes from a Catarrh, or ſucceeds a Pleuriſy, Quinſey, or an Aſthma.

The Peripneumonia is more dangerous than is to be perceived; it's to be obſerved, that bleeding at the Noſe is not altogether ſo good a Symptom in it, as in the Pleuriſy; foraſmuch as the Matter of the laſt being more ſubtil, riſes up, and of the other being more thick deſcends; nevertheleſs if the flux of Blood be plentiful, or that you have a bilious Looſneſs mixed with Lather or Froth, or indeed a common Looſneſs, or in caſe an Abſceſs comes on, either about the Ears, or in other Parts, the beſt may be hoped for; but if the Patient be ſeized either with a Phrenzy, ſpits Corruption in Coughing, or Sneezes, they are ſo many fatal Signs.

The Diſtemper muſt alſo certainly be more mortal, if with a Looſneſs the Patient does not ſleep, if the extreme Parts of the Body become cold, the Nails livid and crooked, and generally they cannot ſurvive the fourth or fifth Day.

To put a ſtop to the Ravage this Conflagration may make, the ſame Regimen is to be practiſed, and the ſame Medicines uſed as in a Pleuriſy; ſaving that they muſt not uſe large Potions, tho' the Patients call for nothing but Drink.

You will do well to purge the firſt or ſecond Day with Caſſia, Catholicon, or Manna; take away ſome Blood, which muſt be done in the very beginning, according as the Strength of the Party will bear it, or elſe let Cupping-Glaſſes be applied under the Breaſts, and to the Sides; and let him have Glyſters given him made of the Decoction of Violets, Mallows, Lettice, Sorrel and Succory, wherein you ſhall diſſolve either an Ounce of ſimple Catholicon, an Ounce of ſimple Diaprunis, or a Lenitive, with an Ounce of Roſe-Honey or coarſe Sugar; let his Breaſt be rubbed with the Oil of Camomile, Oil of Rue, Deer's Marrow, or freſh Butter.

The Decoction of Ground-Ivy, is another good Remedy for this Diſtemper; they boil the Plant in Water or Beer, and give it the Patient to drink; but if you would have the Decoction better, they take an equal Quantity of Water and Ivy, mix a little Honey therewith in the Form of an Extract, and boil the Plant in the Water: The Juice of the Ground-Ivy may alſo be ſqueezed out, and then ſtrained, thickned and ſeaſoned with Sugar.

PERIWINKLE, ſee *Clematine.*

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PERRY, a Liquor made of *Pears*; the beſt Sort for this uſe, are ſuch as are not fit to be eaten, but ſo harſh, that Swine will not eat, nay, hardly ſmell to them, the fitter to be planted in Hedge-Rows; and the Rasberry-Pear, Horſe-Pear, Bareland-Pear, and Choak-Pear, are thoſe that bear the Name of the beſt for this Purpoſe, and the redder they are, the more to be Preferred: As to the Method of making this Liquor, it being the very ſame as that of *Cyder*, we refer you, that we may avoid Repetition to that Article, only it muſt be noted, that the Pears ſhould be very ripe before they be ground, and it is adviſed by ſome to mix Crabs among the Pears of weakeſt Juice, to mend the Liquor.

PERSIAN-WHEEL, an Inſtrument for *Overflowing* ſeveral Pieces of *Land* lying on the Borders or Banks of Rivers or Streams, which are not otherwiſe capable of being overflowed by the Obſtruction or Diverſion of the Water, without a greater Injury than the Recompence expected: It is made after the Manner of an Underſhot-Mill, with a double Ring, into which two Pins are let, whereon the Floats are faſtned which are made hollow; the Half, that is moſt remote from the Wheel, holds the Water which is taken in at the open Place, above the middle of the Back of the Float, and as the Wheel goes round, and the Float laden with Water, ſo riſes the Water by degrees, tends towards that part of the Float that is next the Wheel, and as the Float ſurmounts the Ciſtern or Receiver, the Water empties itſelf into it; every Float ſucceeding one another, emptying itſelf into the Receiver, ſo that if one Float contains a Gallon of Water, and that there be thirty Floats upon the Wheel, at one Motion round, it delivers thirty Gallons of Water into a Ciſtern.

Such a Wheel will be about fifteen Foot Diameter, the Floats at eighteen Inches diſtance, and will deliver the Water at eleven or twelve Foot above the Level of your Stream, and will go four times round in one Minute, and carry up above an hundred and twenty Hogſheads of Water in an Hour, with twelve or eighteen Inches penning or ſtopping of but an ordinary Current of Water: This will very well water thirty or forty Acres of Land; for if your Lands be cold and clayey, too much Water does it an Injury, and a little does good to the light, warm and ſandy Ground; this Motion is conſtant, and will laſt many Years without Repairs, ſo that it ſtands not ſtill, the one ſide drying, and waxing lighter than the other, and the ſlower the Motion is, the better the Water is delivered. *See Overflowing of Land.*

PERUVIAN-BARK, ſee *Quinquina.*

PERWINKLE in *Latin Pervinca*, a Plant, ſays *Chomel*, of which there are two Sorts; the ſecond not differing from the firſt which we are about to deſcribe, but that it is larger in all its Parts: The firſt Kind produces ſmall Twigs, about the Thickneſs of a Bull-ruſh; its Leaves as to Shape and Colour, are like thoſe of Ivy, but they are ſmaller and lie upon the Ground; at the Foot of the Stalks of the Leaves in the beginning of the Spring, grow blue Flowers that are very agreeable, and conſiſt of five equal Leaves ſhut up like a green Vaſe: It's never without Leaves: This Plant grows wild in rich Ground in Woods, and bloſſoms in *March* and *April.*

The Perwinkle is of an aſtringent Nature, and very bitter: It's Leaves as well in a Decoction as otherwiſe, ſtop all Sorts of Fluxes, whether of the Belly, Bleeding, or Menſes; and they will even ſuppreſs the Whites, after having purged them away: If you bruiſe the Leaves, and put them into your Noſtrils, they will ſtop the Bleeding of the Noſe; they will do the ſame if you put them about your Neck, upon your Head like a Hat, or upon and under your Tongue; if you chew the Leaves, they'll cure the Tooth-Ach: In ſhort, if you put this Plant into a Tun of Wine for ſome Days, it will fine it.

PETITS-CHOUX, *i. e.* ſmall Coleworts, a Sort of Paſte for Garniſhing, made of fat Cheeſe, Flower, Eggs, Salt, &c. baked in a Pye pan, and iced over with fine Sugar.

PETITS-PATEZ, or little Pies; a Culinary Term, to prepare which, take the Fleſh of Carps, Eels and Tenches, let all be half ſtewed in a Pan with Muſhrooms, and afterwards chopt ſmall with Parſly, Chibbol, Thyme, Pepper, Salt, Cloves and Nutmeg; then put in as great a Quantity of Butter, as of Meat, and let the Pies be made of Puff-paſte.

If you would have Petits-Patez after the *Spaniſh way*; take only a ſlice of Bacon, a little piece of Veal, and the Breaſt of a Chicken, let all be parboiled in a Pot minced very ſmall, and ſeaſoned with beaten Spice; they muſt alſo be pounded in a Mortar, adding a little Garlick and Rocambole; while your little Pies are made with fine Paſte, which will ſerve for garniſhing other Diſhes inſtead of an Out-work.

PETYT-SPURG, otherwiſe called *Wartwort*, an Herb with many Branches, and which yields much Water or Juice; the Leaves are ſmall like thoſe of Rue, though ſomewhat larger; its Fibres are ſpreading in the Ground, it bears a round Seed, which is leſs than that of Poppy, under its Leaves; it has but one Root that is of no uſe in Phyſick.

They gather this Plant in Harveſt-time, and dry it in the Shade, and keep continually ſtirring it: It grows in Vineyards and Gardens, and Blooms at Midſummer.

The Juice and Seed are like thoſe of Tithymale, and ſerve as well to purge, as for other Uſes: The Seed being drunk in Hydromel, purges Phlegm and Choler, being mixed with your Food it agitates the Belly.

PHANTASY; a Diſtemper which when it ſeizes an Ox or other Beaſt, he will ſhake much, quivering in the Flank and pant; the Cure is to give him ſome Runnet, Soot and Chamber-Lye mixed together.

PHEASANT, a Bird about the Bigneſs of a Cock, having a crooked Bill, and Feathers of divers Colours; it's Fleſh is delicious, and much coveted. Now to judge aright of this Bird for eating, a Cock if young, has a ſhort Spur, but if old, a ſmall ſharp Spur; ſee that it be not cut nor pared; if fat, it has a Vein on the Side of the Breaſt under the Wing, if new, a fat firm Vent; if you touch it hard with your Finger it will peel; then if young, it has a ſmooth Leg, and a fine ſmooth Grain on the Fleſh; if old, it has a rugged wrinkled Grain on the Fleſh, and full of Hairs, like an old Yard-Hen; ſo if ſhe be full of Eggs, ſhe will have a faſt and open Vent, if not full, a cloſe Vent.

To fit a Pheaſant, which is excellent Food, for a Table, after you have pulled him dry and drawn him, you muſt lard him with ſtreaked Bacon, and

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and put him on the Spit to roaſt, and make Sauce for him of Verjuice, Salt and Pepper, or ſome Orange, and ſerve him in without any more ado.

To have a Pheaſant with *Carp-Sauce*, after you have truſſed your Pheaſant, and covered him with a good ſlice of Bacon, roaſt him, and take care you ſuffer him not to become too dry; while you are roaſting him, put ſome ſlices of Veal, and even of a Leg, and ſome Onions ſliced into a Pan, with a little Parſley and fine Herbs; take afterwards a Carp that has been gutted and ſcaled, and having cut it into Pieces, range it in the ſame Copper-pan, and put it on the Fire till the whole has taken Colour.

Then pour into the Pan ſome Veal Gravy, and two Glaſſes of Wine; put in alſo a little Rocambole, Muſhrooms, Truffles chopt, and ſome Cruſts of Bread, and when the whole is boiled, ſtrain it through a Hair-Sieve, and ſee that the Sauce be a little thickned.

When the Sauce is prepared in this Manner, take the Bacon off the Pheaſants, and put it in where you muſt give it five or ſix Boils, and then ſerve it in hot.

To have a *Side-Diſh of a hot Pheaſant-Pie*, take the Fleſh of the Pheaſant, with that of a large fat Pullet, and a tender piece of a Leg of Veal, and let all be well mixed together with Parſley, Chibbol, Mouſſerons, common Muſhrooms, Veal Sweet-Breads, boiled Gammon and raw Bacon; then having ſeaſoned them with fine Herbs, Spice, Pepper and Salt, make a good Godiveo of them, as alſo a ſomewhat ſtrong Paſte, and let your Pye be raiſed either with a double or ſingle Cruſt, according as you ſhall think fit: As ſoon as it is baked, take away the Fat, pour in a Muſhroom Cullis, and ſerve it hot to the Table.

PHEASANT-TAKING; a rural Diverti-on performed with Nets, and only in Crowing-Time, that is, about the end of *February*, and in *March*, before they begin to breed; it's done either generally or particularly, the firſt, when the whole *Eye*, *viz*, the old Cock and Hen, with all their young ones or *Pouts* as they flock or run together in thick Woods or Coppices are taken; or particularly when none but the old, and ſuch of the young as are of Age fit for Coupling; ſo that you cannot have any Aſſurance with your Nets, to ſtrike at more than one or two at a time; for the Pheaſant is of a melancholy, ſullen Diſpoſition, and when once they have coupled, do not accompany in Flocks as other Birds.

To take Pheaſants with the greater Facility, you muſt be acquainted with their Haunts, and uſual breeding Places, which are in young, thick and well-grown Coppices, free from the Annoyance of Cattle or Pathways; for theſe Birds being of a very timerous Nature, they eſteem the Strength of their Covert their only Safety, and do not abide, or breed in open or plain Fields, nor under the Covert of Corn-Fields, low ſhrubby Buſhes, or in large and tall Trees.

Having found their Haunts, find their *Eye* or Brood, and here it muſt be noted, that Pheaſants come out of the Woods and Coverts thrice a Day, to feed in freſh Paſtures, green Wheat or other, that is about Sun-riſing, about Noon, and a little before Sun-ſet: Now the Courſe to be followed, is to go to that Side of the Wood where you ſuppoſe they make their Sallies, and watch the Places where they come out, or by ſearching their Haunts; for you may ſee the young Powts in that Seaſon, flock and run together after the Hen like Chickens. Again, if you go to their Haunts early in the Morning, or late in the Evening, you will hear the old Cock and Hen call their young ones, and the young ones anſwer them, and accordingly direct your Path as near as you can to the Place where they are; then lie down as cloſe as poſſible, that you may not be diſcerned; but withal, take your Obſervation how they lodge together, the better to know how to pitch your Nets with the greater Advantage, both of Wind, Weather and Place, and be ſure that all be done with as little noiſe as poſſible; otherwiſe they will betake themſelves to their Legs, and not to their Wings, unleſs forced to it by a cloſe Purſuit.

But the moſt certain way to find them out, is to have an artificial Pheaſant-Call, wherein a Perſon ſhould be exceedingly expert in the Imitation of their Notes, and the time when, and to what purpoſe they uſe them, which Calls are much the ſame as Hens uſe in chucking their Chickens.

The principal time for uſing the Call, is in the Morning early, or about Set-ſet, at which time they ſeek their Food, and then the Note muſt be to call them to feed; but though theſe are the beſt times, yet the Call muſt be uſed at other times, only altering the Notes for calling them together, or the like.

Having the perfect uſe of the Call, the Knowledge of their Haunts, and the Times to take them, chooſe ſome private Place not to be diſcovered, and then call at firſt very ſoftly, leaſt any ſhould be lodged very near you, and to be affrighted at your loud Note; but if nothing reply, then let your Note be raiſed higher and higher, till it be extended to the utmoſt Compaſs, and if any be within Hearing, they will anſwer in a Note as loud as yours, provided it be tunable, otherwiſe all will be ſpoiled.

As ſoon as the Pheaſant anſwers, if it be at a good diſtance, creep nearer and nearer, ſtill Calling, but not ſo loud; and as you come nearer, ſo will the Pheaſant to you, ſo that you will come in ſight of her either on the Ground, or at Pearch, always imitating her in her true Note; then ceaſe Calling, and ſpread your Net between the Pheaſant and your ſelf, in the moſt convenient Place you can find, making one end of the Net faſt to the Ground, and holding the other end in your Hand by a long Line, ſo that when any thing ſtrains it, you may pull the Net cloſe together; which done, call again, and as ſoon as you perceive the Pheaſant come under your Net, riſe up, and ſhew your ſelf, upon which being affrighted ſhe will ſpring, and ſo become entangled in the Net.

If it ſo happen that you have divers Pheaſants anſwer the Call, and that from ſeveral Parts of the Wood, then keep your firſt Station; and as you hear them to make towards you, ſo get your Nets ready, ſpreading them conveniently about you, *viz.* one Pair of Nets on one Side, and another on the other, lying cloſe without any Noiſe, only of your Call, till you have allured them under your Nets, and then ſtand up to affright them as aforeſaid, that they may be entangled in the Nets.

There is another way for taking Pheaſants, which is adjudged better than the former, and that is, to be provided with a *ſtale Pheaſant*, that

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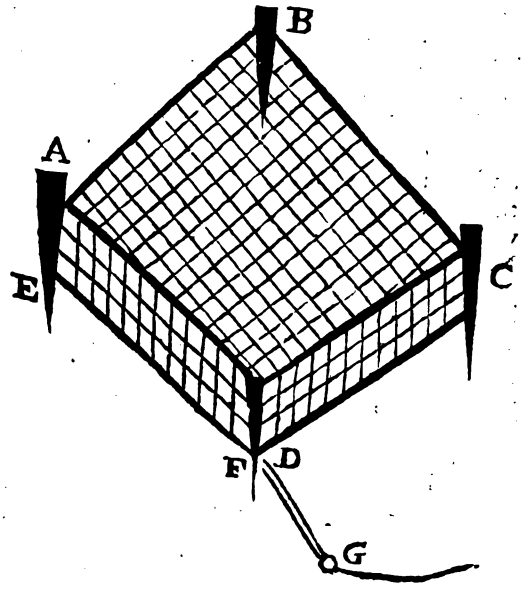
that is, a live Cock which muſt be tyed down to your Net, and by his Crowing will draw others in: You muſt lie concealed in ſome Buſh, or ſecret Place; and when you ſee any Pheaſant come to your Net, then draw your Line, and the Net will fall on him, and take him.

To take Pheaſants by Snares; when you have found their Paſſage out of the Wood to their uſual Places of feeding, there plant a little Stake with a couple of Snares of Horſe, one to lie flat on the Ground for their Feet, and the other about the height of their Head, to take them by the Neck; and in caſe there ſhould be more Paſſes than one, you muſt do the like to every one of them; then fetch a Compaſs about, and when you are in a direct Line with the Pheaſant and the Snare that you have fitted, then make a gentle Noiſe to affright them.

If you perceive by their dunging and ſcraping, that they frequent any Place, you may then make uſe of ſuch Hedge-Rows as be directed to take Fowl with Lines and Bird-Lime; only plant your Running-Lines from them of a convenient Height, and ſtill place one to lie flat to entangle their Legs.

To take Pheaſants or Partridges, and to preſerve the Game in a Man's own Ground; when you perceive an *Eye* of Pheaſants, or Covey of Partridges frequent ſuch and ſuch Ground, go thither, and in ſome place thereof diſtant from any Hedge, Buſh or Gate, about forty or fifty Paces, pitch up four Sticks, each a Foot long in a Square, and in the middle of the Sticks, ſcatter four or five Handfuls of Oats, Barley or Wheat; and as you walk through the Grounds from the Sticks, ſcatter a few Corns, which may ſerve as a Train to draw on the Game to the great Heap in the middle of the Sticks: Now the Pheaſants or Partridges coming to feed according to their Cuſtom, will ſoon find out the Train, and conſequently the great Bait: They will not fail to return thither next Morning, in hopes of another Repaſt, againſt which time let it be laid ready for them, and pitch by every one of the four Sticks a Buſh of Furz; if they eat the ſecond time, which you may diſcern by their Dung, notwithſtanding the Furz-buſhes; then againſt their next coming, croſs ſome Lines of Pack-thread in form of a Net, and if for all this they come and eat, you may be ſure to take them when you pleaſe with the following Device.

Take away the Sticks, Furz-Buſhes and Pack-Thread, and then pitch the Net as here deſcribed.



The four main Supporters of the Net, A, B, C, D, muſt be fixed ſtrongly in the Ground, that the Net may be lightly ſpread on the Top; the four Sides of the Net muſt be ordered in the ſame manner as ſhall be now directed, by the example of one of them, according to the Deſcription of the aforeſaid Figure: Lift up the Side of the Net deſigned by the Letters E, F, over the Top of the Net that is ſpread; for the Side muſt not lie flat, but ſtand ſloping like a Pent-Houſe ſupported by ſmall Twigs, the Bottom faſtned in the Earth, and the Cord or Verge of the Net reſting on them; then place the four Furz-Buſhes at each Corner of the Net, the more to enbolden them, and be ſure the running Cord of the Net be exact and right, the two Ends whereof muſt be tyed to a ſtrong Cord deſigned by the Letter G, which Cord muſt reach to the next Buſh or Shelter where you lie concealed, but within view of the Net; when all is fixed, ſpread the Bait as formerly, but try once or twice how the Net will draw, that upon occaſion all may be in good Order; the beſt time to wait their coming, is at break of Day, when they are all buſy in eating the Bait; then draw your Line with a quick Motion, and preſently fix it to the Buſh where you are, and make all poſſible haſte to the Net, to prevent their eſcaping.

If you have a deſire to preſerve a Breed in your Grounds, then kill the Cocks, and keep the Hens till towards Lent in ſome convenient Room, and then put them out into your Grounds, they will ſoon find Cocks for a Breed:

There is another way found moſt effectual for the taking of Pheaſants in the Winter Seaſon, provided there is no Snow; procure a Net in the form of a Caſting-Net, but larger, with the Meſhes about five Inches wide: Then take ſome Peaſe or Wheat, and knowing their Haunts, which will be in young Coppices of about three or fours years Growth, in ſuch Places ſeek out their Path, and Droppings or Dung, which Paths generally lead from the young Coppices, to thoſe that are older, and having found out any Path, lay about a Pint of the Corn in the Place, obſerving where you lay it, ſo that they may come to eat; thus do for ſeveral Days for about a Fortnight, by which time they will be ſo accuſtomed to it, that they will come to expect ſome Food; and by this means, all or moſt of the Pheaſants in that part will be gathered to it.

Having thus trained them, and that you certainly know, when you come in the Morning, that they have been there, which will be found by their eating and the Dung; then in ſuch places ſet your Nets, that is, one in one Place, which is done thus: Tye the Top of your Nets to a Bough, then ſpread it at the Bottom. and peg it down to the Ground on all parts except one, which muſt be raiſed up about a Foot and an half like an arched Door, with an Aſhen-ſtick; then fix to the ſaid Arch ſeveral Rods made of Hazel, with the taper Ends to the Earth within the Net, ſo that the Pheaſants may come in by parting the Sticks, but not get out again.

Having thus ſet your Nets, which muſt be made of Coarſe Thread, ſuch as Rabbet-Hays, and of a tanned Colour, by putting them into a Tan-pit, cover your Nets with Boughs to prevent them from finding them, and be ſure to ſet them ſome Diſtance in the Wood. The uſe of the Nets, is from the the beginning of *May*, to the latter end of *October*.

PHEASANT-

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PHEASANT-HAWKING, a Rural Diverſion managed with a *Goſs-Hawk* in Coverts, of which none but thoſe of a ſtrong and able Body, with Spirit and Courage added thereto are fit; for this Flight is different from that in the Champion Fields, where the Hawk and the Game is always in ſight, ſo that you are to *make* her to the Pheaſant, and ſuch like Sort of Fowl that always frequent the Woods, Coverts, and the like obſcure Places, which hinders the Sight which ſhould be your Guide in the Flight: For the better effecting this, you muſt be very circumſpect as to what Place you firſt enter in, to the End ſhe may be well guarded and kept from taking any Diſlike or Offence at the Dogs, which if ſhe does at the firſt Entrance, it will be difficult to bring her to endure them again; therefore to divert any ſuch ill Quality at the firſt, ſhe muſt be better mann'd, follow'd, and govern'd than in the Field; ſo that if you would have her make a perfect Hawk, and to be bold and venturous in thick Woods with the Faulconer, the Dogs, and the Game, you muſt make a good Choice of the Time, Place, and Dogs.

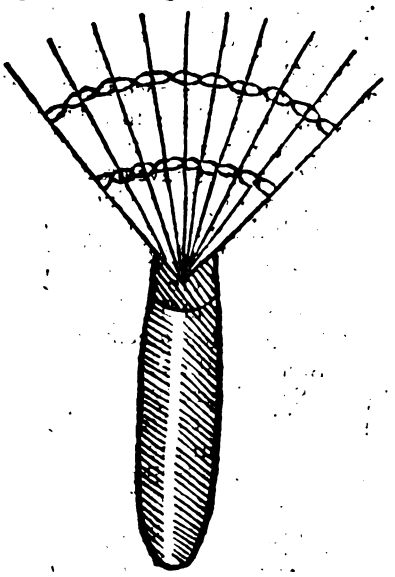
As for the Time, it ſhould be early in the Year, *viz.* about *January*, *February*, or *March*, which is before the Approach of the Leaf; but the beſt Months for Pheaſant-Hawking, are *November*, *December*, and *January*; after which you muſt be preparing her for the Mew, that ſhe may be early mew'd, to fly in the Field the next Seaſon for *Partridges*.

Having made Choice of the Place to fly your Hawk in, and that you have let her go into her Flight, be ſure to command your Dogs behind you until you have found her, and if ſhe has kill'd the Game, it is ſufficient, if not, but that you'll find her on the Ground out of an Eagerneſs of the Sport, as many will be at the firſt Entrance, if there be any Tree that ſhe may well ſee from it, ſet her thereon, otherwiſe keep her on your Fiſt, and beat for it again; then if ſhe flies and kills it, keep the Dogs back until you have found her, and ſuffer her to plume and take her Pleaſure for a Time; then gently call in your Dogs, and walk about her, encouraging her with your Voice, that ſhe may be acquainted with the Noiſe, and when you ſee it convenient, ſtoop to it upon your Knees, and rending the Chaps, give her Blood in the Throat, which will much pleaſe her; pare away alſo the hard Brain-pan from the reſt, and give her the Head in her Foot to eat, the Ground hiding the Body from her; then having your Dog, which muſt be under great Command, cloſe by, when ſhe has done, and begins to look about her, then throw the Pheaſant amonſt them, that ſhe may, together with ſome Words of Rebuke from you, make them give Way with Fear, unto her; but let them be in her Sight, and having ſufficiently taken her Pleaſure, take the Pheaſant gently from her, leaving the Head in her Foot, and let her eat it on the Ground, where the *Quarry* lay, only reſerving a little to take her to your Fiſt withal; then put on her Hood, and reward her, by which Means you'll much win her Love to you: She will, according to theſe Directions, with a good Keeper, fair flying, and two or three ſtaunch Spaniels, be brought in a ſhort Time to good Perfection in this Sport.

Again, to enbolden your *Hawk* to make her take a Pheaſant from the Pearch with Courage, obſerve the following Directions; before you fly her, provide a dead *Pheaſant*, or one alive, which is beſt, take it along with you into the Wood, and when you are diſpoſed to call your Hawk for her Supper, and as ſhe is drawing, and attending after you for the ſame, having a convenient Pole ready for your Purpoſe, call your Spaniels about you to make them bay, and ſuddenly breaking the Neck of the Pheaſant, lift it up upon a Bough, that the Hawk may have a Sight of it, and with your Voice call and incourage her to come in and ſeize it; and if ſhe pulls it down, be ſure that you rebuke the Dogs in ſuch a Manner, and keep them ſo at Command, that they give her Way at her deſcending, and that ſhe may plume and take her Pleaſure thereon, which will ſo embolden her in a ſmall Time, that when ſhe ſees a Pheaſant take Perch, ſhe will immediately ſeize it and pull it down; nor will ſhe be afraid of the Dogs, for when they are once managed and brought into good Subjection, they will know their Duty, and be fearful of tranſgreſſing, ſo that you may venture them if you were abſent: But remember by all Means to have no ſtrange Dogs, for one may ſpoil your Sport by drawing the reſt into Errors, and cauſing them to hunt after any thing; nor is it convenient to hunt with many Spaniels, for two or three Couple is enough to range and beat about a large Wood, and to pearch a Pheaſant.

PHEASANT-POUTS, young Pheaſants; for the *driving* and *taking* of which in Nets, when you have found out an Eye of them, place your Nets croſs the little Path and Ways they have made, which are much like Sheep-tracts, and if poſſible, you ſhould find out one of their principal Haunts, which may eaſily be known by the Bareneſs of the Ground, their Mutings, and the Feathers which lie ſcattered about; and always take the Wind with you, for 'tis their Cuſtom to run down the Wind: Place the Nets hollow, looſe and circularwiſe, the nether Part thereof muſt be faſtned to the Ground, and the upper Side lie hallow, ſo that when any thing ruſhes in, it may fall and entangle it.

Having ſo fixed the Net, go to the Haunts, and with your Call, if you find the *Eye* ſcattered, call them together, and when you find they begin to clook and pipe to one another, then forbear calling, and take an Inſtrument, called by ſome a Driver, which is made of ſtrong white Wands, or Oſiers, ſuch as Baſket-markers uſe, which muſt be ſet in an Handle, in two or three Places; it muſt be twiſted or bound about with ſmall Oſiers, according to this Figure: With this Driver, ſo



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ſoon as you ſee the Pheaſants gathered together, make a great Noiſe on the Boughs and Buſhes about you, which will ſo frighten them, that they will all get cloſe together, and run away a little Diſtance, and ſtand to hearken; then make the ſame Noiſe a ſecond Time, which will make them run again, and obſerve the ſame Way till you have driven them into your Nets, for they may be drove like Sheep; but if it happens that they take a contrary Way, then make a craking Noiſe, as it were in their Faces, which will preſently turn them the right Way, as you would have them: but, in uſing the *Driver*, firſt obſerve Secrecy, in keeping yourſelf out of their Sight; for if they ſpy you, they will run and hide themſelves in Holes under Shurbs, and will not ſtir till Night: Secondly, take Time and Leiſure, for Raſhneſs and over much Haſte ſpoils the Sport; See *Pheaſants*.

PHEASANTRY, a Place where Pheaſants are kept and fed.

PHELLODRYS, a kind of a Cork-tree, like an Oak, and from thence it has had its Name: It bears Acorns; the Bark and Wood are like the Sea-Beech, and that is the Reaſon why the *Tuſcans* call it *Corroſugaro*, that is, Beech-Cork: It grows on the Mountains of *Sienna*, and elſewhere, and has the ſame Vertues as thoſe Trees which bear Acorns: For which you may ſee the Article *Oak*.

PHEONS, a Term in Heraldry, ſignifying the Barbed Heads of Darts, or Arrows, and they are uſually of this Figure.

Sable, a *Feſſe Ermin* between three *Pheons*, by the Name of *Egerton*.

PHILECTENA, a little Tumor in the carneous Tunicles of the Eyes; to cure which, take the Decoction of Mucilages that is proper for Phlyctenas, and dreſs the Eye from time to time to ripen the Tumor, then open it with a Lancet, and ſqueeze out the Matter, and laſtly, cleanſe and heal the Part with Honey: But it is to be obſerved, that when the Tumor is beginning, or not great, you may, in Want of the Decoction of Mucilages, dreſs the Eye with the Mixture of equal Parts of Water of Melilot, Camomile and Betony.

PHTHISICK, a Diſtemper incident to Poultry, which having their Bodies and Lungs dry'd up, often befalls them, eſpecially thoſe which have a hot Conſtitution, their vital Spirits being more ſubject to be waſted, and this very often is the Cauſe that they die of a Hectick.

When the Phthiſick is once formed, there is no Remedy; and it ariſes from a Default of Nouriſhment, which makes them languid, and therefore before it becomes inveterate, you muſt endeavour to remove it, by giving them very good Food to nouriſh them: See *Conſumption*.

PHYLLON, a kind of a Plant like that of Mercury, of which there are ſeveral Sorts; that known by the Name of Thelygonum has Leaves, like an Olive-tree, but greener: The Flower is white, the Stem ſmall and ſlender, and the Root ſubtil; the Seed is pretty big, like that of Poppy: That which is called Arrhenogonum, differs no otherwiſe from the other but in the Seed, for it produces its Fruit like a Grape, and repreſents Olives that have loſt their Flowers: It grows in dry Soils near *Montpelier*, and in *Arragon*: Its ſaid that the Arrhenogonum, being taken in ſome Liquor by Women, will produce a Male Child, and the Thelygonum a Girl; but that's more in Reference to the Names of both the Plants than to Truth: They adminiſter its Juice with good Succeſs to thoſe who are bitten by mad Dogs at *Salamanca* in *Spain*.

PHYLLYREA, a Shrub that ſhoots forth a Stem divided into ſeveral Branches five or ſix Foot high, adorned with ſoft oblong Leaves, of a fine green Colour, oppoſite one to another along the Stem; at the Top of the Branches and where the Leaves join to them, grow ſingle-leaved Flowers like a Bell, indented into four Parts; a Chive riſes in the Cup of each Flower, which is faſtned to the Bottom of it like a Nail, and turns to a round Fruit full of Seed, of the ſame Figure.

The Nurſery Men know five Sorts of Phyllyrea by the following Names, *viz.* the plain Phyllyrea, the bloached Kind; the true Phyllyrea; the *Dutch* Silver leaved Sort, and the gilded *Dutch* Kind. The ſure and ſhorteſt Way of multiplying Phyllyreas, is to ſow the Seeds, which is commonly done in *September* or *October*. The Seed of this Shurb is like a little Stone, hard, and conſequently not ſo apt to ſuck in the vegetable Moiſture, as if it were more porous; wherefore, before you put it into the Ground, it is convenient to ſteep it in Water for four and twenty Hours at leaſt: Experience tells us, that this Operation will very much expedite its Growth, for the Seed beginning to ſwell in the Water, will the Sooner ſhoot when 'tis ſown, than if it were not ſteep'd. This Shrub is raiſed in a Nurſery, by all Nurſery-men and Floriſts, who make a Trade of ſelling Plants proper for the Ornament of a Garden.

When you would raiſe but a few of them, you may ſow the Seed directly in the Places where they are to grow: It ſhould be in a very looſe Soil; and if it is ſown in a Nurſery, let it be at a Foot diſtance from each other, in Lines drawn with a Cord: If it is ſown where it is to ſtay, let it be at a Foot and an half diſtance; for this Shrub ſhoots out Branches enough to ſupply the Place 'tis deſign'd for, eſpecially if ſet in order by a ſkilful Hand.

The plain Phyllyrea, and the bloach'd leav'd one, are very quick Growers, and make tollerable Hedges, if they be well ſupported with ſtrong Rails or Stakes; but without ſuch Helps, are not capable of reſiſting the Strength of the Winds; but the true Phyllyrea is better able to defend it ſelf againſt the Inſults of Storms, and its ſlow Growth makes it a fit Companion for the beſt Ever-greens: Some have raiſed Pyramids, and headed Plants on this Sort, which equall'd in their Beauty any other of the Garden Race; but the plain and bloached-leav'd Kinds, are, with great Difficulty kept in any Form: The *Dutch* Silver-leav'd and gilded Sorts, are valuable for the Smalneſs and elegant Varieagation of their Leaves, they may be eaſily train'd into any Shape, but cannot abide Froſt, and therefore are not ſo properly the Inhabitants of open Gardens, as of Places of Shelter. Phyllyrea's make an excellent Hedge.

The Leaves of this Plant are aſtringent, like thoſe of the wild Olive-tree; they are, when chewed, good for Ulcers in the Mouth: If you waſh yourſelf with a Decoction of its Leaves, or take them in Drink, they will provoke Urine, and Women's Menſes.

PHYSICK,

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PHYSICK, an Art to preſerve Health, or to reſtore it when it's impair'd.

PICK-AXE, a Rural Inſtrument, made uſe of for the grubbing up of the Stumps of Trees, and in the Gardens ſerves to dig up the Plants that ſet off the Borders and Compartiments of the Flower Garden, or to ſtir up the Earth lightly about the Roots of Dwarfs and Shrubs.

PICKLES; See *Marinades*.

PICKLING OF PORK, a Method to make Pork more ſavory; in order to which, bone it, and cut it into ſuch Pieces as will lie moſt convenient in your Powdering-Tub, which muſt be large and ſound, to hold the Meat and preſerve the Brine: The narrower and deeper the Tub is, the better it will keep the Meat; rub every Piece well with Salt-Petre, then take one Part Bay-Salt, and two Parts common Salt, and rub every Piece very well, and cover it with Salt, as you do a Flitch of Bacon; then ſtrew Salt in the Bottom of your Tub, and lay the Pieces in as cloſe as poſſible, ſtrewing Salt round the Sides of the Tub: As your Salt melts on the Top, ſtrew in more: It will keep a great while, and is very good.

PICTURE, the Repreſentation of a Perſon or Things in general; but there are more particularly four principal Conſiderations to be had always in every Picture: 1. Invention. 2. Proportion. 3. Colour; and 4. Life or Motion.

PIES, Diſhes made divers ways, and brought to the Table either hot or cold; the former for Side-Diſhes, and the other for Inter-Meſſes: Moſt Pies being to be met with under the Articles which make up their principal Ingredients, whether of Fiſh or Fleſh, as Chicken, Capon, Ducks, Carp, Turbet, *&c.* We ſhall avoid any Repetitions here, and only inſert an Account of thoſe that come under a more general Denomination: And Firſt,

To make a *Pie after the* German *Mode*; cut a Lamb into Quarters, which lard with middle ſized Slips of Bacon, and put into a Pie made of indifferent fine Paſte, ſeaſoned with Pepper, Salt, Nutmegs, Cloves, a Bay-leaf or two, pounded Lard, fine Herbs, and Chibbol; let it be cover'd with a Lid of the ſame Paſte, and baked three Hours: Laſtly, let ſome Oiſters be fry'd in Lard, with Flower, Capers, ſtoned Olives, Muſhrooms, Mutton Gravy, and Lemon Juice, and let all be turn'd into the Pie with the Oiſter Sauce.

A *Godivoe Pie* is made thus; let a good *Godivoe* be prepared, with a Fillet of Veal, ſome Marrow or Beef Suet and a little Lard, ſeaſon'd with Pepper, Salt, Cloves, Nutmeg, fine Herbs, and Chibbols, and let your Pie be made of fine Paſte, of the Height of three or four Inches, and of a round oval Figure, according as you think fit, garniſhing it with Morilles, common Muſhrooms, Veal Sweetbreads, Artichoke-bottoms, and Andouillets, round about the Opening in the Middle, and pouring in a white Sauce, that they may be ready to be brought to the Table.

The Plate Pies, of a round Figure, are made in the ſame Manner, when they are entirely cover'd, and a little Coronet is uſually ſet on the Middle; they are to be waſhed over, and ſcarce require an Hour for baking.

A *Blood-Pie* for a *Side-Diſh*, you may prepare thus; on thoſe Days that young Turkeys, fat Pullets, and other Sorts of Fowls are kill'd, ſome of their Blood may be preſerved, to the Quantity only of a large Glaſs full. It muſt be put into an Earthen Pan, with ſome Filets of a Hare and of Veal; thoſe Filets muſt be larded with Gammon and thick Slips of Bacon, and ſteeped in the Blood, ſeaſoning them a little: To make the *Godivoe*, you are to provide ſome Fleſh of Chickens and Partridges, a good Piece of a Leg of Veal, ſome Bacon, Marrow, and a little Suet, with Parſley, Chibbol, a Clove of Garlick and Truffles, all well ſeaſon'd, enrich'd and chopped ſmall: Let the Blood be put into this Farce and tempered with it: In the mean time, let two Sorts of Paſte be prepar'd, *viz.* one ordinary, of a greater Quantity, and the other leſs, conſiſting of Eggs, Butter, Flower, and Salt, all well work'd, without any Water; thus you are to roll out two large Pieces of the common Paſte, and two leſſer ones of the finer Sort: The great Piece for the bottom Cruſt muſt be put upon Paper, and the leſſer on the Top of it: Take one half of your Godivoe, and ſpread it neatly upon thoſe two Pieces of Paſte, then ſet your Filets in order, and the reſt of the Farce upon them, covering all with thin Slices of Bacon, and afterwards with a ſmall Piece of the fineſt Paſte, wetting the greater round about; at laſt, the other large Piece being put on the Top, to compleat the Lid or upper Cruſt, the whole Pie is to be waſhed over with an Egg, and baked in the Evening, for the Space of eight or ten Hours; for it muſt be left all Night, till the ſame Hour next Morning, and take Care that the Oven be not over-heated: It muſt be ſerved up hot, after having poured a Partridge Cullis upon it; and both the Meat and the Cruſt ought to be eaten with a Fork.

A Pie made *after* the *Engliſh Way* is, to take the Fleſh of a Hare, and of a tender Leg of Veal, according to the Size of your Pie; chop all upon the Dreſſer, with good Raw Bacon, Marrow, a little Veal Suet, candied Lemon-peel, Sugar, beaten Cinnamon, and Coriander-Seed, all well ordered and ſeaſoned with all Sorts of ſweet Spices, and bound with the Yolks of four or five Eggs: In the mean while, a Paſte being duly prepared, raiſe it of a convenient Height, put your Farce into it, with ſome Slices of Lemon and Bacon Bards, and cover it with a Lid; when the Pie is baked, make a Sauce for it, of two Glaſſes of Vinegar, with a little Sugar, ſome Cloves, and a Stick of Cinnamon: Let all boil together, till the ſame be almoſt ready; and if the Pie be large, a proportionable Quantity will be requiſite: the Pie being afterwards opened, clear it throughly from the Fat, and pour in the Sauce: It may, if you have a Mind to it, be adorn'd with fine cut Paſtry-works, and ought to be ſerved up hot for a Side-Diſh.

You may make a *Pie* of *Beef-Steaks*, and other *Butcher's Meat*, in the following Manner: Take ſome Buttock of Beef cut out into Steaks, let them be well beaten, larded with thick Slips of Bacon, and ſeaſoned, dreſſed and baked as uſual: According to the Bigneſs you would have your Pie to be of, a Leg of Mutton may likewiſe be added, or elſe a particular Pie be made of it; to which End, having taken away the Skin and Fat from the Leg, let it be bon'd, well beaten, and larded with middle ſiz'd Slips of Bacon, ſeaſoning it at the ſame time, with fine Herbs, Parſly, Chibbol, and Spice: In the mean time, let a Piece of ordinary Paſte for a ſtrong under-Cruſt be rolled out, and laid upon a thick Paper well buttered, and dreſs the Joint of Mutton upon the ſame Paſte with thin Slices of Bacon, Bay-leaves, and the neceſſary

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ſeaſoning Ingredients; then let the Pie be covered with a Lid, and having ſhaped it neatly, let it be baked about three Hours; when it is drawn out of the Oven, let a Clove of Garlick, or a Shallot bruiſed, be put through the Breathing Hole, and let it lie by in order to be ſerved up cold.

A *Filet of Veal Pie* muſt be larded in the ſame Manner; after it has been marinated for a while with well-ſeaſon'd Vinegar, and for the reſt, obſerve the Directions now laid down for the Mutton Pie.

PIG, Or SUCKING PIG, the Young of a *Sow*, and moſt excellent Food: After you have kill'd your Pig, and well ſcalded and drawn him, you may, in order to make a *Side-Diſh* thereof, mince the Liver apart, with parboil'd Bacon, Truffles, Muſhrooms, an Anchovie, half a Clove of Garlick, a few fine Herbs, and a little Sage; the whole Farce being thus dreſſed in a Stew-pan, and well ſeaſoned, ſtuff the Body of your Pig with the ſame, tye it up neatly and let it be roaſted, baſting it with good Oil of Olives: It muſt be ſerved up hot to Table; it may be garniſhed with fry'd Bread: If you would ſcald a Sucking-Pig well, it muſt be rubbed with Roſin, and put into Water moderately heated.

Thoſe who would dreſs a Pig after the *German* Faſhion, muſt firſt cut it into Quarters, and fry it in a Pan with Lard, then let it be ſtew'd in Broth, with a little white Wine, a Faggot of Herbs, Pepper, Salt, and Nutmeg: after which, having, in a Stew Pan with Lard, toſſed up ſome Oiſters and Flower, a Piece of Lemon, Capers, and ſtoned Olives, let them be added to the reſt, with Slices and Juice of Lemon, as they are ſerving up to Table. For a Sucking-Pig roaſted, ſee *Roaſt-meat*.

To prepare an *Interme*ſ of a *Sucking-Pig in a Galantine*; when the Pig has been well ſcalded and drawn, cut off the Head and the four Legs, then ſlip off the Skin, beginning at the Belly; but you muſt be cautious, it be not cut, eſpecially on the Back: Let this Skin be neatly ſpread upon the Dreſſer, while a Farce is preparing, with the Fleſh of the Pig, a Piece of very tender Veal, a little raw Gammon and Bacon, alſo a little Parſley, chopped Chibbol, and all Sorts of fine Herbs, except Roſemary and Sage: In the mean time, make a ſtrong Liquor with a Quart of Water, two Bay-leaves, ſome Thyme, ſweet Baſil, Savoury, three Cloves of Garlick, and two or three Shallots; this Liquor, when half boiled away, will ſerve to moiſten your Farce: let ſome Piſtachoes and Almonds be alſo ſcalded, according to Diſcretion, and let ſix Eggs be hardned to get their Yolks; afterwards let ſome of your Bacon and Gammon be cut into thin Slices, taking only the lean Parts of the Gammon; when you have ſeaſon'd them all well, let a Slice of Gammon, and another of Bacon, as alſo a Lay of Almonds, another of Piſtachoes, and a third of hard Yolks, be ſet in order: Beſides, you muſt put into the Farce ſome Truffles and Muſhrooms cut ſmall, with a little Milk-Cream, adding afterwards the Yolk of one Egg; the Bacon, and other things being ordered in this Manner, the Farce is to be ſpread over them, beginning at one of the Ends of the Skin, and then rolled up, drawing the two Swards on both Sides cloſe together, ſo as the Farce may not fall out: When it is rolled up of a convenient Length, let it be ty'd or ſow'd up on all Sides, and put into a Napkin, which muſt be bound at both Ends, and in the Middle, to keep it very firm and compact: It muſt at laſt be baked in a Stew-pan, between two Fires, one upon the Lid, and the other underneath, for the Space of ten or twelve Hours, with ſome Slices of Bacon or Beef-Steaks, both on the Bottom and Top of the Pan; let your farced Pig cool in the ſame Pan, and aſſoon as it is taken out of the Napkin, let it be unty'd, and cut into Slices, which are to be laid in a Diſh, upon a clean Napkin, and ſo ſerved up cold with Slices of Lemon and Flowers.

There is one way more to dreſs a Pig, which they call, *au Pere Douillet*; and then after the Pig has been well ſcalded in Water, and order'd, as before, let it be larded with middle ſized Slips of Bacon, and ſeaſon'd high with Pepper, Salt, Cloves, Nutmeg, Bay-leaves, young Chibbols, and green Lemon; then wrapping it up in a linnen Cloth, boil it in a Pot, with Broth and a little white Wine: It may afterwards be ſet by till it be half cooled, and ſerved up for a Side-Diſh: See *Sow*, *Swine*.

PIGEON, a domeſtick Bird, very well known and fed, in order to be eaten; we are in the Main to confine ourſelves to thoſe that are bred in Pigeon or Dove-houſes: Some there are, indeed, for Want of the Conveniency of ſuch Houſes, that are bred in Coops and Dove-Cotes: In general, we reckon but two Sorts of Pigeons, the Wild and the Tame: The tame Rough-footed ones differ not much from the wild, only they are ſomewhat bigger and more familiar; the wild uſually perch upon Trees, and are ſeldom ſeen on the Ground, and are very good Food.

By wild Pigeons here are meant thoſe that breed in Woods, Sea-Rocks, *&c.* and by the tame, thoſe that are bred in Dove-Houſes.

There are indeed, many Sorts of Pigeons, ſuch as Carriers, Croppers, Powters, Horſemen, Runts, Jacobins, Turbits, Helmets, Nuns, Tumblers, Barbs, Petits, Owls, Spots, Trmpeters, Shakers, Turners, Finikins, from which proceed, when they are contrary matched together, Baſtard-breed Pigeons, ſuch as are called, from the Cropper or Powter and the Carrier, Powting-Horſemen. From the Tumbler and the Horſeman, Dragoons; of the Generality of theſe I ſhall ſay little, by reaſon they are only kept for Fancy, and not for the Profit of the Table, though the ſame Method is to be uſed in breeding them.

Of Runts are different Sorts, one called *Spaniſh* Runts, generally of a Blood Red, or Mottled Colour, they are very looſe feathered and large bodied, but do not breed ſo often as ſmaller Sorts do.

Horſemen are excellent Breeders, and are not eaſily loſt; the common *Engliſh* Runt is a good ſized Pigeon, and breeds well.

The Pigeon called the *Leghorn* is a Sort of Runt, only diſtinguiſhed by a little Wattle over his Noſtril, is a full bodied Pigeon, whoſe Feathers lie cloſe to his Body, and is an excellent Breeder, and generally of a grizzled Colour, ermined round the Neck.

I recommend to thoſe who keep Pigeons for the Sake of good Breeding, to Baſtard-bred Pigeons, ſuch as Pouting Horſemen, Poutiſh Dragoons, from a Powter or Cropper and a *Leghorn*: Why I ſay ſo is, ſuch Pigeons will breed nine or ten Pair of young ones in a Year, for the little Huff of Wind thrown in from the Powter gives them Heat and Mirth; they will continually be playing or courting,

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ing, and when they have young ones, will feed them well, which a Cropper, by Reaſon of the Bigneſs of his Crop, ſeldom doth.

Carriers breed but ſlowly, three or four Pair a Year for them is much, by reaſon of their cold Nature: they are a conſtant Lover, and very rarely tread any but their own Mate, and therefore hard to match when ſeparate; they will often take three Months time.

On the contrary, a Powter will tread any Hen that will let him at any time, and take him from his own Mate, and he will match to another in a Day or two, which makes me judge, nay I know it by Experience, that Baſtard-bred Pigeons are moſt ſerviceable for thoſe who would breed them to ſupply their Table.

Great Care muſt be taken to make convenient Places to breed in, every Pair of Pigeons muſt be ſure to have two Neſts; with Baſkets in them is beſt, for before one Pair can go out of the Neſt, or feed themſelves, the old ones will lay and be ſitting; nay, I have often ſeen a ſecond Pair hatched before the firſt could feed themſelves, and the old ones feed both Pair. Be ſure when you take the young ones, clean the Neſt, or put in a clean Baſket, for Cleanlineſs is a great Help.

Be ſure never to let them want Meat, for if you do, they cannot be provided with ſoft Meat in their Crop when the young hatch; which if wanted, the young ones ſurely die; or if you feed the old ones by hand, they will go feed their young immediately with what they get, which they not being able to digeſt, kills them, ſo that the beſt way is to let them have Meat always by them in a Box with a Hopper in it made for that purpoſe.

Breed young ones for Stock in the Spring, Winter bred ones being generally crampt, and never prove good Breeders. Why I recommend Baſkets to breed in is, tame Pigeons ſeldom build their Neſts, the Want of which a Baſket ſupplies. Be ſure take Care no Vermin comes among them.

But as to thoſe bred in Pigeon-houſes, the Grey Pigeon inclining to aſh Colour and black is the beſt, and ſhe does generally ſhew her Fruitfulneſs by the Redneſs of her Eyes and Feet, and by the Ring of gold Colour which is about her Neck.

There are two Seaſons in the Year wherein you may ſtock your Pigeon-Houſe, the firſt in *May*; for as much as theſe firſt Pigeons having much ſtrengthened themſelves during the Winter, are in a Condition ſoon to yield Profit to the Buyer; Secondly, in *Auguſt*, for at that time there are a great Number of young Pigeons that have been well fed with the Corn which their Dams, both Cocks and Hens, have plentifully ſupply'd them with, from the Harveſt then in ſeaſon.

You muſt take Care to furniſh your Pigeon-houſe, according to the Bigneſs of it; if you put but a few into it, it will be a great while before you ſhall have the Pleaſure of eating young Pigeons; for you muſt draw none out of the Pigeon-houſe till it is well ſtock'd.

Be ſure to feed them in hard Weather, and in Benting-time, which is when the Corn is in the Ear, and keep out the Vermin, and you will never want Stock.

It is good to give them Loom mixed with Salt and Cummin Seed mixed well, made up in Lumps and dry'd; it provokes Luſt, and helps them in Breeding.

Be ſure never to let them want freſh Water. The beſt Food is Tares; the Mornings and the Evenings are proper Seaſons to give them their Meat, and never at Noon, for fear of breaking the Reſt which they uſually take at that Hour, which Rooſt is very neceſſary to make them thrive with the Food which is eaten by them.

A Secret to hinder Pidgeons to quit the Pidgeon Houſe, is to take the Head and Feet of a gelt He-Goat, and boil them together till the Fleſh ſeparates from the Bones; take this Fleſh and boil again in the ſame Liquor, till the whole is conſumed; bruiſe in this Decoction, which is very thick, ſome Potters Earth, out of which you are to take all the Stones, Vetch, Dung, Hemp, Food and Corn; the whole muſt be kneaded together, and reduced into a Paſte or Dough, which you are to form into ſmall Loaves about the thickneſs of two Fiſts, and dry them in the Sun or Oven, and take care it do not burn; when theſe Loaves are baked, they are to be laid in ſeveral parts of the Pigeon-Houſe, and they ſhall be no ſooner ſet there, than the Pidgeons will amuſe themſelves with pecking them; and finding ſome Taſte therein which pleaſes them, they will keep ſo cloſe to it, that they will not afterwards leave it but with Regret. Others take an Handful of Salt, which they candy, and afterwards put into the Pigeon-Houſe: There are thoſe who take a Goats Head, and boil it in Water with Salt, Cummin, Hemp and Urine, and then expoſe it in the Pidgeon-Houſe, with which they amuſe the Pidgeons: Laſtly, there are thoſe who fry Millet in Honey, adding a little Water thereto, to hinder it to burn to: This Preparation is a Repaſt for them, and will cauſe them to have ſuch an Affection for their ordinary Habitation, that being far from abandoning it themſelves, they will draw ſtrange Pigeons thither.

Pidgeons will live to be eight Years old, but they are only Prolifick for the firſt four Years, and for the reſt they are worth nothing; for when the Pigeon is once paſt that Age, all ſhe does is to deprive you of the Profit you might reap by others that are younger: It's ſomewhat difficult to know how to diſtinguiſh their Age.

If you would furniſh your Table with young Pigeons in the Winter, and feed daintily, you muſt not tarry for them till they can fly, but take them when they are grown pretty ſtrong; pluck off the largeſt Quills out of their Wings, which will confine them to the Neſts; others tie their Feet, or elſe break the Bones of their Legs, by which means they will grow fat in a very ſhort time, becauſe the Subſtance of the Nouriſhment they have, being then not ſo much diſperſed, turns into fat.

Pigeons are eaten ſeveral Ways; when they are Roaſted, they prepare Sauce for them made of Vinegar, ſeaſoned with Salt and white Pepper.

They are admirable in a Pottage, and of an extraordinary Taſte and Goodneſs.

To prepare a *Pigeon-Tourte* or *Pan-Pie*; after you are provided with good tame Pigeons, let them be well ſcalded and truſs'd: Then taking ſome melted Lard, Marrow, Veal-Sweet-Breads cut into halfs, Artichoke Bottoms in Quarters, and a whole one to be ſet in the Middle with Capons Livers, Cocks-Combs well picked, Muſhrooms cut into ſmall ſquare Pieces, and Truffles in Slices, ſtew all in a Pan with a little Flower, and well ſeaſoned: In the mean time make your Paſte, according to the Bigneſs of your Pie-pan, of Egg, Butter, Salt and Water, as alſo a Piece of Puff-Paſte; let a good piece of the former be rolled out for the Bottom-Cruſt, which muſt be put into the Pie-pan, of a Size proportionable to

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that of your Diſh: Now pour in ſome melted Lard that is moderately hot, let the Pigeons be well moiſtened, and laid in order, with the Artichoke-Bottom in the middle, and the ſlices of Truffles, Muſhrooms and Veal-ſweet-Breads in the Intervals; let the reſt of the Sauce be afterwards infuſed, and taking another piece of Paſte that was rolled out of a round Figure, clap it with your Hand, and ſpread it on the Dreſſer-Board, that ſo the Puff-paſte may be put upon it, and that the Lid may be neatly ſpread on the Top; But you muſt not make too great a Quantity of Puff-paſte, that the other Piece may be thicker: Having in this manner cover'd your Pie with this Lid, make a neat Border or Side-Cruſt round about, and when it is ready to be ſerv'd up, remove the Bacon Bards, drain off the fat, and pour in a Cullis of Pidgeons Carcaſſes, or ſome other white Sauce.

To dreſs *Pidgeons with ſweet Baſil*, let them firſt be well ſcalded, and ſlit a little on the Back to let in a ſmall Farce made of raw Bacon well minced with Parſley, ſweet Baſil and Chibbol, and well ſeaſoned; then when you have ſtewed them in a Pot with ſome Broth, an Onion ſtuck with Cloves, a little Verjuice and Salt, roll them in beaten Eggs, and at the ſame time wrap them up in Bread-Crumbs, to the end that they may be well breaded: Every one of the Pigeons being thus ordered apart, fry them in hot Lard till they acquire a fine Colour, and afterwards fry them all again with Parſley, which is to garniſh them, when they are ready to be ſerved up among the *Side-Diſhes*.

A *Side-Diſh* of *Pigeons* with *Fennel*, may be thus prepared: Provide Pigeons of the beſt Sort, and let them be well truſſed, and only ſinged at the Fire; then taking ſome Livers with ſome Lard, Chibbol, Parſley, and a little green Fennel, let all be chopt and well ſeaſoned, in order to ſtuff the Bodies of the Pigeons; and when you have roaſted them, turn a good Ragoe upon them, when ready to be ſerved up.

A *Side-Diſh of Pigeons with Gammon*, being uſually prepared after the ſame manner as that of Chickens with Gammon, conſult the Article *Chicken*: However, if the Pigeons are very large, they muſt be larded with thick ſlips of Bacon, and others of Gammon, and baked between two Fires; then let them be put into a Gammon Ragoe made for that purpoſe, and all well cleared from the fat, ſprinkling them with a little Verjuice or Vinegar; they muſt not be too high ſeaſoned with Salt, and bring them hot to the Table.

If you would have a *Side-Diſh* of *Pigeons broiled or fryed a la ſainte Menehout*, take large Pigeons that are well truſſed, cut them into two parts and broil them upon the Coals; after which neatly bread them, taking care they be not ſpoiled: If you would have them fryed, they muſt be rolled in beaten Eggs before they are fryed, to the end the Bread may the more eaſily ſtick to them; when they are dreſſed either way, they may ſerve for Garniſhings, but if you make a ſeparate Diſh of them, put a Ramolade Sauce underneath ready prepared with Anchovies, Parſley, chopt Capers, a little Chibbol, Vinegar and Gravey, and then all may be ſet hot on the Table.

All other Sort of Fowl may be dreſſed in the ſame Manner: Pigeons may alſo, if you think fit, be larded with thick Slips of Bacon and Gammon to heighten their Savour, and Fowls ſo dreſt, are by ſome called *Pieces a la Sainte Menehout*.

Again, Pigeons after they have been well ſeaſoned, may be ſtewed in a *Court-Bouillon*, which Article you may conſult, that is duly ordered and made very ſavoury; but then they muſt be well breaded, ſo that no part of the Meat may be any longer ſeen, and brought to a Colour with a red-hot Fireſhovel.

Pigeons in Sur-Tout, roaſted and baked between two Fires, may be ordered in the following Manner; having truſſed and well diſpoſed the Pigeons, let a Sauce be made of raw Bacon, boiled Gammon and Veal-ſweet-Breads, with Truffles and Muſhrooms chopt with the Livers, alſo Parſley, Chibbol and a Clove of Garlick, all cut ſmall and well ſeaſoned, and bound with the White of an Egg or two: The Pigeons muſt be ſtuffed with this Sauce between the Skin and the Fleſh, as alſo in the Body, and afterwards well tyed up; you muſt at the ſame time provide a large Fricandoe or Scotch-Collop larded for every Pigeon, which is to be laid on the Breaſt; then having neatly tyed and ſpitted all of them, they muſt be covered with Paper and roaſted in this Manner, whilſt a good Ragoe is preparing for them: It will be requiſite before they are ſerved up, to dreſs them in a Diſh, taking away the Collops, and pouring on them the Ragoe or Cullis, of whatſoever Nature it be, provided it be well boiled and ſeaſoned: Laſtly, lay the Collops again upon the Breaſts of all the Pigeons, and ſerve them hot to Table.

The ſame Thing may be done to Pigeons in *Sur-Tout*, baked between two Fires: All the Difference between them and other Sorts of Fowl dreſſed in this Manner, is that no Bacon Bards nor Meat are to be put upon the Collops, to the end that they may acquire a fine Colour; as ſoon as the Pigeons are ready take away the Fat, and prepare a Ragoe accordingly, as occaſion may require.

There are thoſe who dreſs Pidgeons *au Pere Douillet*, as they call it, and to that Purpoſe, after they have been well ordered, let them be ſtewed in a little Pot, well ſeaſoned and enriched with Salt, Cloves, Thyme, Onion, and a little Wine: You may garniſh them with Parſley and Lemon-ſlices, ſqueezing in ſome of the Juice when ready to be brought to the Table.

At another time your Pigeons, after they have been Roaſted, barded, and brought to a fine Colour, may be ſerved up in Veal-Gravey without any other Garniture, or with white Sauce, or Laſtly in a *Marinade*, for which you may ſee that Article.

PIGEON-DUNG; the Ordure of Pigeons, challenges the Priority not only of the Dung of Foul, but of all other Creatures whatſoever; one Load of it being worth ten of other Dung, and therefore it is uſually ſown on Wheat or Barley Ground that lies afar off, and cannot be eaſily helped: It's a very excellent Soil for cold moiſt-natured Land, and being ſown by Hand after the Grain, and in the ſame Manner, and then harrowed in with the Grain, it has been experienced to give a very great Increaſe to poor Land; but yet it muſt be obſerved, that though in one Soil it cures Barrenneſs, yet in another it poiſons the Fertility.

PIGEON-HOUSE, a Piece of OEconomy, of which much may be ſaid, there being an infinite Number of things to be obſerved, without you muſt labour in vain, to get a Pigeon-Houſe that may be very Advantagious and Profitable to

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you: To begin therefore to take all the Measures which are neceſſary for ſuch an Edifice: the firſt Thing is to pitch upon a Place that is Convenient for it, and it cannot be more Conveniently placed, than in the Middle of a Court-Yard, which is ſuppoſed to be ſpacious enough, or without the Houſe, becauſe Pigeons are naturally of a fearful Diſpoſition, and the leaſt Noiſe they hear frightens them; and hence it is, that they always make Pigeon-Houſes with much Care, and a great deal of Reaſon at ſuch a Diſtance, that the ruſling Noiſe of the Trees ſhaken by the Wind, and the over-murmurings of Water may not alſo affright them.

As to the Largeneſs of a Pigeon-Houſe, that depends upon the fancy of thoſe who build them; but it is better they ſhould be ſpacious, than too little, and for its Form, the Round is to be preferred before the Square ones, becauſe Rats cannot ſo eaſily come at the one as the other; and the round Houſe is alſo more commodious, becauſe you may by the means of a Ladder turning upon an Axis, eaſily viſit all that is within the Pigeon-houſe, and come near the Neſts without being propped, and take the Pigeons in them, ſo that you may effect that by the Conveniency of this Ladder here, which cannot be done in a ſquare Pigeon-houſe.

Now to hinder Rats from getting upon the outſide into a Pigeon-houſe, they faſten Tin Plates to a certain Height, and in ſuch Places where they foreſee the Rats might paſs, as at the outward Angles of a ſquare Pigeon-houſe: Theſe Plates ought to be a Foot high, and raiſed about half a Foot on the Sides, ſo that when the Rats come to them, and cannot catch hold of them, they fall upon the Iron Spikes, which are uſually fixed at the Bottom, or the Place where you foreſee they may fall.

Moreover, Care ſhould be had that the Pigeon-houſe ſhould be placed at ſome ſmall Diſtance from Water, that ſo the Pigeons may carry it to their young ones; and the ſame being a little warmed in their Bills, it will be more wholſom for them, than when it is cold.

It's to be obſerved, that the Boards which cover the Pigeon-houſe ſhould be well joined together in ſuch a Manner, that neither Rats nor Wind can paſs through; the Covering alſo ſhould be ſuch, that no Rain may penetrate through it; eſpecially, it ought to be raiſed on good ſolid Foundations, the Floor good, the Building ſolid, and well cemented, becauſe Pigeons Dung has an ill Property of ruining Foundations; they muſt be hard plaiſtered and whitewaſhed within and without, that being the Colour which beſt pleaſes the Pigeons: It muſt be a conſtant Caution, that there be no Window or Opening of the Pigeon-houſe to the Eaſtward; but they muſt ever, as much as may, be placed to the South, for Pigeons love directly to feel the Sun, and eſpecially in Winter; but if by reaſon of the Scituation of the Place, you can do no otherwiſe than make the Window of the Pigeon-houſe to face to the North, you muſt keep it always cloſe ſhut in cold Weather, and open it in Summer, that the cooling Air may have paſſage into the Place, which is delightful and refreſhing to your Pigeons in that Seaſon of the Year.

The Pigeon-houſe ſhould have two Cinctures built without, either of Free-Stone or Parget, one of which is to reach to the Middle of the Pigeon-houſe, and the other under the Window through which the Pigeons go in and out; theſe two Incloſures are made on purpoſe that the Birds may reſt upon them when they return out of the Fields; you ſhould have a Portcullis at the Window mention'd for the Egreſs and Regreſs of the Pigeons, which Portcullis muſt be a little larger than the Window or Aperture, which ſhould be garniſhed with Tin, well faſtned to the Wall to keep the Rats to come up: This Portcullis may be raiſed up or pulled down every Morning and Evening by the Means of a Board faſtened to a Pully, which is to be fixed about the ſaid Window; and this Cord may hang down ſo low, that it may be reached without any Trouble.

To manage this Affair well, the Door ſhould be always placed in ſight of the Manſion-houſe, whether the Pigeon-houſe be built within or without the Court-yard; though he were obliged to make the Door to open on the North Side, from whence the Wind that blows is very incommodious to the Pigeons, becauſe the Maſter of the Family may keep in awe thoſe that go in and come out of the Pigeon-houſe; and to prevent the Inconveniency that may ariſe from the North-Wind, he muſt make a double Door to it, and by that means defend your Pigeon-houſe from the Severity of the cold Air.

As to the Neſts or Coves of the Pigeon-houſe, ſome build them in the Wall with flat Bricks, in ſuch a Manner, that they are long and ſquare, and darkiſh at the Bottom, which is a Thing theſe Birds covet: Thoſe Neſts would have continued to be among the firſt Rank, if amongſt others the Invention of Earthen Pots had not been found out; becauſe thoſe have very often ſome Chink or other through which Rats may get into them, whereas theſe being all of a Piece, entirely keep them out, unleſs it be at the Mouth. Others make uſe of round Tiles, placed one upon another, repreſenting the Shape of a Pipe to receive Water in, and they range them half a Foot one from another upon Bricks fitted above as well as below, to the Roundneſs of theſe Tiles, which alſo ſerve to ſeparate the Neſts; but this is not ſo good as the other two ways; be ſure their Neſts or Holes be made Diſh-faſhioned at Bottom (for even they do not always build Neſts) for then the Eggs will keep in the Middle, and the Pigeon muſt ſit true upon them, which if otherwiſe they will roll aſide, and for want of proper Heat, even though the Pigeon ſits well in her Neſt, will chill and certainly ſpoil. But after what manner ſoever theſe Neſts are made, you muſt be very exact that they ſhould be rather too big than too little, to the End that the Cock and the Hen may have room to ſtand in them.

The firſt Range of theſe Neſts, be they made as they pleaſe, muſt always be four Foot diſtant from the Ground, ſo that the Wall underneath being very ſmooth, the Rats may not be able to get in: You muſt obſerve in the firſt Place, that if you build theſe Neſts or Coves with Earthen Pots, to place them Chequerwiſe, and not ſquare one over another; in the next Place you muſt not raiſe theſe Neſts any higher, than within three Foot of the Top of the Pigeon-houſe: And Thirdly, you muſt cover the laſt Range of thoſe Neſts with a Board a Foot and an half broad, and ſet ſlanting, for fear the Rats which may happen to come down from the Top may get into them: All theſe Neſts ſhould be built level with the Wall,

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Wall, which ſhould be ſmooth and well whitened; you may, and it will be very much to the Purpoſe, place before every Neſt-Door or Mouth, a ſmall flat Stone, which comes out of the Wall three or four Fingers broad for the Pigeons to reſt upon when they go in or come out of their Neſts, or when bad Weather obliges them to keep to the Pigeon-houſe. See *Pigeon*.

PIGS-PETTITOES, the Feet of ſucking Pigs, and an excellent Diſh when dreſt, *a la Menehout*, as the *French* call it; for which take Pettitoes that are well dreſt, cut them into halves, and let every Pettitoe be tyed up together; then having provided a Pot, put into it a Lay of Bards, or thin ſlices of Bacon, another of Pettitoes and fine Herbs, and a third of Pettitoes and Bards, and ſo on till all your Pettitoes are diſpoſed of, as alſo afterwards a glaſs of Spirit of Wine, and a Quart of White-wine with Aniſe, Coriander, a Bay-Leaf or two, and a little Quick-Silver; let all be covered with Bacon Bards, and let the Edges of the Pot be lined with ſtrong Paper, ſo that the Lid may be exactly fitted and kept cloſe ſtopt.

Then let the Pot be ſet between two Fires, which muſt not be too quick, that the Pettitoes may be leaſurely ſtewed, during ten or twelve Hours more or leſs; when they are taken out and cooled, they are to be neatly breaded and broiled on the Grid-Iron, in order to be ſerved up hot among the Intermeſſes; they may be dreſſed with leſs Charge, only with Water and White-wine mingled together, ſeaſoning them well, and puttting in ſome leaf Fat out of a Hog's Belly, as it may alſo be done in the other way of dreſſing them.

The Denomination of *a la ſainte Menehout* is likewiſe attributed to Pigeons, Chickens, or other Sorts of Fowl, which ſome call *a la Mazarine*, and may be found explain'd under the Article *Chickens a la Mazarine*, which ſee.

PIKE, a long-liv'd ravenous Fiſh, which is catch'd divers ways, and if you have a mind to dreſs him with Oyſters, let him be cut in pieces and put into a Stew-pan, with Whitewine, Parſley, Chibbol, Muſhrooms chopt, Truffles, Pepper, Salt, and good Butter: In the mean time the Oiſters muſt be a little ſcalded in Water, with a few Drops of Verjuice, and thrown in among the reſt, with their Liquor, while the Pike is ready to be ſerved up to Table; let all afterwards be dreſſed in a Diſh, and garniſhed with what you think fit: The ſame thing may be done with other Sorts of Fiſh, that are dreſſed with Oiſters.

If you would have a *Side-diſh of a large Pike*, after you have cut him into four Quarters, let the Head be dreſſed in a *Court Bouillon*, one of the middle Pieces with white Sauce, the other in a Haſh, or in a Ragoe, and the Tail-piece fry'd with Caper Sauce: The Haſh is to be garniſh'd with ſmall Cruſts of fry'd Bread, and a ſmall Ragoe of Pike Livers, Roes and Capers, garniſhing the Diſh with Flowers and green Herbs.

To dreſs a *Pike with Sauce after the German Manner*; after the Pike has been well cleanſed and gutted, let it be cut into two Parts, and boiled in Water, but not outright; then taking it out, let it be ſcalded till it becomes very white, and put it into a Stew-pan, with Whitewine, chopt Capers, Anchovies, Thyme, fine Herbs and Muſhrooms cut ſmall, as alſo Truffles and Morilles: then let all boil gently together, leſt the Fiſh ſhould break, and throw in a Lump of good Butter, to thicken the Sauce with a little Parmeſan; when it is ready, you may dreſs your Diſh, and garniſh it with what you have a Mind to.

The *Poliſh Manner of dreſſing a Pike* is, to boil Parſley Roots in Water with white Wine and Vinegar, which you have ſeaſon'd with Salt, and while the ſame is boiling, throw in your Pike, and then when it is time, add thereto ſome Citron, Pepper, Sugar, and a little Saffron.

Thoſe who have a mind to have a *Pike Filets fry'd*, or otherwiſe, aſſoon as the Pike is gutted and ſcalded, let it be cut into pieces to make *Filets* of it, which are to be marinated for ſome time; then having dipt them into a thin Paſte or Batter, fry them, or otherwiſe, and let them be ſerved up to Table, garniſhed with Parſley and ſlices of Lemon.

Pike-*Filets* may alſo be put into white Sauce, which is a kind of thickning Liquor, proper for that Sort of Fiſh, made of a little Bread-Crumb pounded, and ſtrained through a Sieve, after having boiled two or three Walms in a Stew-pan, with a little Broth or Fiſh-Cullis: Let your *Filets* be ſoaked in this Sauce, that is well-ſeaſoned, and you may, if you pleaſe, add ſome Truffles, with Mouſſerons and common Muſhrooms, as alſo ſome Lemon-Juice, as they are ſerving up to Table: Laſtly, they may be dreſs'd with Cucumbers, as many other Things, and ſprinkled likewiſe with Lemon-Juice.

To make a *Pike-Pie*, the Pike may be cut into *Filets*, or ſmall Pieces of the Bigneſs of one's Finger, which are to be ſcalded, well-ſeaſon'd, and toſſed up in a Stew-pan, with Sweet-butter, Muſhrooms, Truffles, Aſparagus-Tops, and Carp-Roes, as alſo a piece of Lemon thrown in as they are ſtewing: Then a ſmall Godivoe is to be made of the Fleſh of Carps or Eels, ſeaſon'd according to the uſual Manner, and bound with Bread-Crumbs ſoaked in Broth: The Bottom of your Pie muſt be filled with this Farce, and a thickning Liquor with Lemon Juice muſt be poured in before it is brought to Table.

A Pie may likewiſe be made of a boned Pike, and farced in the Manner hereafter expreſs'd in the Paragraph about a farced Pie: The Paſte for this Pie ought to be fine, and it muſt be ſhaped according to the Size of the Pie: Both theſe Sorts of Pies muſt be baked in an Oven moderately heated, and ſerved up hot for Side-Diſhes.

Pike, in *Haricot with Turneps*, muſt be cut into ſmall Pieces about the Length of half a Finger, and then ſcalded: When they are drain'd, let them be fry'd brown, and one Half of the Turneps likewiſe fry'd brown; they muſt afterwards be ſtewed together over a gentle Fire, adding a good thickning Liquor and Lemon Juice, when they are ſerved up to Table.

A Pike, in a *Court-Bouillon*, or *au Bleu*, being cut into Quarters and put into a Diſh, let Vinegar and Salt be poured upon it boiling hot, then having cauſed white Wine, Verjuice, Pepper, Salt, Cloves, Nutmeg, a Bay-leaf or two, Onions, and Green Lemon or Orange to boil together, over a quick Fire, let your Pike be put in, and afterwards ſerved up dry among the Intermeſſes.

In making a *farced Pie* of this Sort of Fiſh, let the Pikes be ſcalded, and let the Bones be taken out at the Back, yet ſo as the Heads and Tails may be left ſticking, whilſt a Farce is preparing with ſome of the ſame Fleſh, and that of Eels, ſeaſon'd with Pepper, Salt, Nutmeg, Cloves, Chibbol, Butter, Muſhrooms, and fine Herbs:

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Let the Skins be ſtuffed with this Farce, and ſowed up, in order to be ſtewed in a Diſh, with burnt Butter, fry'd Flower, Whitewine, Verjuice, a little Broth, and a piece of Green Lemon, then a Ragoe of Oiſters, Carp-Rows and Muſhrooms is to be added, garniſhing the Diſh with fry'd Bread, Lemon-ſlices, and Capers.

To have a Pike in *Caſſerole*, ſcale your Pikes, lard them with Eel-Fleſh, and let them be ſtew'd with burnt Butter, white Wine, Verjuice, Pepper, Salt, Nutmeg, Cloves, a Bunch of Herbs, Bay-leaves, and green Lemon, let a Ragoe be made for them in the mean time, with Muſhrooms, Oiſters, Capers, fry'd Flower, and ſome of the ſame Sauce in which they were ſtew'd; they muſt be garniſh'd with Lemon-Slices, Carp-Roes, and fry'd Muſhrooms.

Thoſe that *fry* Pikes with *Anchovey Sauce*, firſt cut them open in the Belly, and marinate them in Vinegar, with Pepper, Salt, Chibbols, and Bay-leaves; they muſt alſo be flower'd before they are fry'd; for the Sauce, let the Anchovies be diſſolv'd in burnt Butter, and having ſtrain'd them thro' the Sieve, add ſome Orange-Juice, Capers, and white Pepper; the Diſh is to be garniſh'd with fry'd Parſley and Slices of Lemon, before it is brought to the Table.

To *roaſt* a *Pike*, it muſt be firſt ſcalded, cut lightly, and larded with middle ſized Slips of Eels Fleſh, ſeaſon'd with Pepper, Salt, Nutmeg, Chibbols, and fine Herbs: It muſt be ſpitted at its whole Length, and baſted with Butter, Whitewine Vinegar, and green Lemon; then having diſſolv'd Anchovies in the Sauce, ſtrain them through the Hair-Sieve, with a little fry'd Flower, and add ſome Oiſters mortify'd in the Sauce, with Capers and white Pepper; the Diſh may be garniſhed with fry'd Muſhrooms, Carp-Roes, and Lemon-Slices.

To dreſs a Pike on a Fleſh-day for an *Intermeſs*; after you have ſcalded him, draw out the Guts at the upper Part of the Belly; it muſt be ſcalded in luke-warm Water, and larded with thin Slips of Bacon; then it muſt be roaſted upon a Spit, and baſted as before: the ſame Sort of Sauce being alſo prepar'd for it; the Diſh is to be garniſhed with larded Veal, Sweet-breads, farced Muſhrooms and Lemon-Slices.

The Pike may alſo be dreſſed according to the Directions found under the Article *Trouts*, which the Reader may conſult.

You may likewiſe have a *Pike Potage*, which Sort may be made with Oiſters, Turneps, or Cabbage, cutting the Pike into ſeveral Pieces, which are to be firſt fry'd in a Pan with Butter, and afterwards ſtewed in a Earthen Pot, with ſome Fiſh-Broth, or ſtrain'd Peaſe-ſoop ſeaſoned with Pepper, Salt, and a Bunch of Herbs; then having added Oiſters, the Potage is to be laid a ſoaking with the Broth in which the Fiſh was ſtew'd; the Pike muſt be dreſſed in the ſame Potage, as alſo the Oiſters, and the whole Meſs muſt be garniſhed with Bread and Muſhrooms fry'd, ſqueezing in ſome Lemon-Juice, as it is ſerving up to Table.

When Turneps are uſed, they muſt be fry'd with burnt Butter and Flower, and then ſtew'd with Pepper and Salt; they are afterwards to be laid in good Order upon the ſoak'd Cruſts with the Pike.

The ſame Thing may be done with the Cabbage, after it has been ſcalded and choped ſmall, and as for the Pike, it may be larded with Eel-Fleſh.

A Potage may alſo be made of farced Pike, and to that Purpoſe, it would only be requiſite to look a little back upon the Inſtructions contain'd in the Paragraph of *farced Pike*; and for the Potage of *Pike Filets* and Cruſts farced with Pikes, the Article *Potage* may be inſerted.

PILE, a Term in Heraldry, ſignifying an Ordinary, conſiſting of a two-fold Line, form'd after the Manner of a Wedge, being probably ſomething like the Figure of a *Roman Pilum*, which was a tapering Dart about five Foot long, and ſharpned at the Point with Steel; the *Pile* is born *invecked*, engrailed, &c. like other Ordinaries, and iſſues indifferently from any Point of the *Eſcutcheon*.

He beareth a *Pile Gules*, by the Name of *Shandois*.

PILES, otherwiſe called *Emrods*, a Diſtemper conſiſting of ſmall Pimples or Tumours, which appear round the Fundament, from which the groſſeſt and moſt melancholick Blood flows: there are thoſe which are internal and external; the internal do not appear, they conſiſt of melancholick and ſerous Blood, which is convey'd through a ſmall Branch of the *Vena Porta*: they do not cauſe very much Pain in going to Stool, and the Blood which proceeds from them is ſeparated from the Matter, which makes the Difference between them and the others that proceed from melancholick and thick Blood, iſſuing from a Branch of the *Vena Cava*, and mixes with the Excrements.

The Piles which do not run, are much more painful than thoſe that do: Thoſe that are without, reſemble Warts and Figs half opened; they are very often inflam'd, and attended with Pain, Redneſs, and a Fever; the others are known by a certain Heavineſs about the Fundament, and Difficulty of going to Stool, and Blood, as has been obſerved, which does not mix with the Excrement.

The Piles cure Melancholy and Pains in the Kidneys; and tho' they occaſion Pain, it's certain they avert other Diſtempers; and it's good Advice given to thoſe that are wont to have them, not to get themſelves entirely cured of them, becauſe of the Dangers which may enſue thereupon; and alſo when they run very much, they muſt be gently ſtopped.

In curing the Piles, the Patient muſt firſt be bled once or twice in the Arm, and they muſt afterwards be rubb'd with a Pomatum made of two Drams of Antimony, half a Dram of Coral, or Hartſhorn burnt, and half a Dram of Frankincenſe; mix the Whole together, with three Spoonfuls of Roſe-Oil, or elſe you may make Uſe of the following Receipt.

Take of the Fat or Greaſe of a Duck, and a Hen, of each one Ounce, two Ounces of the Oil of Roſes, twenty Grains of Opium, ten Grains of Saffron reduced into Powder, and the Yolks of ſome Eggs, mix the Whole together, and make a Pomatum thereof; this done, a very exact Regimen muſt be obſerved, and that is, to eat no groſs Meats, nor to uſe too much Salt, Spices, Onions, Garlicks, and Leeks in Ragoes, neither muſt the Patient uſe Legumes much; he muſt likewiſe put a great deal of Water to his Wine, and when

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there is Occaſion to purge him, infuſe two Drams of Rhubard all Night on hot Embers in a Glaſs of Water, and of the Decoction of Succory-water, adding thereto, after it is ſtrained, an Ounce of the Syrup of dry'd Roſes, infuſe in a Glaſs of the Decoction of Tamarinds and Plantain, two Drams of the Peel of Citrine Mirabolans, and after you have ſtrained it, add to it an Ounce of the compound Syrup of Succory.

The Bleeding of the Piles may alſo be ſtopp'd, by giving the Patient for ſome Mornings faſting, two Spoonfuls of the Juice of Milfoil or Tormentil.

He may, in the Yolk of an Egg, for ſeveral Days, take a Dram of the Seed of Trefolium.

To cure the Piles entirely, you need do no more than drink for ſome Days a Decoction of Reſt-Harrow, or put into every Glaſs of Wine and Water that the Patient drinks, a pinch of the Powder of Biſtort, or elſe let him ſwallow for three Days ſucceſſively two Drams of Galbanum with a litrle Water.

If the Perſon ſuffers Pain accompany'd with an Inflammation, let him make uſe of the following Receipt. Take ten Drams of white Lead, two Drams of burnt Lead, twenty Grains of Camphire, as much Opium and Tragacant reduced to Powder, two Drams of Wax, with a ſufficient quantity of Oil and Roſemary, make a Pomatum of the ſame; and when it begins to grow cold, add the Yolks of two Eggs to it.

An admirable Remedy for the Piles, is to drink a Dram of red Coral or Droſs of Iron in ſome Plantain Water; and alſo to make a Fomentation of a Decoction of petty Mullein or Henbane, and in lieu of this Cataplaſm, you may uſe the Powder of burnt Paper, or the Shavings of Lead or Bole Armoniack with the white of an Egg; others reduce Oyſterſhells, whether crude or burnt, into a very fine Powder, and incorporate it with a little freſh Butter.

As for the Piles that are ſtopped up, if you would have them run, you may open them with Leeches; or elſe either rub them with Figleaves, apply the Juice of Cyclamen to them, or foment them with Wine, wherein you have boiled ſome Smallage: You may likewiſe bruiſe ſome Pellitory of the Wall with a little Salt, aad apply it, or elſe bathe them with the Juice of the Roots of Garden-Flag.

If the Piles ſhould be Ulcerated, they muſt be rubbed with the Oil of Eggs, that have been long beaten in a Leaden Mortar.

PILL or *Pelf*, a Term of Falconry, ſignifying that which a Hawk leaves of her Prey after ſhe is relieved.

PIMPERNEL, in *Latin Anagallis*, a Plant of which there are two Sorts, the Male and the Female: The Male is a ſmall Plant, which has a ſquare Stem, and lies upon the Ground: Its Leaves are ſmall, and almoſt round, growing upon a ſquare Bough, the Seeds are round, and the Flowers red; it grows in the Fields, Gardens and rich Soils, and bloſſoms in the midſt of Summer.

This kind of Pimpernel is Abſterſive, allays Pains, is good againſt the Plague and Poiſon; if you take it before you go to Bed, and cover your ſelf well, it will cauſe you to ſweat out the peſtilential Humours: Its Water or Juice is good for the Bitings of mad Dogs; and Huntſmen make uſe of it when their Dogs are bitten by wild Beaſts, the Juice being uſed in a Gargle purges Phlegm, and allays the Tooth-Ach; being put into the oppoſite Noſtril, it hinders Inflammations to increaſe; the Juice being taken in at the Noſe evacuates Flegm from the Brain; the ſame being applied with Honey, diſſolves every Thing that diſturbs the Sight, and heals Wounds; a Dram of the ſame Juice being taken in ſome Wine, reſiſts the Poiſon of Serpents.

The *Female* Pimpernel differs no otherwiſe from the other, but that the Leaves are larger, and the Flowers blue: It grows like the Male in the Woods of the *Appennine*, and elſewhere in Highways and Ditches, and flouriſhes all the Summer to *Auguſt*: It has all the ſame Virtues with the Male.

Pimpernel with the red and blue Leaves, being applied to the Eyes, or its Juice dropt into them, takes away Inflammations, Dimneſs and Ulcers from them: the blue Pimpernel being boiled with Salt and Water, is very good to cure the Itch and Hand-Worms, if you waſh your Hands therewith.

PIN, a Diſeaſe to which *Hawks* are incident, and which troubles them as it does Chickens: It proceeds from Cold and Moiſtneſs in the Head, or from feeding on groſs Meats, not well waſhed in cold Water in the Summer, and in warm in the Winter.

For Cure; firſt give her a ſcouring Pill made of Agarick and Hiera picra, for two or three Days together with her Caſting at Night, which will cleanſe her Head; then waſh her Tongue with Roſe-water, and anoint it three or four Days with Oil of Sweet-Almonds: When you ſee the Pin is white and ſoft, being then thoroughly ripe, ſlit and take it off with a ſharp Awl or Bodkin; then anoint the Place two or three times a Day with the ſaid Oil, until it be cured.

If your Hawk has got the Pin in her *Foot*, caſt her gently, and cut out the Core or Corn which ariſes in the Balls of unquiet Hawks while they are in the Mew; then have a Plaiſter in a Readineſs to apply thereto made of Galbanum, white Pitch, and Venice Turpentine ſpread on ſoft Leather, and ſo tyed as not to be removed, yet not ſo ſtrait as to hurt her; ſhe muſt ſtand on a Perch ſoft lined, muſt be kept warm, and dreſt three or four times a Week until cured; and for Cure, ſome will ſet them on Salt, but this is found an utter Enemy to it.

PINE-TREE in *Latin Pinus* and *Peuce*, a Tree of which there are reckoned in all to be ten Sorts, but the Domeſtick or Sative has the Preference: It has a Trunk that grows very high, the Bottom whereof has no Branches, but the upper part has, and the Bark of it is rugged, and of a dark red; the Timber is heavy, and of a dark yellow Hue, the Leaves grow in Pairs, they are ſmall pointed, have one prickly End, and are always green: The Flowers or rather Catkins leave no Fruits behind them, however, they grow upon the ſame Stalk: The Pine-Apple, which is the Fruit, is of a conical Form and Colour inclining to red; it conſiſts of ſeveral Scales in which are wrapt two oblong Stones covered over with a ſmall Skin, which is eaſily taken off; there is in each of thoſe Stones a white tender and ſweet-taſted Kernel. The wild Pine differs no otherwiſe from the Sative, but that it does not grow ſo tall, and that the Leaves are ſhorter, and the Fruit ſmaller.

The Pine-tree is Male and Female, the firſt is lower and more knotty than the other; gather

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ther the Fruit in *June* before they gape, yet having hung two Years, preſerve them in their Nuts in Sand, as you do Acorns; thet ſet or ſow them in Ground cultivated like the Fir, only the Nuts may be buryed a little deeper: Some roll them in fine Compoſt of Sheeps Dung, and ſcatter them in *February*; this almoſt never fails, and they come to an Inch high before *May*: A *Spaniſh* Author ſays, that to macerate them five Days in a Child's Urine, and three in Water, will have a wonderful Effect upon them; and indeed this would be an expeditious Proceſs for great Plantations.

Some ſet them as Peaſe, but at wider Diſtances, that when removed, they may be taken up Earth and all; for if pulled up forcibly, they miſcarry the ſooneſt of any Tree, and therefore it is beſt where Nuts may be ſet and commodiouſly defended, never to move them at all; the ſafeſt courſe is to ſet the Nuts in an Earthen Pot, and in froſty Weather, ſhewing it a little to the Fire, for the entire Clod will come out with them, which muſt be preſerved and ſet in the naked Earth in fit Holes prepared before-hand, or ſo ſoon as the Thaw is univerſal: Some ſtrew a few Oats at the Bottom of the Pits, in which the naked Roots are tranſplanted; and this they ſay makes them ſhoot more in one Year, than they would do in three; ſome break their Shells to haſten their Growth, but it rather deſtroys them.

The Domeſtick Pines grow well with us in Mountains and Plains; ſome ſay, any dry Soil, eſpecially light hazelly Brick Earth will do; and that they will not refuſe moiſt, barren Gravel, or any Sort of poor or rocky Grounds or Clays, except they are too moiſt and ſpue.

As to the Medicinal Properties of the Pine, the Bark is aſtringent and deſiccative, the Fruit much uſed in Ragoes of Paſtry-works; it ſerves alſo to alleviate Coughs, being diſtilled quite green, they take away Wrinkles from the Face, and hinder the Growth of the Breaſts, they are alſo proper to bind the Body, and avert Defluxions; but the Juice of the Leaves is much more efficacious for this Effect; thoſe who are ſubject to the Sciatica and Palſey, ought to eat the Kernels of them, but they ſhould firſt be ſteeped in cold Water to take away their Acrimony; for they will by that Means receive a temperate Heat and Cold, mixed with a watry and earthy Subſtance, which participates a little of the Air.

They pound the Kernels of Pine in a Marble Mortar, and expreſs an Oil from them, which is pectoral and mollifies; and which being drunk in ſome Malmſey Wine, will repair Vigour loſt by amorous Embraces: The Stuff which remains after the Expreſſion is made, ſerves to clean the Hands.

The Pine-Apple has a balſamick and antiſcorbutick Vertue; and one Remedy for the Scurvey, is to take ſome Pine-Apples, and an Handful, or elſe two or three Ounces of the Bark; cut them into ſmall bits, infuſe them in a convenient quantity of Beer, which boil till half or a third of it be conſumed; of which drink a Glaſs from time to time. This Decoction will prevent the Palſey, the Retractions of the Members, wandring Pains, and other Symptoms that are the Attendants of the Scurvy.

The *Picea* is another Sort of Pine, and to be cultivated in the ſame manner; it affects cold Grounds, and therefore might proſper in ſome tolerable degree in *England*, as well as in *Germany*, *Muſcovy*, &c. There is alſo the *Piceaſter*, a wilder Sort, out of which the greateſt Store of Pitch is boiled; Mr. *Evelyn* ſays, the Body of it being cut or burnt down, will emit Suckers from the Root, which neither the Fir nor Pine will do.

PINK, a Plant of which there are ſeveral Sorts, moſt of them being ſingle, but ſome bear double Flowers, whereof the beſt are the Feathered ones.

A Pink ſhoots out from its Roots, long, ſtraight, thick, hard Leaves of a blueiſh Colour; in the Middle of which riſes the Stem, long, round and jointed at certain Diſtances: The Flowers grow on the Top of this Stem, and they conſiſt of ſeveral variegated Leaves, ſupported by a hollow membranous Cup, in the midſt of which Cup appears a Chive which in time becomes a Fruit of a cylindrical Form opening at Top, involved in the Cup it ſelf, and full of a little flat Seed of a black Colour which grows ripe, if we ſet the Flower in the ſame place it ſtood in when it firſt began to Bloom: When any of the Seed are gathered, choice muſt be made of the moſt fertile Flowers, ſuch as do moſt readily bear it: Thoſe Flowers are eaſily diſcovered by any Floriſt, who has been but a ſhort time acquainted with the Nature of raiſing them.

That the Method taken in raiſing this Plant may be Natural, 'tis proper to begin with thoſe Precepts that relate to the Manner of ſowing it, ſince Seed is the Principle of all Vegetables: Pinks are ſet indifferently either in open Ground upon Beds, in Earthen Pots, or in Tubs, in Autumn, or in the Month of *March*: If they are ſet in open Ground, a Plot is marked out as large as is judged convenient; upon which the Mould is ſpread, the fineſt that can be got a good Inch deep, laying out the Ground according to the Rules of Gardening.

If they are to be ſown in Beds, the Mould of theſe Beds will be ſufficient of it ſelf without Artifice, containing in it a ſufficient Stock of Salt to raiſe a Plant to a perfect Growth, till it's thought proper to remove it.

But if Pots or Tubs are made uſe of, they fill the Bottom with good common Earth well ſifted, and cover it with Mould an Inch deep at leaſt: Some that have wrote upon this Subject, have indeed no Taſte of this Compoſition, but Experience, which is of much more Weight than their Imaginations, makes it appear to be the certain Truth, and the Rule to be followed herein.

The Garden Plots and Pots being thus prepared, the Seed is ſown as thin as poſſible, that is, if in Pots or upon even Ground, or in Drills drawn by a Line; if in Pots or Tubs, upon even Ground only: When it is thus ſown, it muſt immediately be covered either with a Rake, or one's Hand: This done, it muſt be inſtantly watered, that the Mould which is naturally light, uniting it ſelf with the Seed, may warm the Shoot, and ſooner diſpoſe it to become a Plant; to which end Care muſt be likewiſe taken to ſow the Pinks in ſuch Places as are expoſed to the Sun, and carry our Pots thither, if any be ſown in them.

The Gardiner ought always to be ſtocked with good ſtore of Pink-Seeds, that he may have wherewithal to ſow in Abundance; for a good Floriſt will not be at this trouble, without an

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Expectation that ſome of them will at laſt deſerve to be Cultivated, and of a thouſand which are often planted, they ſeldom meet with three or four, ſometimes more, that deſerve their Care: Theſe Plants as ſoon as they are raiſed, muſt be often watered.

When the Pinks thus ſoon arrive to a Growth ptoper for Tranſplantation, Beds are laid out with Lines four Inches aſunder, and the Pinks planted in thoſe Lines at the ſame Diſtance: The only Seaſon proper for this Work, is towards the latter end of *March*, or the beginning of *April*; and the Pinks thus planted will grow the firſt Year without bearing any Flowers; but having in this State ſurvived a Winter, during which they muſt be ſecured from the hard Froſts with Mats, they will be perceived to multiply at the Foot, and thruſt out ſome young Suckers, from the midſt of which ariſe the Stems, ſome of which bear Flowers, and others ſerve only for Layers.

As ſoon as the Pinks are planted, they muſt be covered in the Day-time with Straw Mats ſhaped like the Ridge of a Houſe, or with Cloth ſtretched over in the ſame manner, to preſerve them from the too piercing heat of the Sun, which would otherwiſe ſcorch the Root, and retard their Recovery: This muſt be carefully done for the firſt ſeven or eight Days, unleſs ſome Rain falls and ſaves that Trouble; however, you muſt be ſure to uncover them that Evening, that they may enjoy the Influence of the Night, which is always favourable to our Plants at the Seaſon. The next Month of the following Year, after the Pinks are bloomed, every Plant that is in Flower muſt be viſited; and if any are found to be more Beautiful than the reſt, they muſt be marked out for Layers, which is one of the ways uſed to multiply this Plant; but the firſt way is only proper where a Nurſery is treated of.

After ſowing, which is the firſt Method uſed for augmenting the Species of Pinks, follows that of Layers, to ſucceed in which, ſuppoſing the Pink deſerves, and the Layers be well grown, this Method muſt be obſerved; get a Pen-knife, or ſome other Inſtrument of the like Nature, that will cut clean, and having pitched upon the Layers that ſeems to be the Firmeſt and moſt Beautiful, make an Inciſion in the Middle of the Knot as near the Root as poſſible; but the Inciſion is not to be made above half way, or at the moſt, but two thirds; and this being done, lay the Layer along, ſtay it with a little Hook, and ſupport it with another ſmall Stick, if the Layers are to be put into open Ground; but if in Pots, the edges of the Pots will be a ſufficient ſupport to them; then that part muſt be covered afreſh that lies in the Ground with a little Mould, and watered; after which it muſt be left to itſelf, till in time it is fit for further Care.

If the Layers are in open Ground, Care muſt be taken to cover them the three firſt Days, for fear of too great heat: If they are in Pots, they may be removed into the Shade, and afterwards placed in ſuch an Expoſition, as will ſet them ſooneſt in Motion: The Layers ought to take Root towards the eighth or twelfth of *September*, ſooner or later, which is a thing that ought to be obſerved; and if it be perceived they have not done it, or that they have ſhot out nothing but ſmall Fibres almoſt imperceptible, a Bed muſt be prepared that is moderately warm, and fit to receive Pots: This Heat, which is a great Friend to Plants, animates the Parts diſpoſed to ſhoot out into Roots.

The Layers indeed that are in the open Earth, have not the ſame Advantage; for which Reaſon they miſcarry oftner than in Pots: However, it does not always happen, there have been ſome Layers, that without ſtriking Root at that time, have ſurvived the Winter though in open Earth, and have taken Root towards the latter End of *March*: An Obſervation that makes very much againſt theſe Gentlemen who pretend to a ſcrupulous knowledge of Pinks.

Amongſt all the Productions which one Stock of a Pink brings forth, there are ſome which are much ſmaller than the reſt; theſe are left to maintain the Maſter-ſtock, which, till its Flower begins to degenerate, will ſupply it every Year with Layers; and whereas the Earth wherein we make our Layers is uſually ſomething light, and conſequently not overmoiſt, it ought frequently to be watered, and the Layers expoſed to the hot Sun.

It's certainly an Error, to call that part of the Pink which we cut off, and which has no manner of Root, a Sucker, rather than a Slip, which is that ſmall Branch in a Plant that is not rooted, and which is ſet in the Earth on purpoſe to take Root; but ſince that is the eſtabliſhed Term for it, it's to be obſerved, that multiplying by Suckers is the third Expedient, and this is the Manner of doing it: Make choice of the Suckers after having diligently obſerved the Stock or Foot of the Pink; the ſmalleſt are always the beſt; they muſt be cut off with a Pair of Sciſſars, within two or three Joints of the Heart, which is the place from whence the Leaves ſpring, but Care muſt be taken they have no more; when they are cut, let them be ſplit into four Parts, from one End to the other; and the Inciſion muſt be directed from the Joint neareſt the Extremity to the Second, and having cut off the Leaves to three Inches Breadth next the Middle, let them be laid in the Sun till they begin to wither, then throw them into freſh Water, wherein they muſt be continued till they are found to recover new Vigour.

When this is done, they muſt be taken out of the Water, and having Tubs and Pots ready, fill the Bottom with common Earth well ſifted, covered with two Inches of Mould at leaſt; bury the Suckers up to the ſecond Joint, preſs the Earth a little hard upon them, and having given them good watering, ſet them in the Shade, and they will in the End be found to thrive to Satisfaction. It ought to be no manner of Surprize to the Floriſt or others, that they are not perceived to take Root according to Expectation; however, when 'tis found that Nature has not ſufficiently operated in them towards the tenth or twelfth of *September*, the Pots muſt be laid in warm Beds, and Care taken to cover them with Glaſſes.

In the Compoſition of Earth fit for Pinks, which love naturally to be cool; one third of the beſt Kitchin-Garden Earth, one third and a half of Mould, and half a third of yellow Earth muſt be uſed, and all of it well ſifted and mixed together: That being done, Pots muſt be had of a middle ſize, larger at Top, than at the Bottom, that the Pinks may with the more eaſe be taken out upon occaſion; they muſt be filled with this Earth, which muſt be preſſed down a little to prevent it from ſinking, as afterwards it may

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be apt to do: But Care must be had, that the Pots be filled with this Earth no higher than within a good Fingers Breadth of the Top, filling them quite up afterwards with pure red Mould. When the Pots are thus prepared, and that it is found the Layers have taken Root, they must be cut from the Stock as near the Stem as possible, and you must see that the two Branches of the Layers, that is, the lower parts which were separated by the Incision, and to which the small Fibres adhere, be exactly equal: The Extremity of the Leaves must be pared off, which is the Method that hitherto has been constantly observed.

Having exactly pursued these Directions, it may be laid down for a certain Maxim, that the fittest Season to plant your Layers, is about the Feast of St. *Remy*, and being then loosned from the Stock, there is nothing more to do but to Pot them, which is thus performed: The Layers being prepared as directed, one of them must be taken in the Right Hand, and a Hole made in the Middle of the Pot with the Fore-finger, large and deep enough to receive the Layer; and having put it in, the Hole must be filled up with the Mould, pressed hard down against the Layers, and then Water on it; after which the Pots are to be placed in the Shade, where they must be left for ten or twelve Days, in which time they usually recover.

It's certain, the readiest way to manage Plants with Success, is always to have regard to the Constitution they are of, and Place from whence they originally came: The Pink which grew first in a very temperate Climate, desires likewise a moderate Heat of the Sun; so that after these Plants have been kept in the Shade for the first ten Days, they may be removed into an Eastern Exposition, which agrees best with them: The Pink is not very sensible of Cold, and therefore you may venture to let it stand the first Shock of the Frost, nay it has been often observed, that they have weathered out Winter very successfully in the open Ground: However, 'tis not advisable to leave the Pots out all Winter, that is, to be careless of a Flower which deserves a particular Esteem.

As soon therefore as the Frosts come on, the Pots should be removed into a Green-House, and for want of that into a Chamber, or some other Place secured from the Insults of the Air: If it proves a mild Winter, and that the Earth in the Pots grows dry, it will not be amiss to give them a little Water drawn fresh from a Well, or some other Place of the like Nature; but if it freezes, or that there is any expectation of a Frost, you must by all means avoid it, for otherwise the Pinks will receive more hurt than good.

There is no Animal so great an Enemy to Pinks as Rats; for which Reason Persons must be constantly upon their guard against them, and make use of all the Means hitherto invented to secure the Plants against them.

There is no set time fixed for removing Pinks out of the Green-House, for that depends absolutely upon the Duration of the Winter; but they are usually removed about *Easter*, and set in some Place sheltered from the hoary Frost, to which that Season is frequently too subject, and where the Sun does not pierce; for these Plants having as it were been long Prisoners, ought by degrees to be inured to the open Air; otherwise they will be in danger of being suffocated and destroyed by it. If you observe any Leaves about the Pinks that are inclinable to be rotten, the Plants must be cleared of them, which is done either in plucking or cutting them off near the Trunk, as clean as may be.

When your Pinks have continued for a certain space in the fore-mentioned Shelter, it will then be time to remove them into such Places as are judged most proper to bring them to a just Growth: Though the *Eastern* Exposition is esteemed the most beneficial, yet they will thrive exceedingly well in a *Southern* Aspect, and grow very fast by the help of the Watering-pot, the Water being first warmed in the Sun. They ought never to be watered till after Sun-set, and use must always be made of a little Pot, to the End, the Water gently distilling upon them like Rain, the Earth may not be broken up by it; as to the quantity of Water to be thrown upon them, that is left to the Judgment of the Florist.

When the Pinks begin to Spindle, they will then require a little more Care than they had before; for then small Sticks peeled about the Bigness of one's little Finger, must be fixed at the Foot of the Spindle, tying it with a little Rush to it as it grows up; for the Spindles are naturally so weak, that they will otherwise be unable to support the Flowers without bending too much.

The frequent watering of the Pinks, by which Means the Earth is washed away, together with the Heat of the Sun which dries it up, often obliges the Gardiner to turn up the Surface anew, and 'tis certain, he will at the very first time be sensible of the Effects of it; after which they always throw a little Bed-mould upon it, either for the Neatness of it, or for the Advantage the Flower draws from it, by the Concourse of new Salts which penetrate when watered.

No Plant requires the Assistance of Art more than the Pink: Sometimes it shoots out more Buds than are convenient; in which case of prejudicial Fertility it is discharged of some of them in the most proper Manner, especially one is cut off, when two grow opposite to each other; for in raising of Pinks, 'tis the Beauty rather than the Abundance of Flowers that is coveted; the Buds to be taken off, must be those that grow neareſt the Stock; and this is an Operation which requires Abundance of Prudence, for more must be retrenched from those that want a great deal of Nourishment, and less from those that grow naturally large; in which Case they are often left all on to prevent their bursting, to which they are naturally subject. As for those which are apt to burst, when there are any such, the Bud is bound up, and slit a little on that Side, which seems to bunch out; the thick short Bud is that which there is most Reason to distrust.

When the Pinks are in Bloom, it must be considered whether all Things are so disposed by Nature, and in so regular a Manner, as is requisite to make a beautiful Pink, in defect of which they do as it were comb, those that require it in this Manner: After your Hands are washed, and wiped very dry, take the ill-fashioned Pink, and stroke it from the Husk upwards, opening it a little; they must observe the Leaves, which are irregularly placed, and those they dispose in the best Order they can; after which the Difference may be observed between the first and second Disposition.

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When the truly Curious meet with any Flowers that burſt, and are conſequently unable to preſerve the Leaves in their due Order, they make uſe of a little round piece of Paſte-board, no bigger than the Flower, with a Hole in the Middle, through which they thruſt the Flower, and having artfully diſpoſed the Leaves of it, they make it look large and beautiful.

The Flowers which grow on Pots are uſually ſet on Planks placed upon Treſſels, and if they are ranked in juſt Order, they draw the Admiration of all that behold them: Whilſt they are in Flower, whether they grow in Pots, or in the open Ground, they ought conſtantly to be covered; for this Flower is of ſo delicate a Nature, that the Sun will dry it up in a ſhort Time, and the Rain ſpoil its Luſtre: Some there are, who, to make the Flower laſt the longer, carry them into the Shade, which is a good Method, and very proper for ſuch as think fit to follow it.

Some being curious to know the Marks of a good Pink, that may be ſaid to be a beautiful one, which is large, adorned with good Store of Leaves, and ſhaped like a little Dome; that whoſe White is clear, and not ſtreaked with Carnation, whoſe Leaves are united at the End, not indented, round and not pointed; that which is the moſt variegated, is the more eſteem'd, eſpecially if the Mixtures be well divided, and not imbibed: Again, that Mixture is eſteemed the moſt beautiful, that begins from the Bottom, and continues to the Top of the Flower: If with all theſe Beauties ſo agreeable to the Eye, the Leaves are beautifully diſpoſed by Nature, or in defect of that, the Floriſh takes Care to order them himſelf, he may ſay of ſuch a Flower, that it deſerves to be cultivated, that it has rewarded our Care, and we ought to value it for its Beauty.

The common Maladies attending theſe Plants, are certainly much eaſier prevented than cured, ſuch as Putrefaction, and their turning White; the firſt of theſe is prevented, if we take Care not to water them too much, and to cut off the Part we perceive affected, to the Quick, before it goes too far, and then cover the Plant with ſome light dry Earth: As for the ſecond Diſeaſe incident to this Plant, the readieſt Way to ſecure the Flower from it, is not to let it grow dry, nor expoſe it to an Aſpect that does not agree with it; to ſecure it as much as may be from Fogs, which are apt to infect it to that Degree, that it will be unavoidably loſt. Wherever Pinks are ſet in a Garden, it muſt not be amongſt Flowers of the large Kind; entire Borders are indeed frequently planted with them, which appear very beautiful during the Seaſon; but the beſt Way of raiſing them is in Pots, which look very agreeable on Seats raiſed for that Purpoſe.

PINK, (*Indian*) in *Latin*, *Tagetes Indicus*, is a Plant that ſhoots up into a Stem about a Foot and a half high, divided into ſeveral Branches, full of Leaves, indented on the Edges, and pointed at top; radiated Flowers appear at the Extremity of each Bough, they are round, and compoſed of ſeveral Leaves well ordered, and of a yellow Colour, whoſe Diſk conſiſts of ſeveral Flouriſhes, placed on Embrios, and contained in a Cup of one Leaf, ſhaped like a Pipe; the Embrio, in Time, becomes an angular Seed, ſhut in a little leafy Head, and faſtned to its Bed.

This Plant is raiſed in our Gardens for the Sake of its beautiful Flowers, which however has a very ſtrong Smell: This Plant is ſown at the End of a Bed in Drills, drawn over it croſs-ways, and in as ſtraight a Line as poſſible: Its Seed being none of the ſmalleſt, it cannot well be ſown too thin; and the Stem being ſomewhat ſucculent, requires good Nouriſhment to raiſe it: Being a Plant that is afraid of the Cold, to the laſt Degree, it muſt be covered with Mats to ſecure it from the Hoary Froſt; after it is once riſen, and thus taken Care of, let it continue in this Condition ſix Weeks or two Months, during which Time, it will arrive to a ſufficient Strength and reaſonable Growth, and may then be fit to be tranſplanted into the Middle of the Border, as the moſt proper Place, among dwarf Flowers; ſome have mingled them amongſt other Flowers of the larger Size, but then they muſt not be put in the Middle, but on the Edges, becauſe the former being full of Branches will hide the Pinks, and deprive the Gardiner of a very agreeable Ornament.

They ought to be ſet about a Foot aſunder, and three Inches deep, in a Hole made with a Dibble, and the Earth muſt be preſſed down upon their Roots, and be preſently watered after they are ſet: Theſe Flowers may likewiſe be put in Pots, filled two thirds with Kitchen-Garden Earth, and the other with Mould, for they require a pretty ſubſtantial Earth; they are ornamental enough in Pots; beſides, frequent Waterings, they would be kept clear of Weeds, and dreſſed with a Hough in lowring Weather, watering them preſently after, at leaſt if no Rain be expected to fall.

PINK, (*German*) a Sort of *Lychnis*, that has obtained the Epithet of *German*, becauſe it grows plentifully in that Country. The Flowers of this Plant are very agreeable, and differ from other Pinks, whoſe Colour vary, whereas this is always of a flaming Red, with Leaves much larger than thoſe of the other: This Plant will thrive any where in a Garden, provided the Place is good; yet when the Seed is ſown, it ſhould be in the moſt compound Earth: Beds muſt be prepared for them, upon which ſome Mould muſt be ſpread an Inch deep, let it be mingled with Garden Soil ſifted, then the Surface muſt be ſmoothed with a Rake as neatly as can be; the Seed, which muſt be well choſen, and of a good Ripeneſs, muſt be ſown ſcatteringly, or in Drills drawn croſs a Bed with a Line; it muſt be covered with the Hand, gently paſſing over it, or elſe a fine Rake muſt be uſed to ſmooth the Surface of the Bed: aſſoon as they come up they muſt be carefully weeded and watered, as Occaſion requires. They are multiply'd by Slips with ſome part of their Roots, and by Slips without any Root, as the *Poets Hyacinth*, which may be ſeen under that Head, only the *German* Pinks are ſet in open Ground, or Pots, where they appear very beautiful.

PINT-POT, a Veſſel that ſerves to meaſure Liquors with; they likewiſe call the meaſured Liquor a Pint: A Pint in *France* is divided into two Chopines; and a Chopine into two half Setiers: The *Paris* Pint weighs two Pounds; *St. Denys* Pint is double to that of Paris, and this is what is called a Pot in ſome of their Provinces.

PIP, a Diſeaſe incident to *Birds*, when they have been long thirſty: It's a white and dry Skin, which comes on and covers their Tongues: Hens and Chickens are ſometimes ſeiz'd with it, and you may know that they have the Pip, when they will neither

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neither eat nor drink; they are more particularly subject to it during the great Heats in the Months of *August* and *September*.

To prevent this Distemper, you must put into the Water you give the Birds to drink during that Time, the Seeds of Melons or Cucumbers, or else the Juice of Beets.

To cure this Distemper in your Poultry, open the Bill, which you must keep under with two of your left Hand Fingers, and with your other Hand raise the white Skin upon the Tongue with a Needle or Pin, and then pour some hot Vinegar into his Bill, or Spittle to wash the Tongue with; pounded Salt may also be used instead of the Vinegar and Spittle: some thrust a small Quill, which they have pluck'd out of the Wing, into the Sore.

PIPE-TREE, *see* Syringa.

PISSING, a natural Action in the Discharge of the Water gathered together in the Bladder; but, the same being sometimes obstructed, at other times unvoluntary, and some times bloody, we shall insert Cures for the same.

To make one piss, and to cure the Evil, burn some *Cantharides*, and reduce them into Ashes, and with Vinegar draw the Salt out of these Ashes, and take twelve, fifteen or sixteen Grains of it.

For those who piss a-bed, take half an Ounce of Nettle-Seeds, half an Ounce of Mastick in Tears, and two Ounces of Rye-Flower; pound the Seed and Mastick very well apart, then mix them together, and incorporate them with the Flower by the Means of a little hot or cold Water, and of this Paste make seven or eight small Cakes, which bake in an Oven, or upon an Hearth, and let the Person so incommoded, eat one of them every Evening for seven or eight Days.

Another Receipt is, to take some Rat or Mouse Turd, reduce it into Powder, and putting about an Ounce of it into some Broth, take it for three Days together: It is an excellent Remedy for this Imperfection.

There's nothing better for Persons who piss in their Sleep, and cannot hold their Water, than often to eat the Lungs of a roasted Kid, to drink in some Wine a Powder made of the Brain or Testicles of an Hare, or the Bladder of a Cow, Hog, Sheep or Kid, or Powder made of the Roots of Bistort or Tormentil, with the Juice of Plantane or Sheeps Milk, or Ashes made of the Flesh of an Hedg hog.

The Causes of Blood passing through the urinal Passages, arise either from the Weakness of the Reins themselves, from the Quality and Quantity of the Blood contain'd in their Vessels, from the loosning of some Stone, from the Pus of some Ulcer, or riding too much, or else from some Blow received, or violent Fall; it happens also, tho' but rarely, that the Blood issues out of the Bladder, either through a Flux of the Piles, or that of Women's Menses: It also is sometimes a Symptom of a Crisis, and when that happens, you must suffer Nature to operate herself; but for the others, you must, before any Remedy be used, bleed more or less, according to the Age and Strength of the Person; after which, let him drink between Meals a Ptisane made with the Roots of great Comfrey and Gum Arabick, or else let him take half a Glass of Sheeps Milk, a Dram of the Powder of Milfoil, with as much Bole Armoniack; others prescribe two Ounces of Plantain Juice, with ten Grains of Mastick, and half a Dram of Bole in Powder, or an Ounce of the Juice of Milfoil, with half a Dram of Coral; you must continue the Potion for four Days together evrey Morning fasting, or else mix a Dram of a Mouse burnt and pounded in half a Glass of Plantain Juice, and let the Patient take it fasting.

PISSING OF BLOOD, a Distemper to which *Oxen* are subject, either through their being overheated, or through catching of Cold upon Heat, or else through eating an Herb that had some Malignity upon it: Assoon as you perceive your Beast pisses Blood, you must by no Means suffer him to drink, but give him the following Composition.

Take a Chopine or Pint of Man's Urine, as much of Oil of Olives, six new laid Eggs, and a large Handful of Soot, beat them altogether, and let the Ox swallow them.

As this Distemper must be accompany'd with some Pain, they do, in order to allay it, tye the Ox's Ears, and slitting them with a small Needle, till they become red all over, then you will discern some certain small Veins which you have pierced, and thro' which the Blood comes out, which is almost green; and when you have done this, put some Salt into his Mouth, and then walk him.

Another Remedy is, to cause the Ox to swallow the Juice of Plantane, with some very good Oil, then take some Powder of Tartar, and wild Gourd, steep them in red Wine or Claret, and make him swallow it out of a Horn; if this does not stop his pissing of Blood, in four and twenty Hours, he'll die.

PISTACHO-TREE, in *Latin*, *Pistacia*, or *Terebinthus Indica*, a Tree entirely like the Turpentine-Tree; it produces its Fruits at the Extremity of its Branches, with two Coverings, the outermost being red, and of a good Smell, and the innermost of a dark red without and green within-side; the Fruit of this Tree, which they call *Pistaches*, contains a white Pith, in Taste like that of the Pine Kernel, but yet it has somewhat of I know not what that is aromatical.

The best Pistaches are brought from *Arabia* and *Syria*; there are of them in *Naples* and *Venice*, and such as grow wild in the Woods.

Pistaches are hot, and aperitive, they are good for the Stomach; they hinder the Heart-ach, fortifying the Mouth and the Stomach, because they have a little Bitterness in them, and they subtilize gross Humours; and so they are good for the Liver, Lungs and Kidneys, and they are put into Restoratives.

Pistaches being *pilled*, are covered with Sugar, and made like Sugar Plums, and these are cordial and have an excellent Taste.

To have *Pistaches* in a *Sur-tout*, take what Quantity you please of them, clear them from their Shells, and cause them to be made Crisp, which may be done thus; When the Sugar is boiled till it becomes feathered, throw in your Pistaches, and after they have continued a little while on the Fire, take them off, and stir them well with the Spatula, till they are all covered, but they must not be set again over the Fire: Afterwards, having beat up the White of an Egg with a Spoon, add a little Orange Flower Water, and dip the Pistaches into them, let them be taken out, rolled in Powder Sugar, that is very dry; at last, being laid in order upon white Paper, they must be gently baked in a Campain Oven, with a little Fire underneath, and more on the

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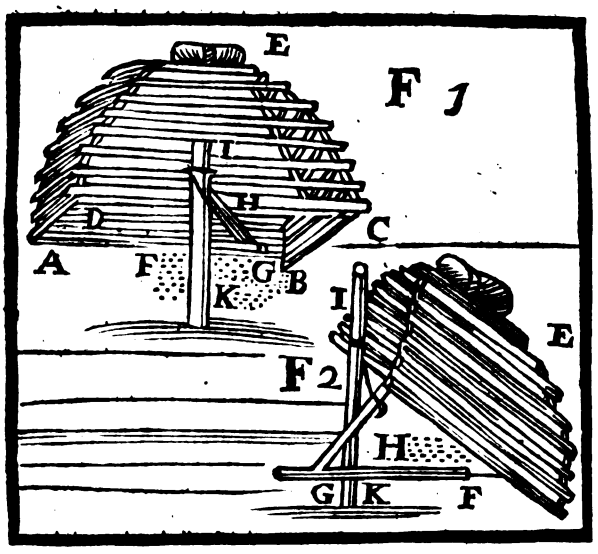
the top: Aſſoon as they are ſufficiently baked, and brought to a good Colour, they may be taken out of the Oven, and dry'd in the Stove.

PITCH-TREE, *Picea*, reſembles the Yew-Tree, only its Leaves are not quite of ſo brown a Green, its Flowers are like Cat's-Tails, compoſed of ſeveral Chives, but Steril; for their Embrio's grow between the Leaves from an Ear ſeparate from them, and being a leafy Seed, encloſed alſo in Scales, which cloſing together, make the Fruit, and that is nothing but an Ear that grows greater and greater: Nature having made the Pitch-Tree ſo like the Cypreſs and Yew, the Culture that agrees with the one, does ſo with the other, for which you may ſee *Cypreſs* and *Yew-tree*; only it may be obſerved here, that the *Picea* does not well agree with ſhady Places as the Yew does: It delights in a dry Soil, and it would be as much valued as the Yew-Tree, if it was not apt to be bare at the Bottom; this Tree has alſo a good Effect in the vaſt Alleys of ſpacious Gardens and Parks, and one may with the Shears give it the ſame Form as the Yew-Tree: When either the Picea, or the other, is placed where it is to remain, it will grow without any digging, and they ſhould not be dug unleſs they are in Borders, and then you will be obliged to ſtir the Earth a little, when you cultivate the Flowers there.

PIT-FALL, a cheap Device wherewith you may take a whole Covey of Partridges as well as ſingle ones, or indeed any other Birds: There are Pit-Falls above and under Ground; the Machine repreſented by the following Cut, is a ſort of Cage, and made thus:



This Device is compoſed of four Sticks or Pieces of Wood, A B. A D. D C. and C B. each about three Foot long, and bored through within two Inches of the End, with a Hole big enough to turn ones little Finger; they muſt be placed on each other in a Square upon the Ground, and let into each other about half the Thickneſs of the Stick, that they may hold together, in ſuch a Manner as to make four Angles; then take two Hazel tough Rods about the Bigneſs of ones Finger, each four or five Foot long, which muſt be fixed in the fore-mention'd Holes, croſſing them over each other, that their other Ends may be fixed in their oppoſite Angles, as the Corner Sticks in Cages uſed to be laid; then you muſt have ſtore of light ſtraight Sticks, longer than each other by Degrees, and about the Bigneſs of one's Finger, which you muſt compile one over another, the longeſt firſt, and the ſhorteſt laſt, up to the Height of the croſſing of the two Rods, ſo that the Whole will reſemble a kind of Bee-hive; but you muſt remember to leave a Hole at the Top, to be covered or uncovered with ſome Stone, or the like, to take out the Birds when they are in the Pit-fall.

You muſt, at laſt, bind the End of your Sticks to the two Rods with Oziers, ſtrong Packthread or ſmall Cord, and this is all that belongs to the Pit-fall; but for the erecting or piling it up, do thus: take a Stick of about three Foot long, and about the Bigneſs of one's little Finger, which muſt be ſmoothed above and below, then tie the End F with a little Cord to the Middle of the Foundation-ſtick A B. the other End of the Stick F G muſt have a ſmall Notch in it about two Inches from the End: The next thing is to provide another Stick I K, about a Foot and an half long, with a ſmall Cord fixed on the upper End thereof, where you may place another little Stick H half a Foot long, having the End G ſhaped like the ſharp End of a Wedge; the lower End of the Stick K muſt be fix'd on the Ground, which being done, the Fore-part of the Pit-fall D C, will come to be lifted up, and then place the End H of the little Stick under the Cage to ſupport it, and the other End ſhaped like a Wedge into the Notch of the Stick F G; then let the Pit-fall reſt gently on it, and it will be ready ſet, with one Side lifted up about a Foot high, and the Stick F G, will be about three Inches from the Ground, then ſtrew your Bait under the Cage. The ſame Pit-fall will ſerve to take ſmall Birds, Hares, Rabets, or Vermin.

When you have found out that Partridges frequent either Vineyards, Woods, or ſome other Place, you muſt, before you ſpread your Net, pitch upon a proper Stand for yourſelf, either near a Hedge, a Knot of Oziers, or ſome Buſhes, that ſo your Pit-fall may not be openly ſeen, and ſo frighten the Partridges: When the Place is fixed, take five or ſix Handfuls of Barly or Oats parched in a Frying-pan, or elſe ſome Wheat, ſtrew ſome Grains here and there, and make a pretty long Train, ſo as to lead the Partridges to the Heap; and when you know by their Dung that they are come thither, then lay your Pit-fall at the Place where they have dung'd, covering it with ſome leav'd Branches, or Broom, or leav'd Vine Branches, if the Seaſon allows it, and lay down ſeven or eight Handfuls of Corn under it, with a long Train; the Partridges having been regaled there before, will not fail ſoon to get under the Cage to eat, and being greedy, will jump upon one another, ſo that coming to touch the little Stick F G, which keeps the Machine extended, it will by that Means fall upon them: When the Covey is large, ſome often happen to be without the Reach of the Pit-fall; but he that is dextrous at this Sport, will know how to catch them another time.

The two foregoing Figures repreſent the Pit-fall two ways; the firſt ſhews how it's extended Frontwiſe, and the other Side-ways, and they are mark'd with the ſame Letters: The Letter E ſhews you, that when the Pit-fall is light, and the Covey large, that you muſt put a Stone upon the Top of the Pit-fall, the Weight of which will hinder a ſingle Partridge to let down the Cage or Trap; for otherwiſe you may catch but one or two: This is

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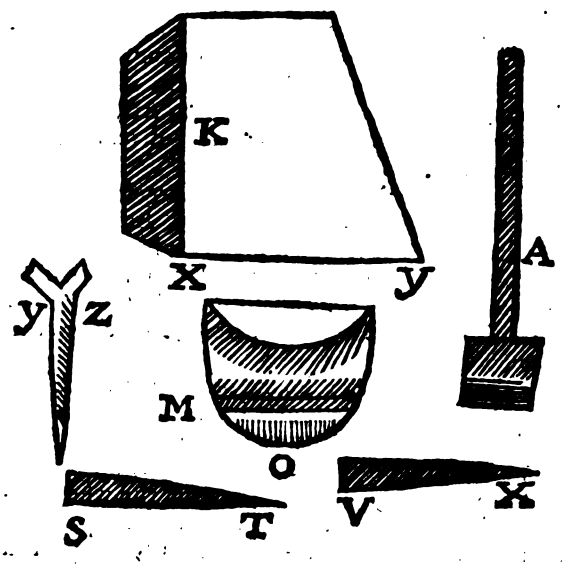
an Artifice is well known to thoſe who follow the Sport.

Beſides this Pit-fall for the taking of *Partridges*, there are others of the like Nature with which they take ſmall Birds; the former was *above the Earth*, but theſe *in and under it*, and are excellent for taking *Black-birds*, *Thruſhes*, *Fieldfares*, and the like Birds that feed upon Worms. The beſt Seaſon for this Sport is, from the Beginning of *November* to the End of *March*; the Device is cheap, profitable, and pretty common; however, to omit nothing that may be uſeful in this Work; theſe enſuing Figures will demonſtrate it to you.



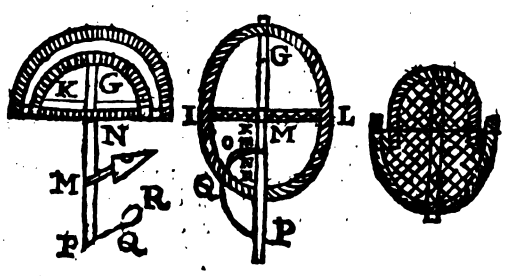
The Figure mark'd A is a plain Paddle-Staff, ſuch as Countrymen uſe to carry in their Hands as they go about their Grounds; with this you are to cut up Turfs, wherewith the Pit-fall is to be cloſed, which Turf muſt at leaſt be cut two Inches larger than the Pit; the ſame Paddle may likewiſe ſerve to dig your Pits, which ſhould always be made in the Sun near ſome Hedge, where Birds frequent; they may alſo be made in great Woods, near ſome Holly-Buſhes; for Birds in hard Weather uſe to reſort to ſuch Places, in Expectation of Worms, by picking up, and removing dead Leaves that lie on the Ground: the Holes may be about ſeven Inches deep; on the oppoſite Side let it be about four or five Inches long, as is deſign'd by the Letter O; and from X to O, there may be a Diſtance about ſix Inches; then take a ſmall Stick X, not quite ſo big as one's little Finger, and about five Inches in Length, which cut ſloping at the End V, the other Part of the Stick towards X, being taper'd, or cut ſmall by degrees: Prick the ſmall End X into the Side of the Pit marked M, and let the End V lie upon the Ground; then have another Stick marked as S T, about the Bigneſs of a Swan's Quill and four Inches long, which cut flat and ſmooth on one Side, and cut a Notch at the End S on the other Side.

You muſt in the next Place have a forked Stick marked as Y, and Z, ſomewhat bigger than the other Sticks, and about five or ſix Inches long, the End Z being cut like the End of a Wedge: Your next Buſineſs is to make uſe of your Turfs, which muſt be four or five Inches thick, the bigger Side to be laid over the largeſt Side of the Pit.

Take the End S of your little Stick, and lay the flat Side on the Place M upon the End of the Stick, which is pricked into the Ground; then place the End Z of your forked Stick into the Notch S, and lay on the Turf, making the End of the forked Stick marked Y, to be juſt under the Place of the Turf, marked K, then move and place the ſmall Stick which holds the Fork in ſuch Manner, that by the leaſt Bird which comes to tread upon the End of the Sticks, the Turf may fall down, and ſo catch the Birds in the Hole.

That you may induce the Birds to come to your Pit-falls; get ſome Earth-worms, and ſtick four or five of them through the Body with ſome long Thorns, or ſmall Sticks for that Purpoſe, and ſo ſet them in your Pits to be ſeen by the Birds that come near it, and be ſure that the Birds cannot come to the Pits any other Way than that marked O; you may plant a little Hedge-Row of ſhort Sticks about the two Sides of the Pit: If in hard and froſty Weather, ſtir up ſome freſh Earth about the fore Front of the Pit, which will much entice the Birds to come.

Another Sort of Pit-fall we have which is not ſo troubleſome as the former, and not ſo many Sticks or Devices required; you may uſe it in any Hedge, Buſh, Tree, or the like, and in all Weathers: It's to be made and uſed after the Manner it is here deſcribed.



Take a Holly-Stick, about the Bigneſs of one's middle Finger, and about a Foot and an half long; alſo another Stick of the ſame Bigneſs, but about two Inches ſhorter, bend them both like a Bow, with a good double Packthread, between which, place a certain flat Stick about eighteen Inches long, as the Letters P M, K G, do denote; then tye the End of the ſaid Stick G, to the Middle of the leſſer Bow, to try if it be right, and with one Hand, hold the End P of the flat Stick, and with the other Hand pull towards you the leſſer Bow, and if when you let it fly back, it does return with a good Force, it is a Sign it is well done.

Then tie upon your flat Stick, about three Inches from the End of it, at the Letter P, a ſmall Packthread about nine Inches long, and as big as a good Quill; between the ſaid Packthread at P and the Letter K, about the Letter M, tie the Thread double as N O, then ſpread a ſmall Net over two Bows, and let the Whole be like a Folding-ſtool: The Way to bend it is thus, lift up the Greater of the Bows, and bring it over the little Stick Q R, then paſs a-thwart the Net the double Thread N O, with the Bait faſtened therein at N, and opening the End O, put it on the End of the Stick R, and it is ready ſet.

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For the better comprehending it, there are three Figures deſcribed, the Letters are all the ſame; one ſhews how to make it, another of them how to bend it or ſet it, and the laſt repreſents it ready bent.

When you fix it in any Place, ſtrew ſome Leaves behind it, and alſo upon the Bottom of it before, to the End the Birds may not unbend it, unleſs in the fore Part, you muſt bait according to the ſeveral Seaſons and Natures of thoſe Birds you deſign to take: In *May* and *June*, for Pies and Jays in Gardens and Orchards, either two or three Cherries, or a Piece or two of green Pear or Apple may do well: In Winter, for Black-Birds, Thruſhes, or the like, two or three Worms will do the Buſineſs; at other Times, and for ſome Birds, an Ear or two of Wheat or Barly is very good.

PLAGUE, a contageous Diſtemper, which in a very ſhort Time ſweeps away a World of People; it is one of thoſe three Scourges, the Almighty ſends for the more ſignal Puniſhment of Mankind. The Remedies which may be made uſe of in the Time of Peſtilence, are of two Sorts; one is proper for thoſe who are not ſeized therewith, and would keep themſelves free from it; and thoſe are called Preſervatives, which are both internal and external; the other are for thoſe who have the Plague upon them, of which alſo you may make two Claſſes, and in the ſame Manner diſtinguiſh them into internal and external.

We are to begin with the different Preſervatives; then proceed to the ſpecifick Remedies, and laſtly, ſet down ſome Methods how to purify the Places where the Plague has made its Ravages.

In the Time of the Plague, People may carry about them either Toad-Powder, a Toad, live Spider incloſed in a convenient Box, Arſenick, or ſome ſuch like venemous Subſtance, which attracts to itſelf the Infection of the Air, which otherwiſe would infect the Perſon that carries it; and this ſame Toad-Powder draws to itſelf all the Venom of the peſtilential Carbuncle.

To prepare this Toad-Powder, take three or four large Toads, ſeven or eight Spiders, and as many Scorpions, put them into a Pot well ſtopt, where let them remain for ſome time, add thereto ſome Virgin-Honey, and ſtop the Pot well, make a Fire round it, and ſo continue till the Whole is reduced into a Liquid, and when that is done, mix it with a Ladle, and make an Ointment of it, which you are to put into a Silver Box that ſhuts cloſe, and carry it about you, and you may be well aſſured, that as long as you have it about you, you will never be infected with the Plague.

You muſt chooſe large black Spiders marked with yellow Spots, and put three or four of them alive into a little Bag, and hang it to your Neck; they will be preſerved the better, if incloſed either in a gold, ſilver, or tin Box with Holes through on all Sides.

Another; Take an equal Quantity of crude Mercury, corroſive ſublimate and Arſenick, incorporate them all well in a Mortar, put them into Quills, and ſtop both Ends of them well with Wax, wrap them up in Taffety or fine Linnen, and carry them about you on both Sides between your Clothes and Shirt.

Another Preſervative is, to take four dry'd Toads, and apply them to your Groins or Arm-pits.

When the Plague rages, you muſt, before you go out in a Morning, waſh your Mouth with Water and Vinegar mixed together, and then put into your Mouth the fourth Part of a Spoonful of the ſaid Liquor, and cloſe your Noſtrils, to the End, that the Brain being guarded from all external Qualities, may the more eaſily be imbued and moiſtened with the Vapour and Breath retained in the Mouth; you will alſo do well to waſh therewith the Emunctories of the chief Membranes, as the Temples, Hands, Groins, *&c.* being rare and lax Parts, and held to be more ſubject to the Injuries of the infectious Air; and to the End you may ſtill be the better preſerved from the Plague, the Uſe of a Silver Ball, with Holes in ſeveral Places therein, has been common; in the Cavity you muſt keep a Spunge dipt in this Liquor.

Take three Ounces of Sugar diſſolved in Treacle-Water by way of Infuſion, thoroughly boiled, and tinctured like Sulphur, a Dram is enough; Tablets are made of it according to Art, and the Uſe of them hath been prevalent divers Times againſt Infection.

Take one or more Toads, the largeſt you can get, which put into an unglazed Earthen-Pot, which muſt be well luted and put into an Oven till the Toad be burnt, and reduced into Aſhes, and let a Dram of it be taken in a Glaſs of Wine: This Medicine is good before and after the Plague.

Take a quarter of a Pound of Nuts, take off the Shells and the Zeſts found between the Kernels; take the ſame Quantity of Figs, the fourth Part of an Handful of Rue Leaves, and as much Salt as will weigh half a Crown, pound the whole together in the Form of an Opiate, and keep it in a Stone Pot, of which take to the Quantity of a Hazel Nut in the Morning faſting.

Take four old Nuts, two thick Figs, eight and twenty or thirty Leaves of Rue, a little white Myrrh or Aloes, and a little Saffron, pound the Whole with ſome good Vinegar, of which make ſmall Pills like Peaſe, and take ſome of them twice or thrice a Week before Meals.

Take Rue, Wormwood, Juniper-Berries, pretty ſmall, and freed from the Huſks, Angelica cleared of its Rind and Wood, Clove and Nutmeg, of each one Ounce, pound the Whole, but not much, in a Mortar, then mixing it with a Pint of the beſt Vinegar, boil them in a new Pot, till one third of it is conſumed, then ſtrain it, and ſuffer it to cool; and when it is cold, put it into a Glaſs-Bottle, and uſe it in the following Manner; dip a Piece of Linnen therein, to which you ſhall ſmell from time to time; or elſe take half a Spoonful of it every Morning faſting, and being amongſt thoſe who have the Plague, rub the Joints of the Body and other Parts on which the Evil commonly ſeizes therewith; and if you are already infeſted, you muſt take a Glaſs of it.

Take Meadow-Sweet, an Herb which grows in Hedges, Meadows, and by the Sides of Brooks, bearing Leaves like thoſe of the Elm, and Bruſh-wiſe, like a young Elm in the Month of *May*, and is as large as a Nettle; ſteep it in ſome white-Wine for the Space of ſix Hours, then take it out and put it to be dry'd between two Linnen Cloths, and rub your Hand upon it, and then put it to be diſtilled with a Bath-Mary, and of this Water take a ſmall Quantity in a Glaſs faſting: It is a Preſervative-Wine, and if you are ſeized with the Plague, it will ſoon make the Infection come out without Danger.

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Another Preſervative for poor People, under the Name of Vinegar of *Erneſt*, is this; Take the Leaves of Wormwood and Sage, of each an Ounce and an half, and ſix Ounces and an half of the Leaves of Rue; when you have waſhed theſe Herbs in Spring Water, chop them very ſmall, and pound them in a Mortar; then put them into a new Earthen Pot, and pour upon them a Chopine of the ſtrongeſt Vinegar you can get; cover the Pot with its Lid, and ſtop it cloſe, and let it ſtand ſo for four and twenty Hours; after which, ſeparate the Vinegar from the Herbs by way of ſtrong Expreſſion; and after having put it again into the Pot, you ſhall add thereto an Ounce of good Turbith in Powder, and ſhut the Pot cloſe that it may ſteep for four and twenty Hours longer; then ſtrain it once more, and keep it in a Glaſs Veſſel well ſtopt up. You muſt every Morning, in the Time of a Plague, take a Spoonful of it with Treacle, to the Quantity of a Pea: If you find yourſelf ſeized with the Diſtemper, take four Spoonfuls thereof, and four times as much Treacle as before: Do not eat any thing in four Hours after, and walk about ſoftly.

When a Perſon is ſeized with the Plague, he will have a great Fever upon him; his Face will be inflamed, and often livid, he will feel but little Warmth without, but great Heat within; he will feel Pains at his Heart, eſpecially in the Beginning of the Diſtemper, and a terrible Headach; and laſtly, he will have Faintings, and Light-Headedneſs.

When theſe Signs appear, the Patient muſt forthwith be bled in the Arm, and afterwards in the Foot, and if ſome Swelling appears, you muſt give him to the Quantity of an Hazel-Nut of Opiate, Treacle, or Orvietan, and he muſt take the ſame in ſome Liquor or ſome Broth.

When the Plague Sore is form'd, old Leaven muſt be apply'd to it, or an Onion roaſted under Aſhes, or elſe Sorrel uſed in the ſame Manner, with old Hog's-Greaſe; others uſe hot Bread ſteeped in Brandy; Cupping-Glaſſes may be alſo uſed to draw it.

What is principally required to be done in this Caſe is, to get out the Matter that is contain'd in the Plague Sore; and therefore it ought to be opened with a Lancet when you perceive it is backwards to ſuppurate, and not to attempt this Suppuration by Cataplaſms, and other Suppuratives; for while Perſons amuſe themſelves with all theſe Remedies, the Peſtilential Matter may ſtrike in, and bring Death along with it: but after the opening of the Plague Sore, you muſt have a Digeſtive to make it ſuppurate, and to cleanſe and qualify the Bleeding in the following Manner.

Take Turpentine, the Yolk of an Egg, Spirit of Wine, and Oil of Roſes, in ſuch a Quantity as you judge convenient; mix the Whole together, of which make a Cataplaſm, which you muſt apply to the Sore, and then leave it for 24 Hours: after that, you are to continue to apply the like Cataplaſm, Morning and Evening, till the Swelling is ſufficiently ſuppurated: Take Care the Wound be not cloſed up before all the venemous Impurities are entirely evacuated, and then apply the following Plaiſter.

Take ſuch a Quantity as you think fit of Turpentine, Roſe-Honey, Barley-Meal, Sarcocoll, Frankincenſe and Myrrh; mix all theſe Ingredients together, and make a Plaiſter of them, which you are to apply to the Wound of the Plague Sore.

Moreover, aſſoon as ever a Perſon finds he is ſeized with the Plague, he muſt go to bed, and keep himſelf very warm, and let there be a hot Tile or Flint apply'd to his Feet; let him at the ſame time take eight Spoonfuls of the Paſtoral Drug, and without any Regard to his having eaten a little before or not; at the ſame time let him have a Glyſter of a Chopine of that warm Drug, put into it ſix and thirty Grains of the yellow Paſte, and two Hours after, eight Spoonfuls of Broth or warm Water.

You muſt obſerve, that the Drug is the Wine wherein you have ſteeped the black Paſte, or otherwiſe the univerſal Remedy or Paſtoral: After the Glyſter, let him take three Doſes of the ſame Drug, four Spoonfuls at a time, every three Hours, and two Hours after each Doſe, let him take eight Spoonfuls of Broth, or as much warm Water as aforeſaid.

After the Operation is over, let him take two new-laid Eggs, and ſome Wine, or elſe a ſugar'd Biſket: If he is dry during the Time the Medicine operates, give him ſome Wine and Water.

If the Patient has an Inclination to ſleep, let him ſleep, the Remedy will operate the better.

The Fever commonly ceaſes, and alſo the Headach, in four and twenty Hours; if it does not, no more than all the Sorts of other Pains, let him take every Morning four Spoonfuls of the ſame Drug, and ſome Broth two Hours after, till he is perfectly cured, which will not be long, eſpecially if you cauſe the Patient to ſweat very well.

If the Plague breaks not out, as it does commonly in four and twenty hours after the Phyſick, it does not for the moſt part break out at all: The Remedy will diſpel the Humour; If the Plague Sore or Carbuncles appear, they open them with a Raſor croſs-ways, without waiting for a Suppuration, and apply thereunto a Plaiſter of *Unguentum Divinum*, and into the Middle of the Croſs put a Tent dipt into ſome of that Ointment melted in a Silver or Copper Spoon; if after the Fever is gone, it returns again, or the Headach, *&c.* he muſt take the Glyſter, as before, and two Hours after ſome Broth, and all the Pains will ceaſe aſſoon as the Remedy ſhall operate

Moſt People, as has been obſerved, after the firſt phyſicking, find themſelves free from a Fever, and from Pain; If the Plague breaks out, it will be neither painful nor venemous, no more than Boils to Children.

If the Patient, during the whole Ilneſs, is thirſty, they put four Spoonfuls of the Drug into a *Paris* Pint of Liquour for him; if he is not dry, they put three, and the more he drinks, the ſooner he will be cured. This is what ought to be obſerved in all Sorts of Maladies. This Drug gives neither Colour nor Savour to the Liquor, and it may be put into raw Water, which will alſo be as good as the Ptiſane.

To cure the Patient with more Certainty and Expedition, you muſt ſweat him the next Day after the firſt phyſicking, in a Tun or other Veſſel, into which he ſhall go in naked; the Veſſel muſt be covered; he muſt take four Spoonfuls of Brandy in an Earthen Spoon, which the Patient muſt burn, and ſtir it burning with a Stick; or elſe, if he is weak, he muſt keep his Bed, and let there be two hot Loaves, each of a Pound Weight, which muſt be cut a-croſs through the Middle, and let there be eight Ounces of Brandy poured

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upon the Crumb of each Loaf, one Part of which you are to apply to the Stomach, two others to the Soles of the Feet, and the fourth Part being divided into two, is to be put under his Arm-pits; they are all to be wrapt up in Linnen Cloths: Let the Patient be well covered, and his Face alſo.

In caſe there ſhould be any poor People thus diſtempered, who cannot come at Brandy for this Uſe, Earthen Bottles full of hot Water muſt be apply'd to their Feet and under their Arm-pits; or for want of Bottles, apply hot Tiles, or Flints, or elſe wooden Spoons boiled in Water, which muſt be changed when they grow cold: This will make them ſweat, ſtrengthen the Heart, and reſiſt the Venom; You may give the Patient a Glaſs of Barley-water before you put him to ſweat, conſiſting of ſix Ounces of Water, wherein you ſhall boil ſix Ounces of Box pulveriz'd, which will produce the ſame Effect as *Guaiacum* in venereal Caſes.

As for Sea-faring Men who are obliged to make their Quarentine, when they come from Countries infected with the Plague, and ſo are ſuppoſed themſelves not to be free from it, they ſhould be purged with this Remedy; and if they are infected, the Plague will appear in four and twenty Hours.

In the Country where poor People have no Syringe or Glyſter-pipe, they may uſe a Suppoſitory, by taking a Bit of Wax-Candle of the Length of one's Finger, dipt in the Gall of an Ox dry'd in the Chimney, and mix therewith ſome Salt and Vinegar; this will operate as well as a Glyſter, and they may be cured though a Day or two later.

In ſhort, few or none will dye of the Plague, Purple-Fever, Apoplexy, and Palſey, if you give them what has been ſaid in this Article, aſſoon as they are taken ill; but they will be ſoon cured, if you ſweat them, and give them Glyſters, or Suppoſitories.

A ſudorifick Remedy againſt the Plague is, to to take a Spoonful of Treacle-Water in four Ounces of good Wine, or in the Water of *Carduus Benedictus*; the Patient ought to bear Sweating for two Hours, and then take ſome good Broth, and change his Linnen: thoſe that are Robuſt, take a Spoonful thereof, and the Weak half a Spoonful.

This Medicine is uſed in violent and Purple Fevers, which are accompany'd with venemous and corrupt Humours, and other deſperate Diſeaſes, as falſe Pleuriſies, Peripneumonies, and the like.

PLAGUE, a Diſtemper to which *Sheep* are ſubject, and for which there is no Remedy, but it may be prevented: It happens ſometimes in Summer, and at other times in Winter; and to keep them free from it, Mr. *Chomel* ſays, That the Shepherd ought, in the Beginning of the Spring, and of the Autumn for fifteen Days ſucceſſively, to make them drink every Morning, before they are driven into the Field, a Drink made of Water, wherein Sage and Hore-hound have been ſteeped.

They are to give them Hather or Hadder to eat, and ſteep in their Drink the tender Roots of Reed: The ſick Sheep ſhould be ſent to a remote Place by themſelves, as well to ſeparate them from the ſound ones, as to breathe in another Air, and to uſe an other Water which poſſibly may do them good.

Another Preſervative againſt the Plagues ſeizing this Animal is, to take Incenſe or ſweet-ſmelling Herbs, with which you are to perfume their Stalls and Mangers, and to give them amongſt their uſual Food, ſome common Millet and wild Penny-Royal: But whenever they are actually ſeized with the Contagion, you muſt not forget to ſeparate them from the other Sheep, and try this Remedy, the Succeſs of which however we cannot altogether anſwer for: You muſt always continue to give them the Drink aforeſaid, to which add Wine and Water, wherein you are to diſſolve Brimſtone and Salt, thrice as much, and let them ſwallow it every Day.

PLAGUE, a Diſtemper that ſometimes befals *Swine*, and is known by their Faſting and Mortality; for the curing of which, take Hen's Dung and boiled Liver-wort, with a little Red Oker, and give it the Beaſt in warm Water.

PLAGUE-WATER, a Medicine for *Horſes*, being one of the beſt Cordial Waters in uſe, and prepared in the following Manner; Take Roots of Maſter-wort, Angelica, Peony and Butter-Bur, of each half a Pound; Spignel and Vipers-Graſs, of each four Ounces; *Virginia* Snake-Root, two Ounces; Leaves of Rue, Roſemary, Baum, Carduus, Water-Germander, Marigolds, with their Flowers, Dragons-Blood, Goat's-Rue and Mint, of each four Handfuls: Infuſe theſe about a Week in two Gallons of rectified Spirit of Wine and four Gallons of common Water; then draw off four Gallons, put it into a large Veſſel, hanging in it half an Ounce of Saffron ty'd in a Rag.

This Water is accounted very efficacious in all *Fevers* of a *malignant Kind* in *Horſes*, as every Ingredient is more or leſs adapted to raiſe the Spirits, and promote a Breathing through the Pores; it is alſo very grateful to the *Stomach*, which muſt certainly render any Medicine the more effectual, as there are but a few acute Diſtempers wherein the Stomach does not bear a proportionable Share: It is of itſelf drawn ſo ſmall, that it may be given to the Quantity of a Pint, or a Pint and an half, without any *Diluter*; and when it is repeated two or three times a Day, it cannot but be of Service in all infectious Caſes; and a Draught of it at any time, when a *Horſe* has been *ſurfeited* with a *Glut* of *Provender*, muſt yield him great Relief.

PLAISTER; an external, thick, gluey, and ſticking Medicament, compoſed of ſeveral Sorts of ſimple Medicines, Vegetables, Minerals, and Things proper almoſt for all Diſtempers of the Body.

As for the Black Plaiſter or Black Ointment, as 'tis call'd, the Ingredients that enter into the Compoſition of it, are ſeven Pounds of the Oil of Olive, two Pounds of the Lint of old Cloth, a Pound of pulveriz'd Ceruſe, five Quarters of gold Litharge, half a Pound of new Wax, a Pound of pulveriz'd Myrrh, and two Ounces of pulveriz'd Aloes.

To prepare the Plaiſter of theſe Ingredients, put the two Pounds of fine Lint into a great Copper Pan, and pour upon it the ſeven Pounds of Oil of Olive, in ſuch a Manner that the Lint may be moiſten'd all over, then put it upon a Coal Fire, which muſt not be too large, for fear the Fire ſhould take the Oil, and burn all the Lint: You muſt ever keep ſtirring the ſame with an Iron Rod or Ladle till all the Lint is conſumed; and this you will know, if in putting a little of it upon a

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Plate, you find no Remains of the Thread of the Lint; then take off the Veſſel from over the Fire, and when the Oil has done boiling, you muſt put in the Pound of White Lead by little and little, and keep continually ſtirring it; then put it on the Fire for a Minute; take it off again, and put in alſo the fifteen Ounces of gold Litharge pulveriz'd firſt as well as the white Lead, and keep ſtill ſtirring the Maſs: When you have made it boil a little again, and put in the half Pound of new Wax cut into ſmall Pieces, let it have another Boil, and then be taken off; upon which, put in by little and little, as before, the pulverized Myrrh, and always ſtir it, and let it boil a little more: Having taken it off the Fire, add thereto, as you ſtir it, the two Ounces of Aloes well pulveriz'd; put the Pan upon the Fire once more, and ſuffer it to have two or three Boils: and you muſt put a little of it afterwards upon a Plate and ſee if it has taken. If it be too ſoft, you muſt gently boil it again, till it comes to a Conſiſtence.

When it is hot, take it off the Fire, put it upon a Table or Board, and pour it out with a Pot-Ladle, ſuffer it to cool, and then make it up into Rolls.

It muſt be obſerved, that in Caſe by Accident in boiling, it ſhould take Fire, you muſt have a Cover ready immediately to cover the Veſſels with, and by this Means to extinguiſh the Fire: And this Method may be obſerved in reſpect to all other Things of this kind.

If the Wound be but in a manner Skin-deep, you muſt apply the Plaiſter to it, and wipe it every Evening, continuing the ſame till the Cure is effected: If ſome Excreſcence of Fleſh appear, you muſt dreſs it as you have begun; for it will naturally leſſen.

If there be any proud Fleſh, and that the Wound is old, you muſt take a Roll of the Plaiſter, and put it into a Pot, with ſix Spoonfuls of Roſe Oil, or for want of that, the Oil of Olive; melt the Whole together, then take Lint in Proportion, put it in, and let it imbibe the Whole; after which, put the Lint into another Pot, which muſt be carefully covered to preſerve its Vertue: When you would uſe it, take a little of it, put it into the Wound, and order it ſo, that the Wound may be wholly covered with the Lint, which you muſt apply very gently, without either preſſing or twiſting, that the Humour may come out eaſily, and the Lint muſt be changed Morning and Evening; but the ſame Plaiſter may ſerve for one Day: and when the Bones are even bare, you may apply the Lint thus prepar'd to it; and in Caſe the Wound be black, the Blackneſs muſt be taken off, without the Fall of the Bones.

Here it is to be obſerv'd, that if the Orifice of the Wound is too ſmall and deep, you muſt put a ſmall Linnen Tent into it, for fear you ſhould not be able to take off the Lint, after you have firſt dipt this Tent in the melted Ointment, and take Care it be not preſſed, by reaſon of the Humour which ſhould come out of it.

The Tent ſhould not go to the Bottom, becauſe of the growing of the Fleſh: If the Hole is too little, or the Wounded be incommoded with the Tent, you muſt pour into the Wound ſome of the Ointment melted in the Oil, and apply the Plaiſter to it.

The Plaiſter muſt be changed every Day, and wipe it every Evening.

The Plaiſter may be made larger or ſmaller, and you may enlarge the Quantity of each Ingredient in Proportion; and this may be obſerved in Reference to all other Receipts as well internal as external.

To prepare a Plaiſter for all Sorts of Wounds, particularly for the *Diſeaſes* of the *Breaſt*; Take a Pound and an half of Ox-Tallow, eſpecially that found about the Kidneys, the ſame Quantity of Mutton-Suet, a Pound of black Pitch, half a Pound of *Burgundy*-Pitch, and a Pound of new Wax.

Chop both the Fats very ſmall, melt them, and ſtrain them with a Strainer, or through a Linnen Cloth, and put them afterwards on the Fire in a Pan of a convenient Bigneſs; when they are well melted, you muſt add thereto the Wax cut into Bits, then the black Pitch, and laſtly, the *Burgundy*-Pitch; ever keep ſtirring the ſame, when you add them, with an Iron or Wooden Ladle, or Rod: When the Whole is melted, keep the Pan a little longer upon the Fire, that theſe Ingredients may be well prepared; then take it off, and pour your Maſs upon a Table to make Rolls of it, in the ſame Manner as the preceding Plaiſters, or elſe keep it together in a Heap or Lump, to uſe it as Occaſion may require; and 'tis to be apply'd in the ſame Manner as the other Plaiſter, eſpecially to the Bubbies.

To prepare a Plaiſter for *Ulcers* in the *Breaſts*; take four Ounces of Hog's-Greaſe, half a Pound of common Diachylum, four Ounces of white Wax, and four Ounces of Minium or Red Lead pulverized.

Let the Greaſe be firſt well melted, add the Diachylum and Wax to it, that they may alſo be melted, and always keep ſtirring the ſame with a Stick; when the Whole is melted, take the Pot from off the Fire, and when the Stuff begins to grow cold, add the Minium to it by little and little, and keep always ſtirring: When it is almoſt cold, put it with your Ladle into an Earthen Pot, wherein there is ſome cold Water, and form ſmall Maſſes or Rolls thereof, which muſt be put to dry on a Board: If you will wipe the Plaiſter, it will ſerve twice or thrice.

A Plaiſter againſt cold Defluxions is, to take Fox-Oil, Caſtoreum, Coſtus and Flower de Lys, of each one Ounce; Pine-tree, Roſin or Gum, four Ounces, yellow Wax two Ounces, and rectify'd Brandy two Ounces; boil all theſe together to the Conſiſtence of a Plaiſter, which yet muſt be ſoft enough.

A *ſovereign* Plaiſter for all ſorts of *Evils* is, to take half a Pound of white Lead, a Pound of red Lead, ſix Ounces of *Genoa* Soap, and two Pounds of Oil of Olive: put both the Leads with the Oil into a Pan upon the Fire, ſtir them very well together till they grow thoroughly incorporated, and then cut the Soap into ſmall Pieces, and put it in Piece by Piece, and keep ever ſtirring the Stuff; boil the Whole upon a moderate Fire till it becomes grey, or of a Cheſnut Colour, taking Care that it do not boil over into the Fire, becauſe theſe Ingredients will ſwell very much; be careful in ſtirring the Stuff continually, till it comes to a good Conſiſtence; then take it off, and ſtir it till it grows cold, then make Rolls of it, and avoid handling and working of it with wet Hands: When you have a Mind to uſe it, take and ſpread ſome of it upon a Linnen Cloth or ſome Leather; and if upon Leather, ſee that it has no Smell.

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This Plaiſter is very good for all Sorts of Vapours ariſing from the Womb: If the Ligaments are relaxed, and that there ſhould be a Falling of the Womb, you muſt apply it to the Navel; lie a-bed for two Days, and keep it there till the Cure is effected: However, you may take it off at the Expiration of fifteen Days, wipe it, and ſpread on it a little more of the Stuff: It ought to ſtick to the Part without any Bandage.

If a Lying-in Woman is in Pain on the Account of the after-Burden, this Plaiſter is an admirable Remedy to bring it away, by applying it to the Navel, and leaving it there as before.

If a Woman, after her Lying-in, or otherwiſe, or a Maid, has ſuſtained too great a Loſs of Blood by the way of their *Menſes*, this is a ſovereign Receipt, by applying it to the Navel, and keeping it on; and if a Woman or Maid labour under the Defect of their *Menſes*, in a due Degree, let them likewiſe uſe this Plaiſter, and apply it to the Navel.

The ſame cures malignant Scurfs in the Legs, kibed Heels, and ſtinging of Nettles: It's good in the Sciatica, if apply'd to the affected Part: It likewiſe cures ſwollen Knees, for it draws the Water out through the Pores in ſuch a Manner that the Plaiſter will be found all wet; in which Caſe you need only wipe it and apply it again.

Another Plaiſter there is, they call *Manus Dei*, on the Account of its wonderful Effects. It muſt be owned, that the Compoſition of this Plaiſter appears at firſt to be difficult; that the Ingredients that enter into the Compoſition of it are very conſiderable, and that theſe two Conſiderations muſt deter ſeveral Perſons from making it; but again, as the Vertues of it are ſurprizing, we muſt not omit to Account for it here, and incourage Perſons to undertake that which ſo highly conduces to their Advantage; ſince, indeed, there is almoſt no external Evil for which it is not good, and which our Author enumerates in the following Manner:

It cleanſes Wounds, and mollifies them, and brings on new Fleſh without imparting any Corruption to the Wound.

It's good againſt all Sorts of Swellings, let them be in any Part of the Body, and how extraordinary ſoever they may be: Care muſt be taken to ſhave off the Hair before you put on the Plaiſter.

It ripens and cures all Sorts of Impoſtumes, Kernels, Cancers and Fiſtula's, and is good againſt the Bitings of mad and venemous Beaſts, by ſubtilly attracting the Poiſon to itſelf.

It cures Wounds received by Fire-Arms, and all others cauſed by Fire; it will draw the Lead, Iron, or any other thing out of the Wounds; ſo it will alſo broken Bones, if there are any in the Wounds.

It cloſes and unites the Nerves in what Manner ſo ever they are broken.

It cures the Evil, and other Impoſtumes of the Head, whether internal or external.

It's good againſt the Plague; and provided the Plaiſter be apply'd timouſly to a Bubo or Carbuncle, it will go no further: It's likewiſe good againſt all Sorts of Ulcers, ſcall'd Heads in Children; but you muſt firſt ſhave off the Hair before you apply it.

It's apply'd, with Succeſs, to the external and even internal *Emrods*: It muſt be taken off when you go to ſtool, and then put on again; ſo it is in Swellings and Ulcers in Women's Breaſts, wherein it is very effectual: Several have experienced the Goodneſs thereof in the Tooth-ach, by applying it to the Temples, or be-hind the Ears on the pained Side.

Others have been cured of the Rhumatiſm, by applying it to the Vertebræ of the Neck, and even to the Shoulders and Arms of the Patient: It may alſo be uſed for other Pains of the Body.

As this Plaiſter very much fortifies weak Nerves, it may be ſucceſsfully uſed when Perſons are threatned with the Palſy.

It's excellently good for Fiſtula's in the Corners of the Eyes, that proceed from too much Light, and ſo incommode the Sight, as if the Party was blind; you muſt cloſe the Eye-lid, and apply the Plaiſter on, where let it continue for the Space of fifteen Days or more.

For Fiſtula's that remain, when Perſons have undergone the Operation of being cut for the Stone.

For thoſe Swellings, by ſome call'd Wolfs; upon which the Plaiſter muſt be ſuffered to continue long.

It preſently ſtops the Blood iſſuing from a Cut, if you wipe off the Blood, and apply it hot: It's excellent for Burns; You muſt put ſix Grains of pounded Salt into two Spoonfuls of Vinegar, heat it to melt the Salt, and then waſhing the Burn, put on the Plaiſter.

It's likewiſe good for ſeveral other Evils, as daily Experience has taught; ſeveral Perſons who have been ready to have their Legs, Arms, or Fingers cut off, have, by the Application of this Plaiſter, without any thing elſe, been entirely cured, without undergoing the Loſs of them by Amputation.

Its Vertues reach to the Diſeaſes of Brute Animals; it's excellently good for the Farcy in Horſes: you muſt pierce the Swelling with a red hot Iron, and ſhave off the Hair to the Breadth of the Swelling, and apply the Plaiſter to it; and when their Feet have been prick'd with Nails, &c. you muſt melt the Plaiſter a little in a Spoon, and apply it aſſoon as you diſcover the Evil.

The Ingredients which enter into the Compoſition of this Plaiſter are, an Ounce and two Drams of Galbanum, three Ounces and three Drams of Armoniac, an Ounce of Opoponax, four Ounces of white-Wine Vinegar, two Pounds of Oil of Olive, a Pound and an Ounce of gold Litharge, an Ounce of Verdigreaſe, twenty Ounces of new Wax, an Ounce of Maſtick, two Ounces of Olibanum, two Ounces of Bdellium, an Ounce and two Drams of Myrrh, two Ounces of fine Adamant of the *Levant*, an Ounce and two Drams of Frankincenſe, and an Ounce of round Ariſtolochy.

PLANE, an Utenſil of about two Foot long, which having an Handle at both Ends, ſerves to poliſh Props, or the like, which Gardiners lay upon a Bench made for that Purpoſe.

PLANE-TREE, in *Latin*, *Platanus*, a Tree that grows very high, and has ſeveral Branches that yield a good Shade: The Leaves are like thoſe of Vines, but thicker and whiter on the lower Side; their Stalks are long, and of a dark red Colour: the Flowers are white, yellow, and ſmall; the Fruit is round, ſmall, rough, and covered with Cotton; the Bark is very thick, and of a dark White: the Tree grows plentifully in *Aſia*; and there are thoſe of them to be met with in *Italy* and other Parts: They bloſſom in the Month of *March*.

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The moſt tender Leaves of the Plane-Tree being boiled in ſome Wine, and made into a Plaiſter, ſtop Diſtillations and Tumours: The Decoction of the Bark in ſome Wine, cures the Tooth-ach, if you waſh your Mouth with it; the Cotton and Powder, or Duſt that are upon the Leaves, are dangerous to the Lungs, and ſo they are to the Eyes and Ears, if they ſhould fall into them.

PLANET-STRUCK; *ſee Paiſey in Horſes.*

PLANT, a Tree or Herb growing out of the Earth. All Plants, according to Mr. *Chomel*, proceed from Seeds: Nature is uniform in all its Productions; an Animal is in little incloſed in an Egg, from whence he comes forth; ſo in like Manner the Plant is contained in the Seed: Experience and modern Reaſons leaves us no Room to doubt of it: The ſmall Plant which is received into the Earth, extends itſelf by the Activity of the nitrous Parts, that put themſelves into Motion, and are unlooſed by the Moiſture of the Earth, and within a certain Space of Time attains to ſuch a Growth, as to become an organized Body, conſiſting of Roots, Stems, Leaves, Flowers, and Fruits: There are alſo other Parts which cannot be diſcovered by the Eyes alone, they ſerve to make the nutritive Juice circulate, which conveys Nouriſhment into all the Parts of it: Theſe Parts diſcharge the Office of Arteries and Veins, and it ſeems very likely, that the Root ſtands inſtead of the Heart, and that the Leaves ſupply the Place of the Glands or Emunctories to to procure inſenſible Tranſpiration.

Plants in general may be divided into two Claſſes: the firſt, contains thoſe that are perfect; and the ſecond, ſuch as are imperfect.

Perfect Plants are thoſe that bear Fruit or Seed; they are woody or not woody.

Thoſe that are not woody may be reduced to ſix Sorts, *viz.* the fibrous, ligamentous, bulbous, tuberous, fleſhy, and knotty.

Ligneous or woody Plants, are thoſe which have Roots, Stocks, Boughs, and wooden Branches; they are called Trees which exceed the Height of ten or a dozen Feet.

Thoſe bear the Name of Shurbs, which do not exceed ten or a dozen Feet in height.

Under-Shrubs or ligneous Plants, are thoſe that are leſs than Shrubs, and the leaſt in Bigneſs of this Claſs or Order.

Fibrous Plants are thoſe that have ſmall and ſlender Roots, like Fibres or Threads.

The ligamentous have thicker Roots than the fibrous, reſembling ſmall Cords or Ligaments, ſome of which are very long, and others ſhorter.

The bulbous have fibrous or ligamentous Roots, and Bulbs withal, which are almoſt all compoſed of ſeveral Skins and Coats; except ſome which have no other than Scales, which form their Bulbs like Artichoaks, and they give them the Name of ſcaly Bulbs.

It muſt be obſerved of ſome of theſe Plants that their Roots are not called Bulbs; for we ſay, the Fangs of Anemones, and the Claws or Clutches of Ranunculus's, becauſe their Bulbs reſemble Fangs or Claws.

The tuberous have alſo Fibres or Ligaments like the former, and beſides them have Tubers, which are roundiſh Roots, for the moſt part of a red or brown Colour, having neither Skin nor Scales; they ſhoot ſeveral Stems, and differ from the bulbous Sorts, which produce but one at a time for each Bulb.

The fleſhy kind have thick and long Roots without a Covering, to which ſome Fibres ſtick: theſe Roots are ſingle of themſelves, ſuch as Radiſhes and Turneps; or elſe they have ſeveral, ſuch as Peonies and Aſphodills.

The knotty ones have Fibres or Ligaments, and thick Roots even with the Earth; they are not united, but ſeem to be of ſeveral Pieces, which nevertheleſs are joined together like a Knee, which unites the Leg and the Thigh.

Imperfect Plants are thoſe which are thought to proceed from Rottenneſs, or from Juices and vegetable Salts: They bear neither Fruit nor Seed that we can diſcern, and they are in Reference to perfect Plants, the ſame as Inſects are to perfect Animals.

Here it will not be improper to denote the Month and Seaſon in which each Plant appears in Flower throughout the Year, from which two Advantages will ariſe; *Firſt*, that thoſe who are not well acquainted with Flower-Gardens, may receive ſome Inſtructions hereby: *Secondly*, ſuch as have not ſufficient Knowledge in the Plants, may, in every Month and Seaſon, have them ſhewed to them; and then obſerving theſe Plants in their Perfection, they will, in time, be capable of knowing them particularly well: Our *French* Author, indeed, begins with the Month of *January*; But for as much, as the Spring is the Seaſon in which moſt Flowers appear to blow: We ſhall begin with that.

The SPRING.

Under this are contain'd the three Months of *March*, *April*, and *May*.

MARCH.

In this Month appear,

The Bulbous Iris.
Anemones of all Sorts.
The Spring Cyclamens.
Liver-wort of all Sorts
Fritillaries.
The Butter-flower.
Spring Crocus's.
Hyacinths of all Sorts.
Jonquils.
Yellow Gilliflowers.
Narciſſus's of ſeveral Sorts.
Forward Auricula's.
Forward Tulips.
Single Primroſes of ſeveral Colours.

APRIL.

In this Month appear,

Daiſies.
Yellow Gilli-flowers.
Narciſſus's of all ſorts.
Forward Auricula's.
Spring Cyclamens.
Crocus, or the Saffron Flower.
Anemone's of all ſorts.
Iris's.
Panſies.
The Fritillaria's.
Double Liverwort.
Primroſes.
Tulips.
Hyacinths
Single Jonquils.
The Crown Imperial.
Yellow Gilliflowers, double and ſingle.
The Paſque Flowers.
Violets.

MAY.

In this Month appear,

Anemone's.
Gilliflowers of all ſorts.
Yellow Gilliflowers.
Columbines.
Aſphodil.
The Orange Lilly.

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Double Trinity Flower.
Panſies.
Peonies of all ſorts.
Rununcculus's of all ſorts.
Some Iris's, ſuch as the Bulbous and Chamæ Iris's.
The Cyanus of all ſorts.
Hyacinths.
Day-Lilies.
Baſtard Dittany.
Daiſies.
Lily of the Valley.
Mountain Pinks.
Poets Hyacinths.
The Phalanguium of the Alps, a ſort of Aſphodil.
Backward Tulips.
Julians.

The SUMMER.

The Summer Seaſon is as fruitful in Flowers as the Spring; they blow in the three Months following.

JUNE.

In this Month appear,

Snap-dragons of all ſorts.
Argemones.
Pinks, otherwiſe call'd Lychnis.
Iris's.
Tuberoſes.
Larks-heels.
The great Daiſy.
The Clematites.
The Cyanus's of all ſorts.
Fox-Gloves of all ſorts.
Gillyflowers of all ſorts.
Martagons.
Monks-Hood.
Pinks of all ſorts.
Candy Tufts.
Poppies.

JULY.

In this Month appear,

Baſil.
Bell-flowers.
Indian Trinity-flower.
Daiſies.
Monk's-Hood.
Pinks.
Scabious.
Nigella's.
Lilies of all ſorts.
The Mad-Apple.
Royal Comfrey.
Poppies.
Snap-dragons.
Double Marigolds.
Everlaſtings.
Poets Hyacinths.
Satyrion.
Hungarian Sea-Holly.
Fox-Gloves.
Wild Poppies.
Amaranthus's.
Female Balſam Apples.
Jeruſalem-Croſs.
Dittany.
Withe-wind.
Scarlet Beans.
Mother-wort.
St. Bruno's Lily.
Amaranthus Tricolor.
Squills.
Clematites.
Oculus Chriſti.
Camomil.
Bell-flowers.
Sea-Thrift.
Sun-flowers.
Great Daiſies.
Bellvederes.
Gillyflowees of all ſorts.
Night-ſhade.
Hellebore.
Paſque-flowers.
Ox-Eyes.
Thorn-Apples.
Valerians.
St. James-wort.
Flower of Parnaſſus.

AUGUST.

In this Month appear,

Oculus Chriſti.
Belvederes.
Clematites of all ſorts.
Mad Apples.
Marvels of Peru.
Panſies.
Ranunculus's.
Double Marigolds.
Candy-Tufts.
Autumnal Cyclamens.
Sun-flowers annual and vivacious.
Indian Narciſſus.
Cyclamens.
Paſſion-flower.
Everlaſtings.
Tuberoſes.
Monk's-Hood.
Indian Pinks.
Amaranthus's.
Withe-wind.
Great Daiſies.
White Bell-flowers.
Autumnal Meadow-Saffron.
Gillyflowers.
Fox-Gloves.

AUTUMN.

As the Year begins to decline in *Autumn*, it's not to be wonder'd if we meet with Scarcity of Flowers.

SEPTEMBER.

In this Month appear,

Amaranthus's of three Colours.
Mad Apple.
Marvel of Peru.
Monk's Hood.
Narciſſus of *Portugal.*
Snap-Dragon.
Oculus Chriſti.
Baſil.
Belvedere.
Great Daiſies.
Double Marigolds.
Tuberoſes.
White Bell-flowers.
Indian Pinks.
Indian Roſes.
Amaranthus's.
Panſies.
Paſſion-Flower.
Thorn-Apple.
Scarlet-Beans.
Ranunculus's planted in *May.*

OCTOBER.

In this Month appear,

Amaranthus's of three Colours.
Oculus Chriſti.
Snap-Dragon.
Panſies ſown in *Auguſt.*
Paſſion-Flower.
Autumn Cyclamens.
Monk's-Hood.
Indian Pinks.
Paſſe-velours.
Double Marigolds.
Some Pinks.

NOVEMBER.

In this Month appear,

Snap-Dragon.
Gillyflowers, double and ſingle.
Some Pinks,
Panſies ſown in *Auguſt.*
Double Violets.
Anemones ſingle of all Colours.
Winter Cyclamen.
Forward Hellebore.

WINTER.

For as much as cold Weather is a mortal Enemy to Flowers, many cannot be expected in this barren Seaſon: However, Nature has given us ſome in ſpight of the Froſts.

DECEMBER.

In this Month appear,

Anemones ſingle of all Colours.
Winter Cyclamens.
Single Primroſes.
Double Marigolds.
Snap-Dragons.

JANUARY.

In this Month appears,

Anemones ſingle of all Sorts.
Winter Cyclamens.
Winter Hyacinths.
Eaſtern Narciſſus's.
Primroſes.

FEBRUARY.

In this Month appear,

Single Anemone's.
Forward Anemone's.
Perſian Iris's, or Spring Crocus's.
Single Liver-wort.
Single yellow Gilliflowers.
Snow Drops.

Mr. *Chomel* names ſome other Plants beſides theſe that appear in Flower in their reſpective Seaſons in *France*, which not anſwering to our Climate, we ſhall take no farther Notice of them here: He has a Catalogue alſo under this Head of Plants, whoſe Seeds are ſown in open Earth, or

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or in Pots, of Plants which are ſown in the Spring-Beds, and afterwards tranſplanted into open Earth when they come up; of Plants, which love a faint and moiſt Earth, and barren and dry Earths: but theſe things being taken Notice of in the Account given of the Culture of the reſpective Plants under their proper Heads, there need be no Repetition here: Then as to the watering of Plants, the Reader may ſee what is ſaid under the Article *watering of Flowers*.

However, becauſe the ſame Author has offer'd ſomething of Moment under the Head *Plant*, concerning the Way of forwarding and retarding the Growth of Plants, it will be proper to add it; and the firſt, he ſays, is done by imparting more Heat to the Earth, or by ſtirring up the Spirits and Nitres, to promote the Extenſion or Growth of the Plant: There are three Ways by which this may be brought about.

The firſt is, to put Dung to them, whoſe Fermentation excites the nitrous Parts, and thereby inſinuating themſelves in a great Quantity into the Seed, oblige the Parts to enlarge themſelves with more Forwardneſs than uſual.

The ſecond way is, to beſtow more Labour in digging and working the Ground, or even to remove the Plant from it's Place into another: This working of the Ground will make the Nitre of the Air, which was upon the Surface of it, to enter into it, and hinder noxious Herbs to convey away theſe nitrous Parts, which would deprive the Plant of its Nouriſhment; The Plant, by changing Place, finds greater Abundance of nouriſhing Juice in the Earth than it had before. Theſe two Ways are common to make Plants grow: The third, though leſs in uſe, is the moſt effectual, that is, to moiſten or ſteep the Seed in hot Eſſences: It has been often try'd, that Lettice being ſteeped in Brandy, or the Eſſence of Cinnamon, has grown more in one Day, than it would otherwiſe do in eight, by the common Methods.

The Way to retard the Growth of Plants is, to to lop off the Tops of the Branches of Trees, when the Sap begins to riſe: This Operation will hinder them to grow.

Secondly, if the Plants are too often tranſplanted, the different Changes will retard their Growth, by depriving them of the Nouriſhment they ſtand in need of.

Thirdly, Shades are very injurious to Plants; It's found daily by Experience, that the Heat of the Sun is neceſſary to bring Plants forward in their ordinary Growth: We ſee every Day, that the Fruits of thoſe Trees, that are not expoſed to the Sun, ripen much later than others.

Fourthly, If from a Tree which yields ripe Fruit betimes, you take a Scion, and graft it upon another, whoſe Fruit ripens late; the Fruit produced from this Grafting, will likewiſe be late ripe.

It may further be obſerved here, that the Ancients were very curious in having Flowers late in the Year, and that they had divers Inventions to retard Germination, to the End they might have the Pleaſures of the Spring in a more advanced Seaſon, and even in the Winter: The *Romans* more particularly loved Roſes that blowed late, as ſeveral of their Poets bear Witneſs.

He concludes this Head with ſaying, There are certain Plants that yield more fixed Salt than others, as Wormwood, Fern, Holy Thiſtle, Mugwort, Herniaria, Tamariſk, and others; but there are none that yield ſo much as thoſe which grow near the Sea, as the Kal and Purſley-pert; but the Earth and the Water from which they derive their Nutriment, are impregnated with Salt. As to the Way of extracting Salt out of Plants, *ſee Salt*.

PLANTAIN, in *Latin*, *Plantago*, a Plant of which there are ſeveral Species; we ſhall only here take Notice of the three principal ones that are uſed in Phyſick; the firſt of which is called *Septinervia*: The ſecond differs no otherwiſe from it, than that its Leaves, Stem and Ears are covered with a white and ſoft Down; and the third is that which is called *Quinquenervia*.

That Plaintain called *Septinervia*, has large and ſhining Leaves that lie on the Ground, each of which have ſeven Nerves; which taking their Origin at the Place where they ſtick to their Stalks, ſeparate one from another, traverſing the whole Length of the Leaf, and ending at the Extremity thereof; from the Midſt of theſe Leaves ariſe ſeveral Stems about a Foot high, being of a round Form, and hard enough to be broken: They bear at the Tops a Sort of a long Ear, which ſuſtain ſmall Flowers of a dark White, and ſometimes purple Colour; each Flower is a Pipe open at the Top, and cut into four Parts: The Fruit which ſucceeds the Flower is an oval Shell, that opens like a Waſh-ball Box, and contains ſmall Seeds; the Root is ſhort, and as thick as one's Finger.

This Plant grows almoſt every where, as along Highways, in Gardens and moiſt Places; and floriſhes in *June* and *July*: Its Seed appears in the Month of *Auguſt*.

The Leaves of Plaintain are good for all ſorts of Ulcers, and cicatrice thoſe that are old: They are of uſe to take away red Bloches, Inflammations, Emrods, and Tetters; they ſtop the bloody Flux, and cool in general all inflamed Parts: A Water diſtilled from them has the ſame effect, and is very good for the Defluxions of the Eyes: If you drink it with a little Sugar and Wine, it relieves you in Ulcers in the Bladder; They alſo put it into vulnerary Tiſſanes, and the Leaves prevent the Swelling of diſlocated Parts.

That Plantain call'd *Quinquenervia*, has hairy, long, narrow and pointed Leaves, each of which has five Nerves, which paſs through the whole Length of the Leaf; the Stems, which are about a Foot high, are angulous and channelled; the Ears on the Tops are ſhorter and thicker than thoſe of the Plaintain before deſcrib'd; the Flowers are pale, and the Fruits are Shells of the ſame Form with the others: The firſt Plantain is moſt uſed; however, this has the ſame Virtue, and is ſubſtituted in its ſtead.

Plaintain being of very general Uſe in Phyſick, we ſhall inſert here what different Authors ſay of the Virtues of it.

If you take ſome Plantain Leaves, pounded and preſſed, and two Hours before the Fit comes, take two Drams of the Juice, it will render the Fit of a Tertian Ague much ſhorter and eaſier to you; the Juice of the Root alſo, if ſteeped or pounded, will do the ſame; or the Root itſelf, if ſteeped in Forge-water: Some preſcribe three of the Roots to be drank in three Glaſſes of Water, or as *Dioſcorides* ſays, in three Glaſſes of Wine and Water in an equal Quantity, to thoſe that have Tertian Agues; and four Roots in four Glaſſes of Wine and Water in Quartans: The Leaves are very good to be apply'd to hot Gouts, in order to cool them, and eſpecially in the Beginning: If you waſh your Mouth with the Juice,

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it will cure Ulcers therein; the Leaf outwardly apply'd, has the ſame Effect, as well as the Root chew'd, if there be a Defluction in the Mouth: They give Plantain to thoſe who reliſh not their Victuals, that is, who receive no Nouriſhment from them: It is thought it will cure the Phthiſick: If it be boiled in Wine, and drunk, it will relieve thoſe that have the Falling-ſickneſs, and ſuch as breathe with Difficulty: If you add a little Salt to it, it is uſed as a Remedy for the King's Evil: They cure Burns with Plantain; and if you mix the White of an Egg with it, it will cure in ſuch a Manner, that no Scar can be perceived: It will ſtop Blood flowing from a Wound: The Leaf being pounded will open Carbuncles: It is given, with Succeſs, to thoſe that have the Dyſentery and Looſeneſs; but you muſt firſt boil it in Vinegar with ſome Salt; or elſe, its Juice may be uſed with ſodden Rice: You may likewiſe uſe it in Glyſters, with Fuller's Earth and Ceruſe; and it's a Remedy for St. *Antony*'s Fire, that has already ſeized on one half of a Perſon.

The Seed of the Plantain being pounded, and drunk in rough Wine, provided the Patient has no Fever upon him, will very powerfully ſtop all Spitting of Blood, and ſome ſay, all Evacuations and Loſs of Blood, either at the Mouth, or from the Belly; the Juice of it being drunk, or put into a Glyſter, and ſyringed into Fiſtula's, is a ſingular Cure for them: They boil Plantain with Water Lentils, as they do Beet, and uſe them for the Dropſy; If a Perſon is afflicted with that Diſtemper, which Phyſicians call *Leuco-Phlegmatia*, and to which we may give the Name of an ill Habit, they make uſe of boiled Plantain, but yet it muſt be after the Patient has eaten ſome very dry Bread, ſo as the Plantain may be found, as it were, in the Middle between the Bread and the Meat: The Leaves being pounded and apply'd, take off Pains and Swellings of Diſlocations; if you add a little Salt thereto, they will alſo bring down the thick Sides or Edges of Ulcers, and put a Stop to corroding ones; they are likewiſe good for thoſe who have Inflammations in the Eyes, and for bloody Gums, if you waſh your Mouth therewith: The Root being chew'd, will cure the Tooth-ach, and ſo it will if you waſh your Mouth with a Decoction of it: If you take the Leaves in ſome boil'd Wine, it is recommended for Ulcers in the Bladder, and Diſeaſes of the Reins: Some others ſay, if you tie the Roots with a Thread, and hang them on your Neck, it wi l do good againſt the Evil, and hinder the Growth of it; beſides which, the Leaves conſolidate Fiſtula's, and are a Remedy for the Biting of Dogs; the Seeds of it being pounded, and reduced into Powder, and apply'd to the Wounds and Ulcers, will ſoon cure them: The Leaves of Plantain being pounded and apply'd, in the Form of a Cataplaſm, by degrees, will mitigate the Pain of the Nerves and gouty Swellings; a Plaiſter alſo made of its Juice, the White of an Egg and Bole Armoniack, apply'd to the Forehead, will ſtop the Bleeding of the Noſe.

The Leaves have an admirable Virtue to cool, cleanſe, and dry, according to the Teſtimony of *Dioſcorides* and *Galen*, and yet are very ſucceſsful in malignant Ulcers and leprous Swellings; they are likewiſe good for moiſt Ulcers, and for ſuch as by Reaſon of their ſuperabundant Humidity, are hard to be cleanſed: Mr. *Chomel* ſays, He had often experienced a ſingular Virtue in Plantain againſt the Contagion of the Plague, which way ſoever it's taken, and he dares affirm, becauſe he has try'd it, that if Worms breed in a Wound, you have no more to do than to put the Powder of dry'd Plantain into them, and it will effectully kill them.

PLANTING, a Term uſed concerning Plants, which are put into the Earth, in order to acquire the Perfection that is ſuitable to them, as well in regard to Fruit-trees to become large, and to bear Fruit, as to Shrubs and Trees not bearing Fruit, to grow up both in Height and Thickneſs, as alſo in Reference to Plants, that they may arrive to the State they ought to have to be conſumed by Men: Thus they plant Lettice to comb, or to blanch, Succory, Artichoaks, &c. So they do alſo Strawberries, Melons, &c. to yield Fruit.

PLANTING *of Garden-Trees*, a neceſſary Work to be underſtood; and under this Head confining ourſelves to Garden Plantations, and to make Preparation for it, the Ground ought firſt to be broke up, which is uſually begun in Autumn: Now what the Author of *Le Gardinier Solitaire* directs to be obſerved in trenching the Ground, *viz.* That the Earth which was on the Top, ought to be at the Bottom, and the Bottom on the Top, without mixing the one with the other, ſeems, in the Opinion of the moſt Judicious amongſt our Gardiners, to be directly contrary to Reaſon, as well as the common Practice in our Country; for, notwithſtanding the firſt Spit or Top Earth is always allowed to be better than that which lies under it, either by its being dunged by Cattle, ſweetned by the Air, made productive by Culture, &c. This beſt Part of the Earth muſt, nevertheleſs, according to his Directions, be laid three Foot within Ground, at the Bottom of the Trench, and the Earth, which is not ſo good, and wherein we ſuppoſe our Trees are to be planted, muſt be laid upon it.

Nothing truly in the World can be more abſurd, than at the firſt Planting of our Trees, from the Nurſeries, to put them in this bad Earth, whereas they really require the beſt prepared Mould, into which they may ſtick their young Fibres, and by which they will be enabled to get Strength of Root, to withſtand the many Accidents that attend new planted Trees, and to bring them on boldly through their infant State without ſtunting, or making only languiſhing Shoots; in avoiding of which, the future Goodneſs of a Tree mainly conſiſts.

To prevent this Inconveniency, it's neceſſary to obſerve, where-ever you deſign your Plantation, the Nature of the Soil at all Times of the Year; whether the ſame be light and dry, and conſequently warm; or heavy and wet, and neceſſarily cold; or temperate between both. And according to it's Nature, Proviſion muſt be made, if poſſible, of the Dung or Soil proper to manure it; but more particularly, if it be light and dry, in that Caſe, the coldeſt and moſt viſcuous Dungs or Soil, ſuch as Cows-Dung, and the Clearings of common Ponds mixed with it, is moſt proper: If the Soil be heavy and wet, and ſo become cold and unfruitful, then a Comixture of Street Filth, Sea-coal Aſhes, and ſome Horſe-Dung with it, laid rotting together for a time, would be of great Benefit; but if between both Extreams, it be temperate, which is the beſt Earthy Quality, then a Mixture of Horſe or Cow-Dung together well rotted, to further its Productions, will do well.

The Dung being prepared according to the Nature of the Earth, let a Covering of it be laid over

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over all the Ground that is to be trench'd; then trench it in part with the firſt Spit which goes to the Bottom, and the reſt between the other Spits following.

All this being done, it may be cropt the firſt Year with Beans, Peaſe, or other Legumes, which you may clear off before the next Seaſon for Planting; and when they are actually clear'd off, then another Coat of Dung, more or leſs, muſt be laid, as the Nature of the Ground requires: open a Trench, as uſual at other Times of trenching, and let it be work'd all over again, caſting down and mixing the three Spits of Earth and Dung together, from the Top to the Bottom: By this Means, you will have the whole Maſs of Ground prepared for planting any Sorts of Trees or Plants with good Succeſs.

In trenching the Ground, the beſt way is to mark out a Part of it, and to dig a Trench as deep but no deeper than the Earth is good, throwing the Earth on one Side of the Trench; the Trench being thus made, another Piece of Ground of the ſame Extent muſt be mark'd out, throwing the Earth, as it is dug up, into the Trench already made till it be full, and then you have another of the ſame Depth with the former: This Method muſt be purſued till the whole Piece be dug up, and hereby there will be one Trench empty at laſt.

The Earth being broke up, will be ſome time a ſinking before the Parts can be united together, and this will make way for ſeveral Cavities thro' which the Air will enter, and cauſe a Moiſture at the ſame Time that the Sun, the Parent of Generation, eaſily penetrates to the Bottom; ſo that the Heat of the one, together with the Humidity of the other, renders the Earth apt and pliant, and forms Store of good Roots for the Trees, by which they are made vigorous and forwarded to Perfection.

As for the Legumes, it's requiſite the Earth ſhould have the ſame Ordering in Reference to them, as for Trees, if you expect them to thrive: It's true, that thoſe Plants call'd Greens, ſuch as Salads, and the like, may be raiſed, though the Earth be not penetrated ſo deep, but Roots and Artichoaks will not be ſo contented; and if this Method be obſerved, the Profit, produced in time, will doubly pay the Expence of the Gardiner.

The Reaſon why the Earth ſhould be thrown up in the ſame Manner, where the Walks and Alleys of the Garden are to be made, appears firſt, becauſe the whole Garden ſhould be of an equal Height; for, otherwiſe, the Alleys will be lower than the Beds, becauſe the turning up of the Earth will raiſe the Beds higher than the Alleys that have not been broke up, which will be very unſightly; beſides, the Rain-water having no Diſcharge on either Side, will reſt on the Alleys, which will frequently make them uſeleſs and unſerviceable: Again, this breaking up of the Alleys with the remainder of the Ground, will, in time, be of great Uſe, when, for Example, there ſhould be Occaſion to ſift the Earth, upon the Removal of old Trees, and ſetting others of the ſame kind in their Places; for the old Earth will be found to be worn out, and the beſt Remedy will be to exchange it for that of the Alleys, without any more Trouble: but for want of this Precaution, you muſt be obliged to buy, and this will be found to be no inconſiderable Expence.

But after all, if the Ground deſigned for a Garden, has not Depth enough for the Trees and Plants without raiſing it, then trenching it, there is no neceſſity of breaking up all the Walks, but rather dig out of the Walks all the good Earth; and wheel or throw it into the Quarters in order to raiſe them to a ſufficient Depth of Earth for planting, and the Walks you are to fill again with any Rubbiſh, bad Earth or Gravel, according to what they are deſigned for.

Our Gardiners allow the Method of trenching the Ground three Foot deep, which the *French* Gardiners pretend is abſolutely neceſſary, to be the beſt wherever the Ground will allow of it; that is to ſay, when it has ſuch a Depth of good Earth: But it's not eaſy to find ſuch a Soil; and it is of the laſt Neceſſity, to trench it no deeper than the Earth holds good; but want of Depth muſt be ſupply'd with ſome neighbouring Earth, as directed: For, if you ſhould take the trenching all Grounds three Foot deep, for a general Rule, then whatever any Ground wants of that Depth in good Earth, that which lies under it, whether Chalk, Gravel, Clay, or the like, muſt be turned up with it, which undoubtedly muſt be very injurious to any Plantation, if not the Ruine of it.

PLANTING *of Timber-Trees and Underwood*, a Work that ought to be incouraged as much as any thing whatſoever in this Nation, which has received ſo many Advantages from the Timber of its own Growth, its powerful Fleets, the Off-ſpring of its Oaks, having gained *Britain* the Dominion of the Seas, and it now enjoys the Benefit of an univerſal Commerce, without mentioning the Advantages it affords to every particular Owner of it; ſo that 'tis a Wonder, that the propagating of Timber in our Time is ſo much neglected, when our natural Store is ſo near being conſumed, that, in all Appearance, a few Years more will force us to ſeek it in foreign Countries.

The preſent Decay of our Timber is reckoned to depend upon theſe Reaſons: 1. The making new Plantations will be an immediate Expence: 2. There can be no Hope of reaping any Profit to our ſelves from ſuch Plantations as might be made in our Time: Or elſe, 3. Many Gentlemen, who are already Owners of Woods, receive little Profit from them for Want of due Care and Management.

As to the firſt and laſt Objections, they are anſwer'd under the Head of *dreſſing and cleanſing of Woods*; which ſee. In that not only money is provided thereby to anſwer the Expence of new Plantations, but alſo the ſtanding Trees will be put into a thriving Condition.

To ſolve the middlemoſt Objection, it is neceſſary every Plantation ſhould, in this, or ſucceeding Ages, conſiſt partly of Foreſt or Timber-Trees, and partly of Coppices or Under-wood; and theſe laſt ſhould be planted and intermixed among Timber-Trees and Standards, and might be cut in eight or nine Years after planting; and ſo every eighth Year will, from Time to Time, produce a very conſiderable Return. 2. The Plants for Underwood, which on all Sides will ſurround the young Timber-Trees, will not only ſhelter them from Blaſt, of Wind, which might be injurious to them, but will alſo, by keeping off the circumambient Air, bring them into ſtrait and tall Trees, till they can ſhift for themſelves,

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and are ſtrong enough to bear the Inclemency of the Weather.

You ought to chooſe ſuch Ground to plant upon, as may not be thought proper for Corn, or at leaſt, ſuch as only will yield a poor Crop of Grain: Suppoſe ſuch Land ſhould be worth about five Shillings *per* Acre yearly, and it ſhould, if poſſible, be near ſome navigable River, for the greater Eaſe and Conveniency of Carriage. The proper Plant muſt likewiſe be allotted for the Land, only it were to be wiſh'd it might be deep enough to nouriſh the Oak and Ilex, which are Tap-rooted Plants, and therefore delight in a deep Soil.

An Acre of ſuch as is proper for Oaks, muſt firſt be incompaſſed with a good Fence, and then either digged or ploughed at a proper Seaſon, to lie fallow for ſome Time, till the Turf be mellowed, and fit for the purpoſe. An Acre contains 160 ſquare Pearches or Rods, each Rod being ſixteen Feet and a half. This Quantity of Land muſt be fenced with a Ditch ſix Foot wide, and three Rows of Quickſets, planted upon the Sides of its Banks at a Foot diſtance from each other, and a dry Hedge on the Top. A labouring Man working for a Shilling a Day, may prepare nine Foot of the Ditch in Length in one Day, and cut Stakes and Buſhes, and make about five Rod of the dry Hedge in a Day, ſo that he may prepare the Hedge, make the Ditch, plant three Rows of Quickſets, and pay the Expence of them after the Rate of two Shillings *per* Hundred, for about three Shillings the Pearch: So that the whole Charge of fencing an Acre of Land, will be ſeven Pounds, ſixteen Shillings; but two Acres may be fenced after that Rate, being two and thirty Perch long, and ten Perch wide, for nine Pounds, ſix Shillings; for the ſame Reaſon it is, that if one hundred of Hurdles will hold a thouſand Sheep, two Hurdles added to them, will fold two thouſand Sheep, that is, if the Sheep-Pen has forty nine Hurdles on each Side, and one at each End, it juſt contains half the Quantity of Ground that it would do, if it had the Breadth of two Hurdles at the Ends. It is to be obſerv'd, that a Pole or Perch planted with three Rows of Quickſets, will take up about forty eight Plants; ſo that two thouſand four hundred and ninety ſix Plants, will be ſufficient to plant about one Acre.

Now to prepare the Land thus encloſed for planting, ſuppoſe it be incumber'd in the worſt Manner with Buſhes, Whinns, Furzes, &c. ſo that a Plough cannot be uſed, you may dig and clean it for about Six Pence the ſquare Perch, and the whole Acre thus dug, will come to four Pounds: But if the Ground is ſuch as can be plough'd, the Acre may be brought to bear for about twelve Shillings.

An Acre will contain forty Plants of Oak, at thirty three Foot diſtance, and as all Tap-rooted Trees are endanger'd by removing, and that when they are tranſplanted they ſeldom arrive to the Perfection of thoſe raiſed from the Seed, and that remain always in the ſame Place; Some have recommended, that forty Beds of good natural Soil ſhould be prepar'd on the Acre, at the ſaid Diſtance of thirty three Feet from each other, and that in each Bed, five or ſix Acorns be planted about four Inches deep, in *February* rather than in the *Autumn*, becauſe the over-wet of ſome Winters might rot the Seed, or Mice, Squirrels, and ſuch like Vermine, will deſtroy them. Theſe forty Beds may be well prepared by one Man in three Days, at one Shilling a-Day. Two hundred Acorns may be worth about ſix Pence, and the Planting worth about ſix Pence more; which makes in all four Shillings.

The Acre being ſowed with Oaks, the remainder of the Ground may be inter-ſow'd with Aſh-Keys, which have been kept in the Winter in dry Sand; they will turn to very good Account for Underwood, and the Land is already dug or plough'd for your Purpoſe: One Buſhel of Aſh-keys may be worth two Shillings, and the harrowing the Ground after Sowing, will be worth five Shillings more, in all eight Shillings: The Acorns and Aſh-Keys will appear the firſt Year, and muſt be hough'd and cleanſed from Weeds; This Work may be done by one Man in three Days, leaving the Diſtance of three Feet between the Aſh-Plants: The Expence of this Weeding will be about three Shillings, a Man's Work, upon this occaſion being ſo rated, becauſe it is ſuppoſed ſuch Plantations will be made only in thoſe Places where Land is cheap, and conſequently every thing elſe valued proportionably: Some of the young Oaks may be drawn the ſecond Year, leaving a ſingle Plant in each Bed: It's likely all the Acorns put into the Ground will not come up, and therefore it is adviſable to try the Goodneſs of them before they are ſown, which you may do by putting them into Water, and plant only thoſe which ſink quickly to the Bottom.

The Charge of an Acre of Land thus fenced, dug, cleanſed and planted, comes to twelve Pounds, and eleven Shillings; and two Acres dreſs'd and planted in like manner, will coſt eighteen Pounds, ſixteen Shillings; but in caſe the Land be clean enough to admit the Plough, then the Charge of Fencing, Planting, &c. of one Acre will be nine Pounds, three Shillings; and the Expence of two Acres prepared in the ſame Manner, twelve Pounds.

After the Plantation has been made nine Years, the Aſh-Plants will be fit to cut for Poles or Hoops, worth upon the Place ten Shillings a Hundred: Now if the Plants ſtand at a Yards diſtance from each other, the Acre will then contain about 4800 Plants, which may be ſold for about four and twenty Pounds: The Quick-ſet Fence muſt likewiſe be cut down, and will yield about ten Load of Buſhes, which may be ſuppoſed to be only worth about ten Shillings *per* Load, though in *London* they ſell for four times as much.

Some, who have been ſo exact as to calculate the whole Charge of fencing, digging, and planting an Acre of Land with Oaks for Timber and Aſh for Underwood, with the Profits of the firſt nine Year's Growth, or firſt Cutting; with the Charge and Profits of ſeventeen Years after planting or ſecond cutting; and laſtly, with the Charge and Profit of twenty five Years, or third cutting; affirm, that an Acre of Land, planted, as directed, may produce the Sum of 260*l.* 10*s.* 6*d.* in the Space of twenty five Years, clear of all Expences of Planting, and Value of the Land; and the Oaks, if they are ſtill continued growing, will yet produce a more conſiderable Return to the Owner, or his Family after him; and that, by the Example of this Plantation, others may be made with different Kinds of Trees: And if the Planter has a due Regard to the Soils proper to what he deſigns to plant, he may expect a very

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conſiderable Return; and if his Ground happens to be already fenced for his Purpoſe, and is capable of receiving the Plough, he may yet reap a more conſiderable Profit from his Plantation.

PLASHING, *ſee Fences.*

PLAT-BAND, a Term uſed concerning a Bed of Earth which borders an Alley on the Side oppoſite to the Work of the Eſpalier, or even when there is no Eſpalier at all on the other Side of the Alley, as it uſually happens in the Caſe of Parterres.

PLEURISY, an Inflammation of the *Membrane* call'd the *Pleura*, which ſticks to the Sides, and ſometimes extends itſelf from the Arm-pit to the Reins: There are two Sorts of *Pleuriſies, viz.* the true and the falſe, or the *Baſtard Pleuriſy.*

The true one is known by a very acute Pain in the Side, with a ſevere Fever, great Difficulty of Breathing, a dry, violent and troubleſome Cough, an hard, cloſe, tender and unequal Pulſe, and the Patient cannot lie on the well Side.

The other Sort of *Pleuriſy* has almoſt the ſame Symptoms, yet with this Difference, that, in touching the Side, it is ſenſible of Pain, and the Fever is not ſo violent, neither is the Pulſe ſo hard, nor ſo tender.

Both the one and the other Pleuriſy proceed from ſome open or broken Veſſel, out of which, the Blood iſſuing, falls upon the Muſcles, and according as the ſame is diſorder'd, the Pain is more or leſs violent; and it may be eaſily diſcern'd by the Colour of the Spittle: for if the ſame be yellow, or pale, it's a Sign of Choler; if it be black, of Melancholy; and if red, of the Blood it ſelf.

Though theſe two Pleuriſies ſomewhat differ in their Symptoms and Situation, yet they are ſo near a-kin that they will eaſily unite, unleſs prevented in the very Beginning of the Diſtemper.

When it comes to paſs that the Body becomes open and looſe, and that the Party ſpits without Pain, it is a good Sign; and yet a better, when one Day after another you perceive that what comes away from the Patient, is neither too thick nor too moiſt; and if it inclines to white, it's a Sign that a Digeſtion begins to take place.

But if on the one Side, the Inflammation be in the *Mediaſtinum*, or the *Midriff*, which have a Sympathy with the Brain, the Diſtemper is very dangerous.

If the Spittle appears black, or very yellow, and that the Fever continues without any Relaxation, the Patient cannot get over the ſeventh Day: No Sleep, Drought, Tranſport, Loathing, Weakneſs and a Laſk, are alſo bad Fore-runners; ſo are a Pain in Spitting, a clear Urine, and the Ineffectiveneſs of Remedies by not operating.

Both Pleuriſies proceed from extreme Heat, violent Exerciſes, very deep Sorrow, or ſome Blow; they may alſo ariſe from drinking cold Water; and they happen rather in Winter than in the other Seaſons of the Year.

When in a Pleuriſy, the Pain is more or leſs intenſe, they bleed without any Regard had to Day or Night, Moon or Stars; and there muſt be Diſcretion uſed in Reſpect to the Quantity of Blood taken away.

That the Patient may not be weaken'd at once, they uſually let him blood till the Colour of the Blood is changed; Some apply Leaches to the Temples, or Noſtrils, or lay Bliſter-Plaiſters to the Shoulders.

It is good not to bleed after the fourth Day, which is very near the Time when the Spittle begins to ripen, and come away with more eaſe: Nevertheleſs, if there is ſtill Plenty of Blood left, this Advice is not totally to be followed; but you muſt be very cautious, as to this Point, how you manage in Reſpect to Children, old People, and Women that are pretty big with Child.

On the very firſt Day that the Pleuriſy comes to diſcover itſelf, you muſt, without Delay, purge with an Ounce of *Caſſia* in Whey, or double *Catholicon*, in a Glaſs of Plantain-water; though it has been experienced, that the moſt ſure Way is to give a Vomit with Emetick Wine, of which the Doſe is from ſix to ſeven Grains in a little Broth; after which, to facilitate Spitting, they may, by Intervals, uſe the Syrup of red Poppy, mix'd with the Syrup of Jujube or Water-Lily, or plain Apples; but if the Spittle be gluey and viſcous, they make uſe of the Syrup of Hyſop or Hore-hound.

Sweating muſt alſo be promoted by ſuch like Remedies as theſe.

Take the Juice of Nettles, Holy Thiſtle-water or white-Wine, of each half an Ounce, or of white-Wine alone, and Nettle-Juice, let the Patient take down this Potion; and after he has well ſweated, change his Linnen, and give him alſo as much the next Day: in the mean time, apply ſome pounded Nettles to his Side, as hot as he can bear them; or elſe take ſome Horſe, Mule or Aſs's Dung, the freſher the better; infuſe it for the Space of an hour upon hot Aſhes in a Pint and an half of white-Wine or Holy Thiſtle water; after which, ſtrain the Infuſion, and dividing it into two Parts, let him take the firſt Doſe twelve Hours before the ſecond.

Or elſe take a Dram of Miſletoe of the Oak reduced into Powder in a Glaſs of white-Wine, or in ſome Broths, let him ſwallow a large Glaſs of Holy Thiſtle-water, or a great Glaſs of the Decoction of Balm-gentle, Mint or Camomile; or half a Dram of the Shavings of a Boar's Tooth, with two Ounces of Linſeed-Oil freſh drawn.

Weigh two Drams of Acorn, with a Dram of the Roots of Meum, and two Grains of Saffron, which muſt be reduced to Powder, of which give a Dram and an half in ſome white-Wine: They afterwards make uſe of one or another of the following Ointments.

Take ſome of the Oil of Flower-de-Luce or Camomile, with which you are to mix a little Saffron reduced into Powder, and ſpread the ſame upon a Sheet of Paper.

Or elſe take an Ounce of Quince Mucilage, with as much Oil of Violets, ſweet Almonds and freſh Butter, melt the Whole together, and then let the Side be rubbed therewith.

Others take Cabbage-Leaves dry'd under Aſhes, then pound them, and mixing them with a little freſh Butter, apply them to the Part.

Take of the Oil of ſweet Almonds, and Acorn Oil, of each one Ounce, the Fat of an Hen, Duck, Rabbet, and Butter, of each a Dram, Saffron reduced into Powder, five or ſix Grains, melt the Whole together with a little Wax, and making an Ointment of it, rub the Side, while hot, therewith, or elſe rub the Side only with Oil of Wax.

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Take Barley-Meal, a Decoction of Figs, Honey and Butter, mix the Whole together, and anoint the Side with it; let the Patient, Morning and Evening, take an Ounce of Linſeed-Oil in a Glaſs of the Decoction of Mallows, or Marſh-mallows.

They ſhall one Day after another give the Patient Glyſters of the Decoction of Marſh-mallows, Barley and Bran, wherein you ſhould diſſolve two Ounces of red Sugar or Roſe Honey; they give him Barley-water, wherein they boil the Leaves of red Poppy, Liquoriſh or Barley.

It muſt be obſerv'd, with the greateſt Exactneſs, that you give the Patient nothing either inwardly or outwardly that is cold.

If Phlegm be predominant in a Pleuriſy, they take away much leſs Blood, and apply the following Poulteſs to the Side.

Take Marjoram and Rue, of each one Handful, and five or ſix Grains of Laurel, pound the Whole together with four Ounces of Honey, and having heated the Compoſition, apply it, after which, let him drink a Glaſs of Wine, wherein you have pounded and infuſed two Pinches of wild Time upon hot Aſhes for half an hour.

After the ſeventh Day, let the Patient be purged with two Ounces of Manna, or an Ounce of double Catholicon, diluted in a Decoction of Polipody and Maiden-hair; and as the Patient grows better, ſo in Proportion increaſe the Medicines, conſiſting of an Ounce of the compound Syrup of Apples, or Syrup of Peach-flowers, or elſe of an Infuſion of a Dram of Rhubarb, with as much Sena.

You ſhall begin to put ſome Bread into his Broths, and by little and little next Day give him a little Meat, and Wine well diluted.

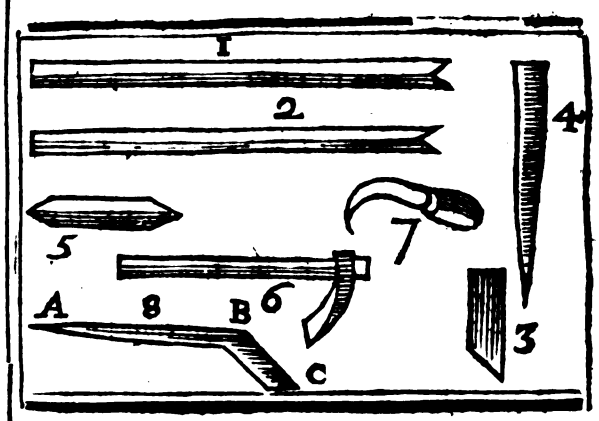
In the mean time, to ſtrengthen his Lungs, uſe him to the following Opiate: Take an Ounce of the Conſerve of Roſes, three Drams of Treacle, and a Dram of Bole Armoniack, pound them all together in a Mortar with two Ounces of the Syrup of the ſame Sort of Apples; the Doſe muſt be about the Bigneſs of a Nutmeg.

PLOVER, a travelling Bird of about the Bigneſs of a Pigeon: It has yellow, white, and dark red Feathers: His Bill is black, ſhort, ſharp-pointed, and a little crooked at the End: There is alſo another Sort of Plover, that is ſomewhat bigger, and from its Aſh Colour, called the Grey Plover, marked with Cheſnut coloured Spots: His Bill is alſo whiter and longer: It's good Food, eſpecially for thoſe who are troubled with the Falling Sickneſs and a Retention of Urine; The Fleſh of it has the Vertue to purify the Blood.

Plovers uſe to fly in exceeding great Flocks together: Some will tell you, that they have been ſeen to the Number of thirty thouſand of them in one Day: They generally come to us about *September*, and leave us in or about *March*: In froſty and cold Weather they go in Queſt of their Food, on ſuch Lands as lie near and adjoining to the Sea: They go higher up into the Country in Thaws and open Seaſons, ſo that their whole Labour is to riſe and Fall, as we ſay: They delight much to feed in plough'd Lands, eſpecially if ſowed; and having fed, they preſently ſeek out for Water, to waſh their Beaks and Feet that are full of Dirt: When they ſleep, they do not pearch upon any thing, but couch or ſit on the Ground as Ducks or Geeſe, far from Trees and Hedges, when the Wind does not blow: They ſleep, indeed, only in calm Weather, otherwiſe they paſs moſt Part of the Night in running up and down to ſeek for Worms as they creep out of the Ground, and then they always make a little Cry on purpoſe to keep cloſe together, for at Day-break they all unite into one Body, and ſo depart: If in their Flight, they chance to ſpy any others on the Ground, they uſually call them to them; and if they refuſe to go, they make a Stay, expecting ſome Booty: There are many other Fowl that accompany them, as Lapwings, Teal, and the like.

They are moſt eaſy to be taken when not intermix'd with other Fowl, eſpecially in *October*, ſoon after their coming, as being unacquainted with the Inſtruments of their Deſtruction; they are alſo in the Month of *March* eaſily taken, for then they begin to couple: It's not adviſable to ſet your Nets for them in long Froſts, and continued cold Seaſons, but intermixed with Weathers; of all Winds, the North-Weſt is the worſt to take them; and as you ought not to ſet your Nets in ſome Winds, ſo you ought exactly to place your Net according to the Wind; of which more by and by. All Sea-Fowl fly againſt the Wind, whenever they deſign to reſt on Land, and therefore obſerve to fix your Nets accordingly to play with the Wind.

There are many little neceſſary Things to be uſed in the taking of Plovers: You muſt have two Poles or Staves, mark'd 1 and 2, about as thick as your Arm, and of a different Length, one of which muſt be nine Foot three Inches long, and the other nine Foot; let both of them be a little notch'd at the ſmalleſt End.



Thirdly, you muſt have two Pieces of ſome Pipe-Stave as mark'd 3, a Foot long, and three Inches broad, and pointed at one End: *Fourthly*, You muſt have a Couple of Staves about the bigneſs of one's Thumb, ten or twelve Inches long, and pointed at one End, as that mark'd 4. *Fifthly*, Get three other Pieces of Wood, number 5, each two Foot long, and about the Bigneſs of a Pitch-fork, ſharpned at the End. *Sixthly*, You muſt be provided with a ſmall Hatchet mark'd 6, the ſharp Side not above three Inches deep, with a ſtrong Head to beat in the Staves. *Seventhly*, You muſt have a Bill or large Knife, as mark'd 7. *Eighthly*, A Stick in the Faſhion of a Billiard-Stick, as Number 8 repreſents, which muſt be two Foot long, from the Letter A to B, ending in a Point at A; the other End B C, muſt be

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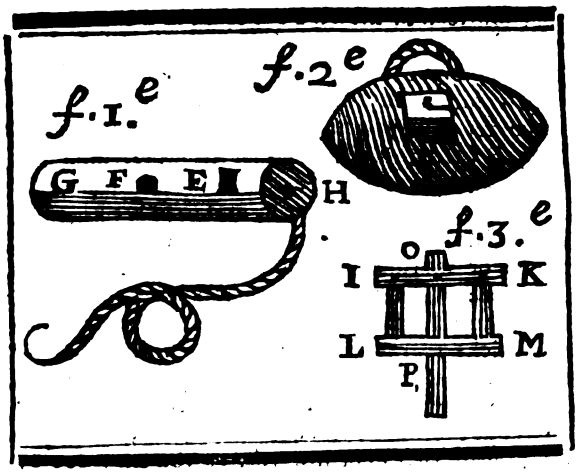
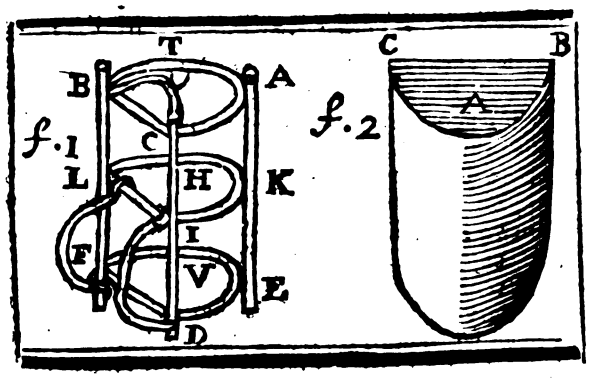
be a Foot long bending, and it must be cut in three Angles at the Letter C.



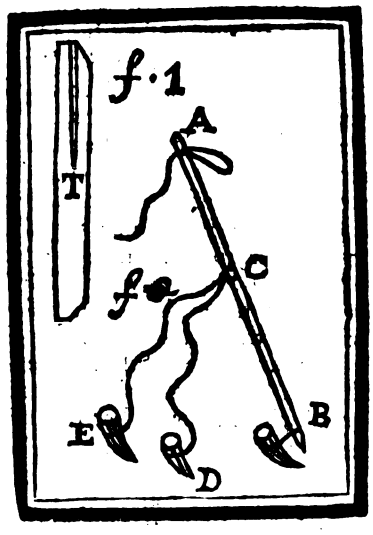
In the first Figure here, you have a Pipe or Whistle, wherewith you call the Plovers: It may be made of the Thigh-Bone of a Goat, or a large Sheep, and cut off at both Ends, about three Inches long: Fill it at the End H with Wax at the opening E; then make the Hole F plain under the Bone, that the Wind may come in; next, make a Hole at the Middle F just above, big enough to receive a small Goose-quill, and another a pretty deal bigger, towards the End G, to give it a clearer Sound; and likewise, pierce a small Hole at H to receive a Packthread, that you may thereby hang it about your Neck.

The next thing you are to be provided with, is, a small Panier or Basket, as in the second Figure, somewhat in the Form of an Egg: It must be big enough to hold three or four live Lapwings, with a Hole in the Top to put them in, with something to shut it, and a Pooly or Cord to carry it.

Be provided with three small Reels, as represented by the third Figure; They serve to wind your Lines upon: They consist of two Pieces of Wood, I K, L M, half an Inch broad, and six Inches long, which must be bor'd near the Ends, in order to fit the two Staves I L, K M, which must be smaller than one's Finger: You are to pierce the two flat Pieces of Wood in the Middle P O, into which put two other Pieces, which may easily turn, as you may see in the Cut.



You must have a commodious Sack or Wallet, to carry your Things in, as the Birds you have taken and kill'd, the Packthreads, and other necessary Utensils: It's made as represented in the Cut of three Pieces of square Wood, B F, C D, A E, two Foot long, and an Inch and an half thick; they must have three several Holes bored an Inch big; take three or four thick Staves, three Foot long, and bent like a Bow, which thrust into the Holes in the Middle mark'd I half in; then fix one of the Ends in the Hole K, and the other in the Hole L, which fasten with small wooden Wedges: You must pass the other two above and below in the same Manner, and place three Sticks more T H V, eighteen Inches long, between the two Pieces of Wood B F, and A L, which should enter into the Holes made on purpose to keep the rest in order; you must tie two Girths, Leather-Straps or Cords to the Staff L I, in the Middle, and the other two Ends should be furnished with the Shoe-Buckles F and D, or else tie a Cord, two Foot long, to the Letter D, by one End, and the other End fasten at C; and when all this is done, cover it with some coarse Linnen Cloth or Canvass, as you see it represented in the second Cut, and leave a Piece of the Cloth above, as A B C, which must be sowed about a wooden Bow; it will serve for a Lid or Cover.



Some make use of another Sort of Pipe represented in the next Figure, being nothing but a Piece of Wood lesser than one's little Finger, and three Inches long, cleft at the End unto the Middle T, wherein fix a Bay-leaf, to imitate the Cry of Lapwings.

Besides this, you are to have two Rods, as in the second Figure, each five Foot and an half long, and straight, light, and slender, having at the bigger End B, a Peg fastned three or four Inches with a Packthread, and pretty close to the Rod; at the Middle C, that is, nearer the great End, tie a Couple of Packthreads, each two Foot long, with a Peg at each End D and E, of the same Size with the former at B: At the small End of the Rod A, fasten another slender Packthread, with a Double at the End, to clap about the Body of a Lapwing, and the other End, which is single, must be a good deal longer, to fasten the Tail of the Bird.

Take

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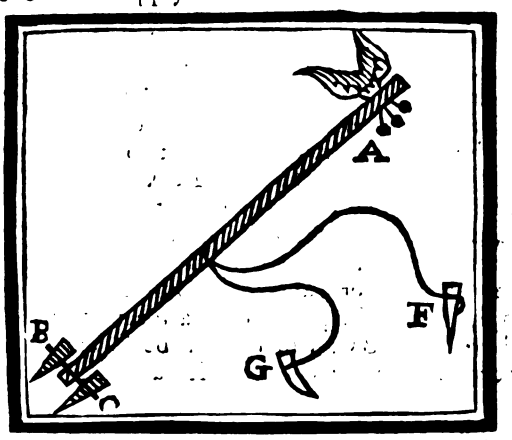
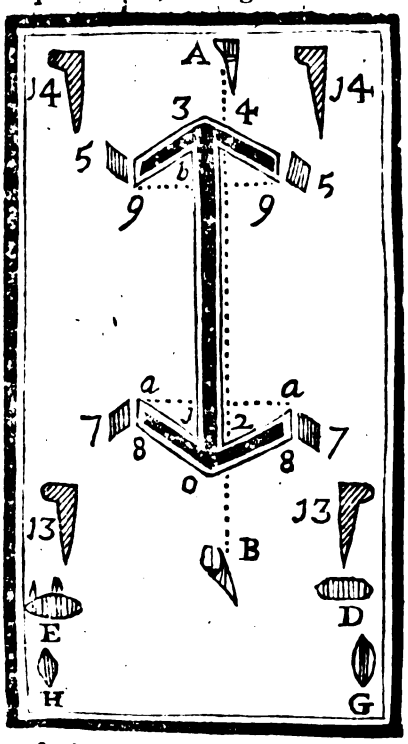
Take an Holm-ſtick, as in the laſt Cut, about four or five Foot long, indifferent ſtrong, at the great End of which faſten two Pegs B C, at each Side, about the Bigneſs of one's little Finger, and ſix Inches long; about a Foot and a Half from thence faſten two Packthreads, each two Foot and an half long, with a Peg at each End F and G, about the ſame Size with the former: Theſe are the mainImplements to be uſed. Now we come to apply them to uſe.



After having provided yourſelf, beſides theſe Implements, with a Net or two, which are known by the Name of *Leap-Nets*, whoſe Meſhes are Lozengewiſe, and two Inches broad, and whoſe Length ſhould be about two Fathom, and eighteen Inches deep: The beſt Place to pitch them for Plovers, and ſuch like Fowl is, in large Common Fields of green Corn, where there are neither Trees nor Hedges, at leaſt within three or four Hundred Paces of the Place where you deſign to go to work: If there be any Water in the Place, endeavour to pitch near it; for Plovers, as before hinted, delight to waſh their Beaks and Feet after they have dirted themſelves, with turning the Earth up and down for Seeds and Worms: You muſt be careful that the Plot where you pitch be a little lower than your Lodge, or at leaſt equal with it, for higher it muſt not be.



Suppoſe the Table repreſents the Form of the Meadow or Field, and that the Place where you deſign to pitch, reaches from A to B; that the Diſtance between B and E, be the Space between the Plat-Form and your Lodge, and that the Wind blows South; you muſt have a Packthread about fourteen or fifteen Foot long, and faſten it to a Couple of Pegs A B; c, The prick'd Line A B is done on purpoſe to repreſent this Packthread, which faſten in the Ground, to line out the Place for your Net; then take the Billiard-ſtick A 8, B C, deſign'd in one of the preceding Figures, and beat the Earth with the triangular End, as if you would cut it, and ſo paſs along the whole Length of the Packthread, which is about twelve or fourteen Fathom, the exact Length of the Net: When your Border is made, then take away the Packthread, and take the ſhorter of the two Sticks marked 2, and drawn in the Figures before repreſenting the Utenſils; place the ſmall End at the Bottom of the Border 1, and the bigger at Number 8, not directly ſtraight, but bending at leaſt two Foot inwards, as you may ſee by the prick'd Line traverſing from the Cypher 1 to 7, which is ſtraight, and not the Line 8 9; Being thus laid, hold it faſt with one Hand, and with one Finger of the other, or with the Handle of your Knife trace out the Form of its Poſition, that it may reſt imprinted on the Earth; then with your great Knife marked 7 in the preceding Figure cut along your Trace or Border of your ſaid Stick, and with your Hatchet marked 6, cut out the Earth between the two Traces or Lines *a* 1, 8, *o*, beginning at the 1, and ending with 8, in ſuch a Manner, that at the End 1, the Earth may be taken out but one Inch over; and at the End 8 four or five Inches large, that your Stick may be hid, as it were, in a Gutter.

This being finiſh'd, carry the other Stick, the longer of the two, unto the other End of your long Border, and plant it in the ſelf-ſame Faſhion at 3, 9, that it may be, as it were, in a Gutter, like the other; then take your Stick marked 5, which drive into the Ground at the End of your two Gutters, as 8 and 9, to hinder the two main Sticks from beating into the Ground, with the Force of the Net; drive alſo your two Sticks into the Ground about half a Foot from your Border at *j* and 3, a little inclining inwards; the Intention being to prevent your main Sticks from returning back when the Net is ſtraightned, until the Cord be pull'd: Beſides, ſhould you place them outwards upon the Lines 9, 6, and 8, c, it would be impoſſible to make your Net play; for then the more you ſtrain'd the Cord, the cloſer would your main Sticks come under the other Sticks.

The next Thing is to remove all the looſe Earth, except an Handful or two, which lay on the two Ends 5 and 7, the better to raiſe the other Ends of the main Sticks, and then your Plat-form is ready fix'd.

Now if you make two other Gutters, as 2, 8, 4, 9, on the other Side of your Border oppoſite to the two firſt, then your Plat-form will ſerve for two contrary Winds, *viz.* North and South.

It remains, you ſhould fix the Stakes in the neceſſary Places; the firſt is that behind, mark'd 14, which muſt be pitched 7 or 8 Paces diſtant from the End of the Border 3 4, and on one Side is at about half a Foot off; the ſecond is a ſtrong Peg, mark'd 13, which ought to be driven into the Ground ſix or ſeven Paces from the End of the Border 1 2, and as the other ſhould be on one Side about half a Foot from the Palet 9, ſo

ſhould

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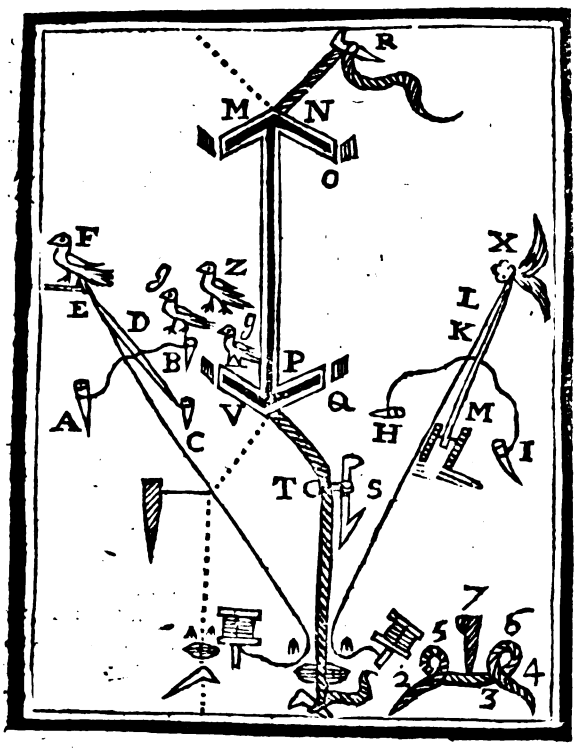
ſhould this from that at 8; and the Laſt H muſt be thruſt into the Earth behind the Lodge, about a Fathom off more or leſs, over againſt the two Palets 8, 9; but if it be a North-Eaſt Wind, you muſt pull up theſe Stakes, and turn them to the other Side of the Plat-form, placing them at the ſame Diſtances as before-mentioned; and that at H muſt alſo be carry'd to G, and the Lodge E to F, and all will be right.

If you intend to take any Plovers, be on the Place where your Plat-form is ready made, with all your Implements early in the Morning. The following Cut denotes a ſimple Plat-form for a Weſt-Wind.



Place the main Stick in the Gutters, and take your Net on your left Shoulder or Arm, and go towards the Lodge, which is about fifteen or ſixteen Fathom from the Plat-form, and there place the Buckle which is at the End of the Cord of your Net, and ſo go backwards towards your Plat-form, letting the Cord trail all along, and being at the Stake or ſtrong Peg S, faſten thereto the Cords of the Pully T, ſo that the Pully may be in a direct Line with the two Palets or Pieces of Wood Q O; then when you come to the Form, let your Net itſelf fall by degrees, and ſtill retire backwards; when you are at the Peg behind, which is at R, ſtrain the Cord until it be right and ſtraight, and then fix it to the ſaid Peg, that it may not ſlip back.

It will tend to your Conveniency to repreſent to you, with what manner of Knot it is that you ſhould faſten your Cords upon this Occaſion: Suppoſe that the Peg 7 be the Piece to which you have a Mind to faſten your Cord 2, 4, take it in one of your Hands at 1, and bring over the Thread 2, in order to form the Buckle or Knot 5, which paſs over the Peg 7; then make another Bow or Buckle as 6, wherein the Thread 4 is paſted under, and ſo clap over your Peg upon the Top of the other Bow; then ſtrain the two Ends 2 and 4, and your Knot will be compleat, and will ſooner break than get looſe: You muſt be very exact and ready at it.

2

When the End of the Cord of the Nets is thus faſten'd, lift up your main Stick P Q, and place the great End in the Gutter Q, and drawing the Cord of your Net towards your Border, force it into the Notch in the ſmall End of your main Stick, and let ſome body hold it there: But in Caſe you have no Help, lodge it in your Gutter under the Peg P, and drive the ſharp End of the Billiard into the Ground to ſtay there, till you go to the other main Stick N O, and there fix your Cord in the Notch at the End M; it muſt be ſo ſtreightned, that a great deal of Strength may be uſed to get it into the Notch, then place your main Stick in the Gutter under the Peg N: Remove your Billiard from your main Stick V Q, and force your Net into the Plat-form, ſo that it be hid under the Cord.

The next thing is to direct you in the placing your Call-Plovers and artificial Lapwings, which muſt be diſpoſed, as you ſee in the Cyphers o o o: In caſe the Wind be not directly Eaſt, but inclined a little to the South; then your firſt Pelt or counterfeit Bird, which is nothing but the Skin of a Bird ſtuffed with Chaff, or the like Stuff, mark'd Z, ſhall be placed half a Foot from the Border, and about eight or nine Foot from the End V, the reſt you may range in ſuch Order as they are deſign'd by the Figure, at about two or three Foot diſtance from each other: Whereas, in Caſe the Wind be North-Eaſt, place your Birds a good deal further from the End V, that is to ſay, about ſix Foot further, becauſe Wild-Fowl always fly againſt the Wind, and then, as they uſually paſs over the Stales or artificial Birds that is between them and the hinder Stake R, it may ſo fall out, that they may paſs under the Cord; for that will be ſhorter by a third Part when it is let looſe, and by a Moity when the Wind is ſtrong, which you muſt diligently obſerve; but then when there is but little Wind ſtirring, you may place two thirds of your Birds behind the Net; and if the Wind be ſtrong enough, one third Part is enough; the reſt ſhould be before, becauſe Plovers will come where your Birds are.

But as for your Lapwings, let them not be mixed with your Plovers, but place them juſt by your Gutters, as the ſmall Letters g g import.

The next thing to be diſpoſed of is, your live Birds; if you intend to uſe two, drive one before and the other behind; if you have only one, place it behind in this Manner; force your little picked Staff C into the Ground, which is ty'd to the bigger End of the Rod; and then holding up the little End F, ſee if it ſtands right with the Lodge, and if ſo, hold it a Foot high, while you ſtick the two Pegs A B into the Earth, then tie a live Lapwing to it, with the Loop of the Packthread about its Leg, which Packthread ſhould be pretty long, to the End the Lapwing may not hurt it ſelf; then put the Tail about the End of the Rod, and faſten it with another Packthread, and ſo taking one of the Reels, faſten the End of the Thread, which is above a quarter Part of the Length of your Rod, to the place marked E, and the Reel to the Lodge; if you place a couple of Lapwings, you muſt place the other in the ſame Manner before your Plat-form.

Your Holm-ſtick muſt be placed about three or four Fathom from the Border, and about ſix Foot above the laſt Pelts or Artificial Birds: To ſet it right in order, do thus; drive into the Ground the two Pegs marked at the great End M, in ſuch a Manner, that the Holm-ſtick may move

like

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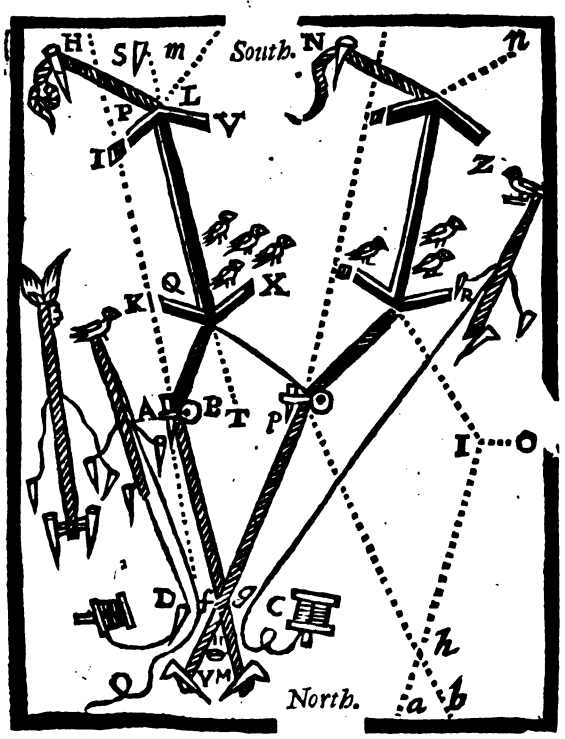
like the Axel-tree of a Cart, between two Wheels: Take the little End X, and lift your Rod almoſt ſtraight up, that it may be right to the Lodge, and then faſten your two Pegs H I in the Ground, to which the Ends of the Packthreads are ty'd; then faſten the End of your Line to one of the Reels at the Middle L of the Rod, and carry the other End to your Lodge: The Holm-ſtick muſt be ty'd at the End X of the Rod, and covered with ſome Boughs, Straw, or the like, that the Birds may not be frightned at the Sight thereof.

This Holm-ſtick is nothing but the two Wings of a Kite or Buzzard, which are ty'd with two or three Hawk's-Bells, at the End of the Rod, for the Purpoſe which ſhall be ſhewed by and by.

The Lodge is to be made after this Manner; Take five or ſix Boughs, about three Foot high, and ſtick them in the Ground like a Hedge: It muſt be open at the Top, that you may hear and ſee the Birds that paſs near you; the Perſon muſt be neither clad in White, nor any bright colour'd Clothes: The Lodge may be eaſily comprehended without giving any Deſcription of it; you may ſee it in the following Figures, which repreſent two Nets managed by a ſingle Perſon at the ſame time from one and the ſame Lodge; the Seat muſt be of Turf, about a Foot ſquare, and three or four Inches thick, which put beneath the Cord in the Place marked C, where your Cords croſs each other, and where one may touch the Hold-faſts *f g*, to ſtrain the Nets: You muſt lay a good Handful of Straw under the Cord upon the Turf, to prevent dirting the Cord, as well as ſpoiling the Turf, and you had need have a good Armful in your Lodge, to keep you warm and dry, as Occaſion requires; you muſt likewiſe cut two little Holes in the Ground *d e*, to reſt your Feet when you ſtrain your Cords: Theſe ſame things muſt be all obſerv'd, if you uſe but one Net, but he that will undertake to manage two Nets, had need to ſee firſt the Manner of it, at leaſt obſerve the following Directions.



Take a long Cord, repreſented by the prick'd Line *K I*, which faſten at one End to the Peg M, about two or three Foot from the Side of the Peg Y; the other End faſten to the Peg H, ſo that the Place K of the Packthread may be between five and ſix Fathom diſtant from the End of the Gutter O, when the ſhorter of your two main Sticks is fixed, one End at K, and the other at Q, carry the bigger of them ten or twelve Fathom diſtant, the one End being ſet at I, within half a Foot of the Packthread, and the other towards L; let them be ſtooped down, and then fix another Packthread, repreſented by the pointed Line S T, which muſt be ſtrain'd hard, after which, with your Billiard-ſtick, make your Border or Plat-form Q R P, then cut out your Gutters, and place your Pegs and Sticks, as in the former Net.

You may make this Form ſerve for two Winds, if you make the Gutters V. X. Z. R. juſt oppoſite to the others, and then place your main Sticks in them; when you would change your Wind, you muſt alſo turn about your Cords and tranſplant your Lodges; as for example, the foregoing Figure repreſents two Nets, which are ſet for a Wetterly Wind: Suppoſe the Wind ſhould chop about, and turn Eaſterly, you muſt then firſt of all put the End of the Cord M to the Letter C, the ſtrong Peg A, to the little *p*, and the Stake behind H to the little *m*, the main Stick K to the Letter X, the other I to the Letter V, and your Net will then be ſet to the Eaſt-Wind; you may likewiſe tranſpoſe the other Net, by turning the Cord Y to the little *a*, the ſtrong Peg to the little *o*, and that Stake behind to the Letter N: You muſt alſo turn your main Sticks about, and make a low Seat at the little Letter *h*, and dreſs up your Lodge there; the two pointed Lines *a*, *h*, *i*, *n*, and *b*, *o*, *p*, *m*, do finally demonſtrate how the Nets ſhould be placed when the Wind is turning about: Your Birds, both dead and alive, muſt be ſo altered as you ſee, and you muſt ſet two or three counterfeit Birds before the firſt Border, with a Lap-wing or Call-Bird, and another behind the Plat-form; the reſt of the artificial Birds may be ſet before the Border P Q, and the Holm-Rod behind the laſt Net.

We proceed, in the next place, to ſet down ſome Inſtructions when and how to call, and alſo when and how to draw the Nets for Plovers, and the like Birds; your Implements being all diſpoſed in good Order, as already directed, betake yourſelf to your Lodge, having your Pipe hanging at your Neck; and being every way watchful, when you eſpy any Game on the Wing, give them a Call, and cauſe your Call-Birds to fly a Turn or two ever and anon, as Occaſion offers; for the Game perceiving the Lapwings to ſtir, and fly from Place to Place, and your other Birds ſtand as it were feeding, they will be decoy'd thither in Expectation of ſome Food: when they approach, be ſure you do not make your Birds ſtir at all, for in that Caſe, they would ſoon perceive by the Forcedneſs of the Motion, that they were ty'd; and they will fly away for fear of being ſurprized themſelves: neither muſt you with your Pipe give them ſuch loud Calls, as if at a remote Diſtance, but leſſen your Notes by degrees: We have thought fit to ſet down the ſaid Notes here.

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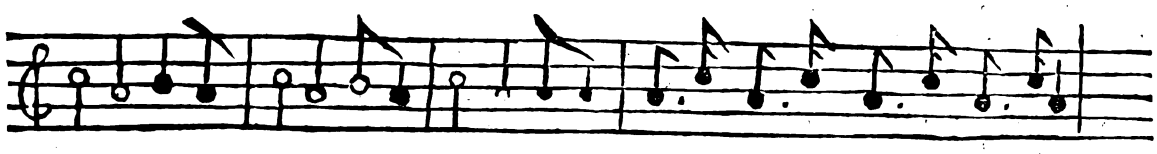
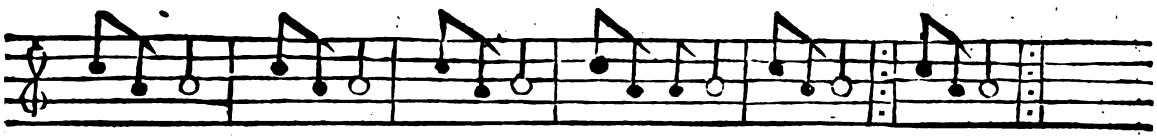
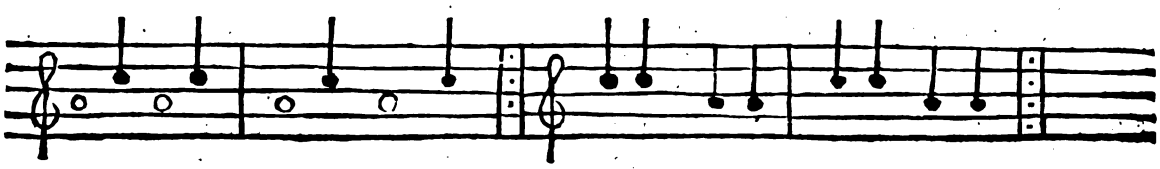
Natural Call for Plovers.



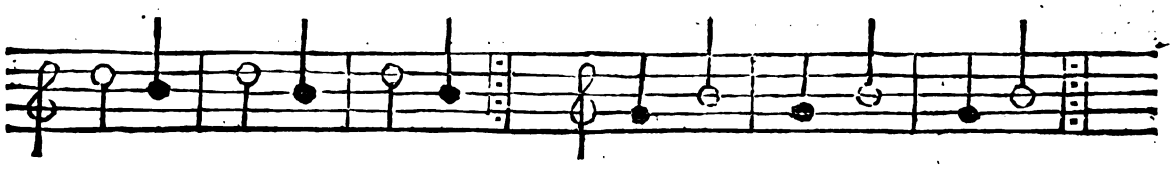
Right Call for large Guinets.



Call for Curlues. *Call for Guinets.*



The Cock Lapwing coming. *The Hen Lapwing.*



It is very difficult exactly to imitate the Notes, without good Obſervation and Practice; but as near as you can, call in the ſame Notes as you hear them, as they paſs by you, and be ſure not to let fly your Net, though there were never ſo many of them, and that they were juſt at the Net, unleſs they come flying againſt the Wind; when you perceive they begin to deſcend, and that they come within eighteen or twenty Foot of the Platform, let go your Pipe, and lay both Hands on your Cord, to let fly with all the Force you can, juſt as you perceive the firſt of the Flock between the two Stakes K I: If they are about, or above eight Foot high from the Ground, let them paſs on, for they will wheel about, and take another turn, nay, they will often paſs by you nine or ten times, before you find them right for your Purpoſe; you will find that moſt an end they will pitch a good way from your Net: if you perceive them ſo inclin'd, make a little Noiſe to prevent them; if nevertheleſs they take Ground, then get your Aſſiſtant, for it's good there ſhould be two at the Sport, to ſteal out at the back Side of your Lodge, and fetch a great Compaſs behind the Plovers; and if you had for that Purpoſe your artificial Stalking-Horſe or Cow, it would be of great Uſe: But for Want thereof, let him go on all Fours, or at leaſt ſtooping with his Head down, by which Means, he may by degrees, drive them from Side to Side, within ten or twelve Feet of the Border; at which time, let him throw up his Hat, and give a great Shout, upon which they will take Wing to fly over your Nets, at which Inſtant of time, draw in your Cords very briſkly, and take up all thoſe that are under the Nets.

When you have gather'd up all, clear the Place of all the looſe Feathers that lie on the Ground, and then ſet your Net in its former Poſition in order to catch others.

When you have two Nets planted, and that a Flock comes, do not preſently draw, but let your Aſſiſtant fetch a Compaſs and raiſe them, by which Means you may be aſſured of them.

When you ſee a great Flock coming, your Aſſiſtant muſt hold the Cord of your Holm-Rod, that is, the Kite's Wings, and draw it juſt when you direct him, that is to ſay, when the firſt Birds of the Flock fly low, and are within about ſix Foot of the Form; for as ſoon as ever they perceive the Holm-Rod aloft, the laſt of the Flock will firſt paſs on, and all of them come within a Foot of the Ground, ſo that you may take the greateſt Part of them, were they ten or fifteen Dozen; you muſt be ſure not to ſtir the Holm-Rod till the Birds be within ſeven or eight Foot of the Ground.

When ſome Guinets get into your Nets, which are Birds a little bigger than Larks, do not amuſe yourſelf with killing them, as you do the Plovers, one after another, but give them hard Blows with your Hat as you would do Flies, for they will very readily ſlip through a Net that has large Meſhes; you will ſometimes get above five hundred of them at once in your Nets, nd yet perhaps not catch above thirty.

Plovers are uſually roaſted, after they have been larded with ſmall Slips of Bacon; and when they are ready, they ſeaſon them with Orange-Juice, Salt, white Pepper, and Chibbol, and then ſerve them up to Table: Plovers are alſo dreſſed in the ſame Manner as Woodcocks, except that they are drawn: See *Woodcock*.

PLOUGH-SHARE, a thick Piece of Iron, which forms the principal Part of a Plough, and which terminates in a Point, in order to open and cleave the Ground.

PLOUGH, a moſt neceſſary Inſtrument, the chiefeſt of all Engines, as Mr. *Prat* terms it, and happily found out, whereof there is very great

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Variety, according to the ſeveral Cuſtoms of ſeveral Places: Some differ in the Length and Shape of their Beams; ſome in the Share, others in the Coulter, Handles, &c. every Place almoſt being wedded to their particular Faſhion, without any Regard to the Goodneſs, Convenience, or Uſefulneſs of the Sort they uſe: But, foraſmuch as ſome of them are more convenient in ſome Particulars than others, and ſuit ſome Sorts of Land better, it will be proper, *Firſt*, to give an Account of what ſort of Ploughs are reckon'd beſt for each ſort of Land: *Secondly*, to deſcribe the ſeveral Sorts of Ploughs; and *Leſtly*, to lay down ſuch Rules as may ſerve to direct Perſons how to judge what Sorts of Ploughs are beſt.

1. The Plough reckoned the moſt proper for ſtiff black Clays is, one that is large, long, and broad, with a deep Head, and a ſquare Earth-Board, ſo as to turn up a great Furrow, the Coulter long, and very little bending, with a very large Wing, and the Foot long and broad, ſo as to make a deep Furrow.

2. As for the white, blue, or grey Clay Land, the Plough need not be ſo large as the former, only ſomewhat broader at the Breech; the Coulter muſt be long and bending, and the Share narrow, with a Wing ariſing to arm and defend the Earth-Board from wearing.

3. That, for the red, white, Sands or Gravel, or any light Moulds, may be lighter and nimbler than the former; the Coulter ſhould be more circular and thinner, and the Wings ſhould not be ſo large. And as to the particular Sorts of Ploughs; the *Hertford-ſhire Wheel-Plough* has generally the Preference, being one of the beſt and ſtrongeſt for moſt Uſes, and eaſieſt of Draught, and what is beſt ſuited to all Sorts of Lands, except miry Clays in Winter, which are apt to clog the Wheel at that Seaſon; but even for that Sort of Land, they are the beſt Ploughs to plough up Lays, or Summer Fallows with, becauſe they turn the Turf better than any of the common Sort, and plow up Mole-Hills or unequal Ground without Levellings, and Fallow Lands in the Summer Seaſon in the drieſt Weather: The main Fault that attends them is, that their Handles ſtand ſloping on one Side, which renders them very troubleſome to hold as well as to follow, eſpecially to thoſe that are not accuſtomed to them: But it would be no Difficulty to remedy this in the Make of them, were the Makers and Holders of them not wedded to their particular Ways.

The Names of the particular Parts of a Plough are theſe; the Plough-Beam, the Handle, Tail, Stilts, Hales or Staves, the Neck or Share, Beam, the Earth-Board, Mould-Board, Breaſt-Board, Throw-Board, Shield-Board, &c. the Sheath, the Share-Iron, the Coulter, the Plow-Pin and Collar-Links, the Plough-Pillow and Boulter, and the Wheels.

They have a fine light Wheel-Plough about *Colcheſter*, with which, by the Help of two Horſes they plough up two Acres in a Day of their light Lands: This ſort of Plough is very ſingular for its Earth-Board, being made of Iron, by which Means they form it rounding, which ſerves to turn the Earth or Turf more commodiouſly than any other ſort of Plough.

There is ſomething very particular in the Shape of the *Lincoln-ſhire* Plough, which is a very good one for Marſh or Fenny Lands liable to Weeds and Sedge, and that is free from Stones, and this by reaſon of its Coulter, and the Largeneſs of the Share, which is often times above a Foot broad, and very ſharp; towards the Fore-part of it they have a Foot, which they ſet higher and lower, with a Wedge, which keeps the fore Part of the Plough from going deeper than they would have it: There are alſo Wedges that they ſet the hinder Part with: The Coulter is no other than a ſharp turning Wheel, which cuts the Roots of the Graſs or Sedge croſs by its Motion as it paſſes round, while the broad Share cuts the Bottom of their Roots.

That call'd the Dray-Plough, is moſt common, and the beſt Plough in Winter for miry Clays when the Land is ſoft, but as bad in Summer when the Land is dry, for the Point is always mounting out of the Ground: This Plough is ſet higer or lower, as they find Occaſion, by Wedges, and differs much from other Ploughs.

They uſe the Single-wheel Plough in *Suſſex*; a ſort of Plough that we mention, upon Account of its different Make from moſt others, becauſe they are a very clouterly Sort; and as they are very wide in the Breech, the Draught of them muſt needs be very difficult.

They have in ſome Parts of *Cambridge-ſhire* a very miry ſtiff Clay, with ſmall riſing Grounds; they ſow the upper Part with Corn, and the lower Vales, by reaſon of the Poachineſs of them; they reſerve for Graſs, which nevertheleſs in wet Winters are ſo ſpewy that they know not how to feed them: To cut Drains with Spades, they likewiſe thought to be very chargeable, and ſo they invented a Plough to do it with, in Make not much unlike another Plough, only much ſtronger and bigger; and from the Beam ſtands out a Piece of Wood wherein a Coulter is ſet, and another ſet in the Beam, which two Coulters ſtand bending inwardly, to cut each Side of the Trench; the Share is both very broad and flat, and cuts off the Bottom of the Trench: The Mould-Board is no leſs than thrice the Length of other Ploughs, and that in order to caſt the Turf a great Way off the Trench: This Inſtrument cuts a Trench of the Wideneſs of a Foot at the Bottom, a Foot and a half broad at the Top, and one deep. It was drawn with twenty Horſes, and the Price of it was three Pounds; but the Diſpatch it made was anſwerable to the Charge.

They have a *Spaniſh* Plough, with one of which, and a ſingle Horſe, they will plough in *Spain* two or three Acres of their light Lands in a Day. There is a great Difference in the Make of it from our common Sort.

As to the Rules to be obſerved in the Shape of Ploughs: 1. They muſt be great or ſmall, according to the Depth and Strength of your Soil, and as the Earth is wet or dry; for which Reaſon, every Farmer ſhould have ſeveral Sorts of Ploughs. 2. The Coulter, where you have dry Land, muſt be the greater and the ſtronger, and paſs the deeper, aud ſo proportioned to the Soil, becauſe the Weeds root the deeper in wet Grounds; for the more commodious cutting up of which, ſome fix on the right Side of the Coulter a ſmall Wing or Finn, which cuts the Bottom of the Roots aſunder, and ſeems much to eaſe the Draught of the Plough. 3. A great Thing to be obſerved in the making of Ploughs, is to bring them to go true to the Pitch they are ſet, and keep to the Line you ſet them in, without ſwerving to either Hand; this depends much

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much upon the Truth of the Iron Work, and therefore it is beſt the Plough ſhould rather be accommodated to the Irons, than the Irons to the Plough, the Wood-work being eaſily alter'd, if there ſhould be Need for it. Some are of Opinion, that a ſhorter Plow, or a Plough with a broad Breech, cannot go ſo eaſy after Cattle as a long narrow one; and the Reaſon they give is, that the ſharper and thinner any Tool is, the eaſier it paſſes, and the leſs Strength is required, and they think ſuch an one may be made to turn a Ridge as well as a broader; but after all, tho' the Make of a Plough does much facilitate Cattles Draught; yet the Main of the Draught lies in the Stifneſs of the Land you plow, and the Depth you are to go.

PLOWING OF LAND, the turning of the Ground up with a Plough, wherein we are to conſider, *Firſt*, the plowing of *Layes* and *Fallows*, which is the firſt, is plowing up of Graſs-Ground for Corn, being a Work commonly done in *January*, though the moſt proper Time is when the Land is wet, becauſe the Turf then may be turn'd without breaking: The chief Part of this Sort of Plowing conſiſts in the well turning of it; which if rightly done, will lay the Turf ſo flat and true, that it can hardly be diſcerned where the Plough went; and this depends much upon the make of that Inſtrument: For the well doing of which, if the Earth-Board does not turn the Turf well, a ſmall Piece of Wood is nail'd upon it, to take the upper Part of the Turf, as it riſes upon the Earth-Board, and this will make it fall over with the Graſs downward: a Trial and Experience are the beſt Rules where to place it. *Secondly*, we proceed to the plowing of *Fallows*, a very great Benefit to Land, not only apparent by the common Practice of it, but by the great Care Landlords take in all Parts to oblige their Tenants to a ſtrict Obſervance of it once in three Years, few Lands being able to produce more than two Crops without it; and it cannot be imagin'd, that any will find a Year's fallowing to be a Loſs to them, let their Land be what it will; nor yet the true plowing of it a charge that will not compenſate their Labour.

The Advantage of fallowing conſiſts in its laying of the Land in Ridges, and thereby expoſing it to the Froſt, Wind, Sun and Dews, all which contribute to mellow the Land very much; for the frequent ſtirring it, and breaking the Clots, diſpoſes it to bear good Crops: Another Advantage is, that it kills the Weeds, by turning up the Roots to the Sun and Air, neither does it deſtroy only the Weeds which grow with the laſt Corn, but wild Oats, and other ſuch noxious Things that ſow themſelves, and that aſſoon as they begin to appear out of the Ground, ſo that they have no Time to ſuck out any of the Heart of the Land.

In managing Fallows, when the Crop is off, let the Land lie all Winter, and what ever Graſs and Weeds grow on it, are ſuffer'd to be eaten off with Sheep in *April*, or the Beginning of *May*; aſſoon as they have done ſowing of Corn, they enter upon plowing up their Fallows: It is a Rule in moſt Places, that this firſt fallowing ought to be very ſhallow, well turn'd, and clapped cloſe together, for by how much the thinner the Turf is, the eaſier it will dry through, and it is the way to kill the Weeds, eſpecially if the Weather be dry, at which Time, one plowing is worth three others; But where there is a very cold Clay, that will not bear Corn well, without being expoſed to the Heat of the Sun to warm it, they will plow their firſt plowing to the Depth they aim at. The Times of the ſecond plowing is about *June*, it bears the Name of *Two-fallowing*; at which plowing you muſt go your full Depth: This Plowing is commonly perform'd by the Team early in the Morning, before the Dew is off, that ſo the Husbandmen may have Time to feed their Horſes, before they are imploy'd in carrying of Hay in the Afternoon. The Time of *Two-fallowing* is, about the latter End of *July*, or the Beginning of the next Month, this being the laſt Plowing before they ſow their Rye or Wheat: If the Land mounts full of Clots, and if it is a binding Soil, you muſt fine it by harrowing it when Rain comes; but then you muſt not let it remain long before you ſtrick, ſize or plough it up into little Ridges, eſpecially if it is wet Land, and ſo far as you poſſibly can, leave no Weeds or Graſs-Turfs unkill'd, or unbroken with your Harrows, becauſe it ſouers Land, and makes the Mould lie hollow from the Roots of the Corn: But if your Land will diſſolve well with the Froſt, the beſt way is to let it lie a little rougher, eſpecially if ſo be you deſign to ſow Barley therein, then the rougher it lies for a Winter Fallow, ſo much the better, becauſe it remains drier, and the Spring Showers will afford ſufficient Moiſture to make it fine for ſowing: But if the Winter does not diſſolve the Clods, which it will not do in binding Lands, eſpecially ſome red Loams: For the fallowing of theſe Lands, they are often forced to wait for Rains, becauſe they plow only with the Dray-Plough, the Point of which is always mounting out of the Ground in dry Weather, ſo they are often forced to plow their Fallows ſix or eight times, which does but ſeldom kill the Weeds: for plowing in wet Weather, removes them out of their Places, and turns moiſt Earth upon their Roots, which is a means to make them quickly grow again. It has been often experienced, that a *Hertfordſhire* Plow made a better Fallow in *Eſſex* with three plowings, than others could do in their ordinary way with ſix or ſeven: You may ſometimes where Land is clotty, and a Shower of Rain comes that ſoaks thro', make uſe of a Roll to break the Clots. Their Rolls are made octangular in *Oxfordſhire*; the Edges of which, they reckon break the Clots better than the round ones; but in the Hundreds of *Eſſex*, where they have a very churliſh blue Clay, they uſe large round Rollers, ſtuck with Oaken Pins about three Inches long, and four Inches diſtant from each other in the Rows, and each Row twelve Inches aſunder; but in *Hertfordſhire* they always if poſſible, plow in dry and harrow in wet Weather, which makes the beſt Fallows, and always in fallowing of Land, they plow one plowing croſs the way, that they intend to lay the Ridges, when they ſow them.

They uſually plow their Fallows in *Suſſex* but twice, tho' thoſe who have the beſt Experience in Agriculture, inform us, that a well-order'd Fallow would be of much more Advantage to them; for tho' the Land may not need fallowing to enrich it, it will to ſweeten it, and to kill the Weeds, which fallowing gives the beſt check to.

Where the Land is but indifferent, and Manure not to be got, fallowing every other Year is

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found to be a great Improvement, and is a very ancient Piece of Husbandry.

In ſome Places, they take a Crop of Wheat, and a Crop of Peaſe, and ſo fallow their Land again: They often in *Staffordſhire* give their Land a Winter fallowing, beſides the three Summer fallowings, and lay their Land up in Ridges, when they ſow Barley,

You muſt obſerve in Winter, to harrow no more down, than what you can quickly rear up again upon an Edge, becauſe if much Rain comes upon it, while it lies flat, it will make it ſo poachy, that you cannot plow it, eſpecially if it is a wet clayey Land, and make it to breed Weeds, and therefore the beſt way then is to plow up in a Morning, and harrow down in the Afternoon what you deſign to plow or ſtrick the next Day; or elſe you may harrow it in the Morning juſt before you plow it: And if Land happens to be full of Weeds, becauſe of the Wetneſs of the preceding Summer, plow it up as ſoon as you can in Winter, in order to deſtroy them, and to mellow it: Some ſprinkle upon Lands deſigned to be fallow'd the next Year, with the laſt Crop of Corn, four or five Pounds of Clover upon an Acre, which ſerves them to feed at *Michaelmas*, and the next Spring till about Midſummer; at which time they begin their firſt fallowing, and they plow it up in *Auguſt* into ſmall Ridges, and in this manner let it lye for a Winter fallow, ordering it for Barley, the next Spring after: See *Ridge*.

PLOWMAN; a Perſon whoſe Buſineſs it is to hold or manage the Plow; in following his Occupation he ought to look to the nature of the Earth, next to the Seaſons of the Year, and then the Cuſtoms and Faſhions of the Place wherein he lives; which Cuſtoms are however kept but too rigidly, and as we may ſay, ſuperfluouſly in many Places, to the Prejudice of good Husbandry, of which all Country Gentlemen &c. are deſired to take Notice: He ſhould likewiſe know how to lay his Furrows, of what Depth he ſhould plow them, and how he may be able to raiſe and gain the greateſt Store of Mould, in which his own Experience will teach him beſt; as alſo to order his Cattle, and chooſe them for the Diverſity of the Grounds he tills; but in caſe the arable Land ſhall be againſt the Side of any ſteep Hill, as for the moſt part all barren Earths do; If a Man ſhould plow your Land directly againſt the Hill, beginning below, and ſo aſcending ſtraight upright, then down again, and up again, this very labour would neceſſarily breed ſuch a Wearineſs in the Cattle, beſides the over-heating and ſurfeiting of them, that there would be no going thro' with the work; therefore he muſt take care to plow it ſideways, over-thwart the Hill, where the Beaſts may tread on the level Ground, and never directly up and down: So alſo ſhall the Compoſt or Manure laid upon the Ground, not be ſo ſoon waſted away from the upper part; for the Furrows not lying ſtraight down in an even Deſcent but turn'd croſs-ways upwards againſt the Hill, muſt neceſſarily hold the Soil within it.

PLUM-TREE, in Latin *Prunus*, a Tree that is diſtinguiſh'd in general into two Sorts, the wild and the Garden Plum: The wild is very ſmall; the Bark of a grey Colour inclining to Purple; the Leaves do not grow till after the Flowers; they are ſmaller and harder than thoſe of the Garden Plum-Tree; the Flowers are whitiſh, tender, bitter, and conſiſt of five Leaves: The Fruit is about the Bigneſs of a large Grain of a Grape, of a blackiſh Colour inclining to blue, whoſe Pulp is of a dark Green and of a bitter Taſte; it contains a Stone as large as that of a Cherry; they call the Fruit by the Name of Bullace or wild Plum. This Tree grows in Fields, Hedges, and uncultivated Places.

All the Parts of the wild Plum-Tree, that is, the Wood, Leaves, and Fruit are aſtringent, they are uſed in Dyſenteries and the like Fluxes of the Belly; they ſqueeze out the Juice of the wild Plum, by cruſhing them in Pieces; and they put this Juice upon a ſmall Fire, in order to thicken it, and give it a Conſiſtence like unto that of Liquoriſh: They uſe it in the Room of the *Egyptian Acacia*, and hence it is, that they call it *Acacia Noſtras* or *Acacia Germanica*: The Doſe is from half a Scruple to a Dram.

The cultivated or Garden Plum-Tree is of a middle Stature, having indented Leaves hanging downwards; the Fruit alſo hangs down and is pulpy, having a longiſh and hard Stone in it: the Tree and the Fruit are alſo very well known: It bloſſoms in *April*.

It would be endleſs to enumerate the ſeveral Sorts of Plum-Trees, as they differ in their Shoots and Leaves from each other, and as they are diſtinguiſhed chiefly by the Fruit, which are of ſeveral Colours, Taſtes, and Forms. However we muſt not overlook thoſe of them which are the moſt remarkable.

That Plum call'd Sebeſten, is not ſo large as the common Plum: The Bark of the Trunk of this Tree is white, and that of the white is green; the Leaves are round and firm, the Fruit is like a ſmall Plumb, with a triangular Stone within: The ripe Fruit is green, inclining to black and very ſweet to the Taſte; the Pulp is glewy of which the *Syrians* and *Egyptians* make Glew which they call the Glew of *Alexandria*: It grows in *Egypt* and in *Syria*, and being brought from thence into *Italy*, is cultivated there: The Sebeſten Plums are laxative, and they are alſo good for burning Fevers, Coughs, Roughneſs of the Tongue, and ſtrengthen the Stomach. It allays the Heat in the Urine, which proceeds from Choler. If you take thirty or forty of theſe Plums, ſteep'd in Gravy, they compoſe the Diſorders of the Belly, the beſt are thoſe that are full and pulpy, and do not ſmell muſty.

The beſt of all the Plums are the Damſons which came from *Syria*, and which being dry'd, are good for the Stomach; and the freſh ones are ſtill better than the other; the Leaves are cooling, drying and binding, and ſtop Fluxes: Their Decoction in Wine, with which the Mouth is gargariz'd, is good for Rheums, that fall upon the Gums and the reſt of the Mouth: Damſons enter into the Compoſition of the Electuary call'd *Diaprunis*, an admirable ſweet Remedy to purge the Bile, upwards and downwards: Their Decoction given in a Gliſter mix'd with Nenuphar Honey eaſes the Head-ach; The Decoction of the Leaves of Damſons boiled with a little Milk, heals Ulcers in Infant's Mouths: The Gum of it ſteep'd in white Wine and drunk faſting, breaks and brings off the Stone by way of Urine: but theſe Plums being eaten raw and in too great a Quantity may cauſe a Looſeneſs.

Theſe Orile Plums are good to eat in the Month of *July* and when the Weather is ſomewhat hot, and they continue to the end of *October*; but if the Seaſon

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Seaſon is rainy and cold, they are inſipid, and are no longer good to eat but to the beginning of *September*. All Plums are moiſt and cold.

Thoſe that are moſt in Eſteem, and which we ought not to neglect to cultivate are,

The Great black Damſon, a good Plum that eaſily quits the Stone: It has a dark yellow Pulp, and is much ſugar'd; it's very good eaten raw: It does better in an *Eſpalier* than in the open Air, where it is ſubject to fall off.

The Little black Damſon is not altogether ſo good as the laſt, tho' much valued; they alſo make Prunes of this Sort.

The red Damſon, a moiſt Plum, that eaſily quits the Stone, and has a very ſugar'd Juice.

The white Damſon, a round and ſmall Plum, that eaſily quits the Stone, and is very ſugar'd.

The Violet Damſon, is thicker and longer than the laſt; its Juice has ſomething that is noble in it.

The Violet Damſon or Maugeron Plum, is large and eaſily opens; it has alſo a very good Taſte and ſomething that is particular in it.

The grey Damſon or green Apricock is yet larger than the laſt, and very good to be eaten raw.

The Damſon of Tours is big and of an excellent Taſte, it eaſily opens, and is eaten laſt.

The *Spaniſh* Damſon, is large, round, red and much blown; it eaſily quits the Stone, but does not taſte ſo well as the other Damſons.

The *Mirabel* may be put amongſt the Kinds of white Plums: Its of an Amber Colour when ripe; it comes from the Stone, is full of Juice, and is very good in Comfitures: There are two Sorts, the greater and the leſs, and are eſteem'd both to be equally good.

The Potiron or Bull Plum, is thick, long and of a red brown Colour; it does not eaſily quit the Stone, its Taſte is ſharpiſh; its forward and grows plentifully; its not very common about *Paris*. They make Comfitures of it: There is alſo another white Potiron, whoſe Juice is very ſugared.

The Apricock Plum, of which there are three Sorts, the yellow, which is thick and long and the leaſt eſteemed, the red which is bigger, and taſtes like an Apricock, and the white, which is alſo big, round and has a very good Juice.

Jeane Native is a long yellow Plum, and firſt ripe of any now in uſe, and eſteemed only for its Earlineſs.

The Diapred Plum, of which there are two Sorts which are valued, the Violet which is long and blown, it eaſily quits its Kernel, and the Taſte of it is more delicious than that of any other Plums, and is eaten among the firſt. The red or the roch Cordon is big, round, and very good to be eaten raw: It eaſily quits the Stone, they make Prunes of it.

The *Drap d'Or* is a ſort of Damaſk or Damſon Plum, not very large: It has a yellow Coat ſpeckl'd with red; it is of a very delicate ſugar'd Taſte: The Tree is not uſually a great Bearer; tho' it is ſome Years well loaden.

The Violet Pendrigon is of a longiſh Shape, and of a very excellent Taſte, being always in great eſteem for its Goodneſs: There is one ſort of this whoſe Pulp does not quit the Stone, and another that does, the latter is more valued; tho' they are both admirable, either raw or comfited.

The white Pendrigon has as fine a Taſte as the Violet, it comes from the Stone, and is good either raw or preſerved.

The Matræ Claud, is a large white round Plum, the Juice is very briſk, tho' ſweet; its Pulp firm, coming from the Stone, and it ought to be reckon'd among the choiceſt Plums.

The Royal is large and round, of a lively Red, and exquiſite Taſte, coming from the Stone, and in nothing behind the Pendrigon.

The *St. Catherine* is a large white Plum, more flat than long, and does not eaſily come off from the Stone, as it ripens upon the Tree, it turns ſomewhat to an Amber Colour: Its good to eat raw, as having a ſugared Juice, but yet is beſt in Comfitures.

The Moyen of *Burgundy* is a longiſh Plum, yellow both without and within; its not good to be eaten raw, but excellent in Comfitures and Marmelade.

The Iſleavert is a long ſmall Plum, that is not worth eating raw, but very good in Comfitures, and does not loſe its green Colour.

The Minion is thick but of a longiſh Shape, yellow with ſome red Specks when ripe, like the Virginele, parts from the Stone, but not freely: It has a rich ſugar'd Juice, is a good Bearer, and in a good Seaſon juſtly rank'd amongſt the beſt Plums.

The Queen *Claudia* is white and round, a little flat, its Juice is very ſweet; its Pulp firm, and comes eaſily from the Stone, for which Reaſon it is much eſteem'd, and ought to be reckoned among the choiceſt Plums; it ripens very late.

The Imperial of which there are four Sorts, the Red is the moſt eſteem'd; its large, good to eat raw, and excellent to bake.

The Date Plum may be reckon'd of the Number of the Imperials; its diſtinguiſh'd into two Sorts, the white and the red: Theſe Plums will keep long upon the Tree, and when they are gather'd, they are good to eat raw and ſtew'd.

Roſhea Courbon, a middle ſiz'd Plum, or rather large, round ſhap'd, and of a bright Red, of an excellent briſk, high, vinous Taſte, and firm Pulp: One of the beſt Plums, but ſometimes an ill Bearer: It does not part from the Stone.

The *St. Julian* is a Plum of a deep Violet Colour, and will not quit the Stone: It will dry or wither upon the Tree, to which it will ſtick till the Froſt comes.

The Imperatrice is a later Sort of violet Pendrigon, and of the ſame Shape, ſticks faſt to the Stone, of an excellent Taſte, and hangs upon the Tree till the beginning of *October*: If carefully gather'd, it will keep a long while in the Houſe laid ſingle upon dry Shelves, and is the moſt uſeful Plum of any.

There are other kind of Plums eſteem'd by ſome People, *viz.*

Orleans.	*Green Gage.*
Fotheringham.	*Cheſton.*
White Punello.	*Morocco.*
Virgenel.	

Plums reckon'd by us fit for Baking and Preſerving.

Red Imperial.	*White Pear Plum.*
White Holland.	*Pomgranet.*
Black Muſcle.	

But

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But as to the preſerving or comfiting of Plums, we are to be a little more particular. Plums are comfited, peel'd or unpeel'd, their Stones being left in them. They ſcrape the Stalks a little, to make 'em look greener, they throw the Plums into the Water as they are peel'd; thoſe you deſign to comfit muſt be gather'd from the Tree, and uſe not thoſe that are fallen off: The true time of gathering, is when thoſe that take a Colour begin to grow red; the moſt excellent for this purpoſe are the Imperial, the Pendrigon, the Diapred, the Apricock, the Brignot, the Iſlevert, *St. Catherine*, and others: The Plums which are uſually peel'd, are thoſe whoſe Skins grow red in ripening; the others muſt be left unpeel'd; unleſs it be on the account of greater Delicateneſs; for as to the matter of Taſte, the Skin is the moſt ſavoury Part of all Fruits: They parboil them in a little Water, and then pouring the whole into a Pan, they put it into a Stove, where the Fewel is but half lighted; to the end that coming on gradually, the Sugar may have leiſure to melt.

It muſt be obſerved, in reference to all Comfitures with Sugar, that the Fewel ought to be but half lighted when the comfiting is begun, and, if it be poſſible, the Whole ſhould be done at once, that is, you ſhould not take it off the Fire, till you think it is ready; for if they are often put upon the Fire, it leſſens their Colour and cauſes the Syrup to burn.

Its enough in reſpect to the comfited Plums that the Scum riſes up to the Top of the Pan or Baſſine, which you ſhould ſkim carefully, and that you turn or roll the Fruit in its Syrup, with the back of your Scummer, cauſing it always to boil over the Fruit, and when you find the boiling grows ſlow, it's a Sign its near enough, and this may be alſo known by letting ſome Drops fall upon a Plate, if you find they do not run: Your Comfitures being ready take 'em off the Fire and order them in the ſame manner as you do *Pears*, which you may ſee under that head.

If you would dreſs 'em in Bowls or Cups, when your Comfitures are done enough, and almoſt cold, drain the Syrup from them, and range them handſomly in your Cups without preſſing them much; then after two or three days you may drain them again, in caſe of any Moiſture left in them, and let the Syrup be heated again, and if it is too clear, it muſt be boiled once more, and then let it be ſtrain'd through a Kentin upon your Plums, without taking them out of the Cups, and the Syrup which will ſwim on the Top of them will preſerve them from growing mouldy. Let 'em lie for three Days uncover'd, and afterwards cover your Bowls with Paper according to their Thickneſs, ſo as the Paper may touch the Syrup, that in caſe it grows mouldy, it may be chang'd; and this will make your Comfitures appear incomparably more beautiful when the Paper is taken off.

To make Compotes of Pendrigon Plums, take to the Quantity of two Pounds or thereabouts of Pendrigon Plums, which you muſt peel very neatly, and as you do 'em, throw 'em into freſh Water, and boil them in your comfiting Pan in Water, after you have well drain'd them from the firſt freſh Water; and then give them a Walm, and take care they do not run into Marmelade; then taking them off, let them drain upon a Diſh or Plate; this done, take half or three quarters of a Pound or more of Sugar, which you are to put to your two Pounds of Fruit, the Sugar you are to boil into a pretty ſtrong Syrup, then you are to put your Plums in order one after another, for fear they ſhould break; ſtir them up gently in the Pan, and give them ſeven or eight Walms, then take them off, ſcum them, let them cool and ſerve them up.

You may make a Compoſt of the Plum call'd the Iſleavert in the ſame manner; if they are not ripe you muſt boil them a little more, and this you will know by peeling them; you muſt take care that they do not burſt in the Water.

As for Compotes of Plums to be eaten hot, you are to put but half a pound of Sugar to a Pound of Fruit; to make them the neater, you may cut off half the Stalk. You may take them out by the Remainder with your Finger, unleſs you have a mind to make uſe of a Fork.

If you would *preſerve White Orange Plums*, you muſt give them three or four Pricks with a Pin, near the Stalk, and ſome others in ſeveral Places, to the end that they may not afterwards be apt to tear, and that the Sugar may the more eaſily penetrate into their Bodies: They muſt, as they are done, be thrown into Water, while ſome other Water is boil'd, into which they are to be ſlipt: when they begin to riſe, they may be removed from the Fire, and ſet by to cool: Then ſet them again over a gentle Fire, that they may be brought to their former green Colour, and let them be cover'd; taking care that they do not boil, leſt they ſhould turn to Marmelade: As ſoon as you perceive them to be very green and ſomewhat ſoft, let them be cool'd in freſh Water and drain'd, in order to be put into their Sugar; allowing two Ladles full of Sugar, for one of Water, till the Fruit being laid in earthen Pans is well ſoak'd, without riſing on the Top: They are next day to be ſlipt into a Copper Pan, to ſimper over the Fire, ſtirring them gently from time to time, to keep them from Boiling, and you may on the third drain 'em on a Sieve or Cullender: Then ſlip them into the Syrup, which has had ſeven or eight Boilings, cauſe them to ſimper for a while, and ſet all by, till the next day; when the Syrup is to have fifteen or ſixteen Boilings, augmented with Sugar, or Syrup of Apricocks, which is better for that purpoſe, as preventing them from candying, ſo that the Plums may always be equally ſoak'd; let the Syrup on the following Day be boiled ſmooth, and on the next between ſmooth and pearl'd, and having ſlipt in the Fruit, let it ſimper every time, before it is taken off from the Fire: Laſtly, having boil'd your Syrup till it be pearl'd, and ſlipt in the Plums, give them ſeven or eight cover'd Boilings, taking off the Scum, and dreſs them as you ſhall think convenient, in order to be dry'd the Stove.

The *Orange Plums* muſt be choſen, before they are altogether ripe, as well as the moſt part of other Sorts of Fruits: The other kinds of Plums that are akin to thoſe, are uſually preſerved after the ſame manner, and among others thoſe of Iſleavert and the Muſcle Plums.

To *preſerve Amber Plums*, you muſt prick them with a Pin in ſeveral Places, and boil them in the ſame Water into which they were thrown: as ſoon as you find 'em riſe on the Surface of the Water, remove them from the Fire to be ſpeedily cool'd in freſh Water: In the next Place, drain and ſoak them in clarify'd Sugar, which is to be heated and pour'd upon the Fruit, lying in the

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Earthen Pans: drain them again next day, and boil the Syrup a little ſmooth: The Syrup on the ſecond Day muſt be likewiſe boil'd, till it becomes very ſmooth, and on the third till it is pearl'd, when you are to give the Plums ſeven or eight Boilings: As often as they are ſet thus over the Fire, you muſt augment them with Sugar which has attain'd to the ſame Degree of boiling; to the end that the Fruit may be always equally ſoak'd, in the Earthen or Copper Pans, in which they are left; after they have ſimper'd for ſome time, when you have a mind to finiſh the Work, let them lie in the Stove during the whole Night, ſo as they may conveniently be drained and dreſſed the next Morning, in order to be dry'd in the Stove, after the uſual manner.

Red Plums preſerved; when you have provided theſe Sorts of Plums, ſuch as *Red Orange Plums*, *Bell Plums*, *Imperial* or *Apricock Plums*, or others of the like nature, let them be ſlit as it were *Apricocks*, and ſton'd: If you have four Pounds of Fruit, take the ſame Quantity of Sugar, paſſed thro' the ſtraining Bag, put all together into a Copper Pan over the Fire, and keep ſtirring them continually, leſt the Skins of the Plums ſhould break, if they ſhould happen to boil; after you have cauſed them to ſimper for a while, ſet them by to cool; then drain them on a Cullender or Sieve, while the Syrup is boil'd ſmooth, and ſlip your Fruit into the ſame Syrup, giving them ſeven or eight cover'd Boilings; take the Scum off carefully, as well as when the Pan is removed from the Fire; the Plums afterwards being put into Earthen Pans, muſt continue all Night in the Stove, ſo that they may be drain'd next Morning as ſoon as they are cold; and dreſs'd to be dried on the Stove, upon Slates or Sieves.

You may *preſerve Plums* with *Half Sugar* or otherwiſe, in this manner: Take four Pounds of Fruit, with the like quantity of pearl'd Sugar, give them one little Boiling, and ſet them by till they have caſt their Juice; then let them be ſet again on the Fire, and boil'd to the pearl'd Quality; they muſt afterwards lie in Earthen Pans till the next Day, when they may be drain'd and dreſſed as the others, for drying in the Stove: All Sorts of good Plums may be preſerved after the ſame manner, and they may alſo be pared, after having ſcalded them in Water; for the reſt the above ſpecify'd Directions may be obſerv'd in every Particular, only they muſt be ſtrew'd with Sugar before they are dried in the Stove.

As for *Paſtes* and *Marmelades* of Plums, you will find them explain'd among others.

Plum-Trees are neither grafted by Slip nor Scutcheon grafting, except upon a few other Plum-Trees, as the *St. Julian*'s Black Damſons: They thrive but indifferently upon thoſe of good Kinds, as the Pendrigons, Apricock Plums, *St. Catherine*, &c. Mr. *Chomel* ſays, he ſometimes has grafted them upon large Almond-Tree Stocks, that were handſome, but that for one that ſucceeded many failed.

If you find your Plum-Trees languiſh and bear but little, pour the Lees of Wine mix'd with an equal Quantity of Water upon the Roots, or elſe Ox Urine alone, or elſe Man's Urine, that is ſtale, and mix'd with an equal Quantity of Water, or laſtly the Aſhes of an Oven, eſpecially Vine-Twig Aſhes.

We had almoſt forgot to take notice of the Pruning of Plum-Trees; but the ſame Rules being to be obſerved in Reſpect to them as to *Peach-Trees*; the Reader is referr'd to that Article; only it muſt be obſerved, that whereas the beſt Time for pruning of Peaches and Apricocks is in *March*, Plums ought to be prun'd in the Month of *February*.

POETS-HYACINTH, call'd by ſome the *Hyacinth of Conſtantinople*, and by the *French Oeilets de Poetes* or *Poets-Pinks*; becauſe of the Leaves being placed ſomewhat like thoſe of a ſingle Pink: This Plant ſhoots out ſeveral Stems from its Root of about a Foot and a half high: It is divided into ſeveral Branches, and its Leaves are long and pointed at the end; The Flowers grow at the Tops of thoſe Branches like Pinks, being compoſed of 5 Leaves of a deep red Colour, and ſometimes mix'd with ſome Stroaks of white.

After the Fall of the Flower comes a Fruit, which contains black Seeds in Shape almoſt round.

This Flower will grow well enough if it is ſet in a good place in a Garden: Its multiply'd by Seed, by Slips with part of the Roots, and by Slips without them: Its a vivacious Plant.

The Seeds of Poets Hyacinth, muſt be ſown either in the Months of *September* or *October*; but tho' it has been juſt ſaid, that it will as it were thrive any where in a Garden; yet when the Seed is ſown, it ſhould be in a moiſt compound Earth, becauſe that being to acquire there thoſe Diſpoſitions that may fit it for Production, it ought to have the moſt ſubtil and the moſt volatile Salts for its Nouriſhment, which the ſimple Earths have not.

Regard being had to this Obſervation, a Bed muſt be prepared, upon which ſome Mould muſt be ſpread an Inch deep, let it be mingled with Garden Soil ſifted, and then ſmooth the Superficies with a Rake as neatly as poſſible: All this While it is to be ſuppoſed that the Seed has been well choſen, and of a good Ripeneſs; it muſt be ſown ſcatteringly or in Drills drawn croſs a Bed in a Line. It ought alſo to be ſown thin, and then cover'd with the Hand, paſſed gently over it, or elſe a fine Rake may be uſed to ſmooth the Surface of the Bed.

Notwithſtanding what has been ſaid about making Beds cover'd with Mould to receive the Seed, it's not to be underſtood that a particular Bed ſhould be made for each Seed; but only how theſe other Seeds ſhould be ſown to the beſt Advantage, if the Gardener has Seed enough to fill his Bed; if not, a little Plot of Earth, ſuch as the End of a Border fitted up, will do: No Man ſhould ever make a Bed for a particular Seed, unleſs he has enough of the Sort to fill it.

Poets Hyacinth being ſown in the foreſaid manner, as ſoon as they come up they muſt be carefully weeded and watered, as occaſion requires, in which the Gardener's Prudence will direct him.

That they may get well over the Winter in this Condition; they muſt be cover'd with a great deal of Straw, or dry Dung, not forgetting to uncover them when the Weather grows mild, and that the Sun ſhines: They will then thrive on till the Month of *March*, where receiving new Vigour from the Spring, they ſhoot forth ſufficiently to be tranſplanted at the latter End of the Month, or the Beginning of *April*.

Poets Hyacinths are alſo ſown in Beds in *February* or *March*, and the Plants that are then ſet muſt be well look'd after, that no Froſt may come at them, and when the proper Seaſon for it comes, they muſt have due Waterings.

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The multiplying Poets-Hyacinth, by Seed is indeed the first way, and what ought to be call'd the principal; but the doing it by Slips is the shortest Method to increase their Species: It must be observed by the way, that this Plant delights in a Soil pretty substantial, and to be often watered; which being done, they take Stocks of a Year or two's growth and well grown, displant them gently with a Dibble, take away every thing that looks to be dead about them, and holding a Tuft of them in their Hands, break off the Slips one after another; after which they plant them as deep as the very Bud which appears green; press down the Earth about them, to hasten their taking Root, water them at first and then stay till they want it again, and they must also be well weeded.

This sort is not hard to take Root, for if it has but three or four Fibres of Roots; it will become very tufted.

They are generally planted in the beginning of the Spring, and also then multiply'd by Slips.

Nature has given this Plant so many Dispositions to form Roots, that it is multiply'd even by Slips that are broken off without any Parts of the Roots; and to succeed herein, the Gardener should have Pots or Baskets ready full of Earth, half Kitchen-Garden Soil sifted and half Mould, then let him take the Slip as he has broken it from the Mother-Stock, and let him bury half its Length in the Ground, let him press down the Earth upon it, then water it, after which, let him carry his Pots or Baskets to some shady Place, till he sees some Tokens that the Slips have taken Root, and when they begin to shoot forth, let him put them, where the Heat of the Sun may reach them by degrees.

Poets-Hyacinth thus multiply'd are in a Sort of a Nursery, from whence they must be taken to be transplanted elsewhere, because they will not have convenient Room enough in the Pots or Baskets: This work should be done when their Flowers are past, and out of the Stalks that bear them the Slips are to be chosen. This Plant has a particular Grace either in Borders or other Places of a Garden, and those that are sometimes put into Pots, look there very agreeably.

POINT *In*, a Term in Heraldry, when two Piles are born in a Coat of Arms, so as to have their Points meet together in any Part of the Escutcheon: They say, *He beareth two Piles in Point.*

Points in Heraldry, several Places in an Escutcheon, diversly nam'd according to their Situation: See *Escutcheon.*

Point Campion.
Point Dexter.
Point Plain.
Point in Point.
} All Abatements of Honour, which see under that Word.

POLDERS; old Trees usually lopp'd, of which see *Shrowding of Trees.*

POLE, a Term in measuring Land being the same with *Perch* or *Rod*, or as some call it *Lugg.* This Measure by our Statute Law, is a Length of 16 Foot and an half; but it varies by the Usage of some Countries, being in some Places 18 Feet, which they call *Wood Land Measure*, in some Places of one and twenty Feet, which is call'd, Church Measure, *i. e.* of such Lands as did or do belong to the Church, and in others of 24 Feet, and this is call'd *Forest-Measure.*

POLE-CAT, a sort of domestick Martern, the same being a little Animal that has a narrow Muzzel, short Tail, red Back and Sides, and a white Throat; they live upon Moles and Mice, and eat Pigeons-eggs in Dove-houses; it's of so devouring a Nature, that it will destroy all the Poultry in a Hen-house in one Night: It hates Ravens and Crows, and fights with Rats and Snakes; there are two Sorts of them, a domestick one, that lives about Houses, and the wild one: The wild lives in Caves and Clefts of Rocks; that about Houses lives upon Pigeons and several other animals, and makes its Aboad about Barns: The wild one feeds upon Moles, Rats and Bats: Its Ordure sometimes smells like Musk. They make use of the Brain and Liver of the Pole-Cat against Epilepsies, and its Stomach and Flesh against the Stinging of Adders: The Gall mixed with Fennel-water is good to dissipate Cataracts in the Eyes: Its generation Parts must be reduced into Powder, and taken for the Retention of Urine. The Dose of all the Parts of this Animal is from a Scruple to a Dram.

To kill Pole-Cats and Foxes, take an Apple or a Pear that is full ripe, cleave it in the Middle, and strew upon it the Powder of *Nux Vomica* reduced very small, then close and put it near the Hen-house; now, these Animals meeting it in their Way as they go to seek their Food, will not fail to eat it, and so they will be poisoned.

The Methods to take them in Hatches, and small iron Gins, like those made for Foxes, are so very well known, that nothing need be said of them; only for preserving the Pigeon-houses from being destroy'd by Pole-Cats, they must be erected where a Ditch or Channel may be had to run round them; and this will keep those Vermin from making their Burroughs under Ground.

POLL-EVIL, a Distemper in a *Horse*, being a *Fistula* growing between the Ears and the Poll and Nape of a Horse's Neck, which proceeds from evil Humours that approach the place; or else from some Blow or Bruise, for that is the weakest and tenderest Part of all the Head, and therefore soonest offended. This Disease comes mostly in the Winter; the Signs to know it being the Swelling of the Place, which, in some Course of Time, will break of it self, rotting more inwardly than outwardly, and therefore the more dangerous if not cur'd in time.

After you have shaved the Hair from the Swelling, lay on a Plaister of Shoemaker's-Wax upon allom'd Leather, and let it lie till it has ripened or broke the Impostume; take a Pint of White wine Vinegar, and when boiling hot, mix therewith as much Loam of a Mud-wall, with the Straws in it, and apply it as hot as the Horse will suffer it, renewing the same once a day till it be well.

POLY, a Plant of which there are two Sorts; the first is small, of a dark white Colour, and the Leaves are longish, indented on the Edges, incompassing the Stem with a Tuft from the Root to the Top by equal Intervals, there being likewise small ones that accompany the large; the Stems are straight, round, hard as Wood, and of a dark White: They have Flowers at the Top join'd together like small Heads in the manner of Thyme, and they are odoriferous, but faintish. This Plant grows on Mountains and gravelly Places, and blossoms in *May* and *June.*

Poly is bitter-tasted, incisive, aperitive, and absterssive: Its Decoction cures the Obstructions

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of the noble and inner Parts: It provokes Urine and the Menſes; when it is green, it is made uſe of to heal Wounds, and particularly the deepeſt; being apply'd freſh to the forehead, it is good for Cataracts and Dimneſs of Sight, and there is no better Remedy.

As to the ſecond Sort of Polium, it creeps upon the Ground and ſhoots forth a pretty many Leaves that are ſmaller than thoſe of common Roſemary, beſides that they are harder and white on the outſide: The Stems are ſmall, round, of a dark white and limber; they produce at the Top, certain Heads or Cups that are alſo of a dark white Colour, and almoſt like thoſe of the Mountain Poly before deſcrib'd: This Plant grows on Hillocks in dry Places and bloſſoms in *May* and *June*.

This Poly is leſs efficacious in its Vertues, than the other; the Decoction of it being drunk is good for the ſtinging of Serpents, Dropſies and the Jaundice; being taken with ſome Vinegar; it is proper for thoſe that are troubled with the Spleen; but it is injurious to the Stomach, and cauſes the Head-ach; however, it opens the Body and provokes the Menſes.

POLYPODY, or *Oak-Fern*, in Latin *Polypodium*, a Plant that has Leaves like Ceterach, tho' longer, greener and more indented: They keep on both in Summer and Winter; but new ones come on in *April*: It does not bloſſom at all, and bears no Seed; the Root is fibrous or rather full of ſmall Hairs, reſembling thoſe of the Fiſh *Multipedes*; its about the Thickneſs of one's Little Finger, green on the inſide and black without; its of a ſweet and rough Taſte. It grows on Stones cover'd with Moſs and upon the old Trunks of Trees.

As to the Vertues of this Plant, the Polypody that grows on Trees is the beſt, and eſpecially that upon Oak; the moſt natural is that which is neither too green, nor too old; otherwiſe it muſt be endued either with too much or too little Moiſture; the Roots of it being a little bruiſed and boiled with Mallows, Beet, Fiſh, or the like, gently purge; they likewiſe make a Tiſſane of it, and often times reduce it into Powder, to be put into Medicines that are prepared for evacuating Choler and Phlegm: Being taken inſtead of Tobacco, and well pulverized, it conſumes a *Polypus*; and being carry'd about the Neck, prevents all the Diſtempers incident to the Noſe.

POLYPUS, a Diſtemper that has its Name from a Fiſh call'd *Multipedes*, *i. e.* many Feet, becauſe it reſembles it: It ſticks in the inner Part of the Noſe, and ſlips by little and little as far as the Palate: It's bred from a ſharp, burning and melancholick humour, that is hard, dry, painful and fætid: It begins firſt with a ſmall Puſtule like a Chick-Pea, and afterwards, by degrees, grows longer and bigger. It differs from the Ulcers of the Noſe, becauſe theſe are ſoft, pendant, and near of the Colour of the Lungs.

As the leaſt Ulcers are not to be neglected, for fear of many bad Accidents; it will be alſo Prudence in you to take Care of a *Polypus*; and you may begin firſt with bleeding, and general Remedies, as Medicines made up of Syrup of pale Roſes, the Confection *Hamech*, Pills *Sine Quibus*, or Agaric, or Aloes, and Glyſters one Day after another; afterwards, receive for ſome Days Tobacco-ſmoak into your Noſe, applying at the ſame time a little Tobacco Leaf thereunto.

Or elſe take an Ounce of Gum *Aſſafœtida*, which ſteep in very ſtrong Vinegar over Night, then mix with it a Dram of Verdigreaſe in Powder, and apply it after you have cut a little of it firſt: You may boil the Leaves of Liſſort, and put the Decoction thereof into the Noſe, or let the Polypus be taken out by an able Surgeon.

POLYTRICH, or Black *Venus* Hair, in *Latin*, *Polytrichum*, a Plant that reſembles Fern, but is much ſmaller; the Leaves are like thoſe of Lentils, very ſmall, and rang'd in an orderly Manner, one oppoſite to the other on both Sides; the Branches are ſlender, become ſhining, and of an obſcure Colour: the Root is very ſmall: This Plant grows in moiſt Places, and continues always green, like *Capillus Veneris*, or Maiden Hair.

The Virtues of Politrich are to dry, diſſolve, and digeſt: Its Decoction is good againſt the Stone, and to cleanſe the Lungs, cauſing a Diſcharge of the groſs Humours that ſtop the *Diarrhœa*, and has the ſame Effect as *Adiantum*; apply'd outwardly to the Head, it makes the Hair grow again that has fallen off by reaſon of Sickneſs.

POMATUM, a ſoft and unctuous Compoſition; and to make that which is excellent for the Lips, Take an Ounce of the Oil of Sweet Almonds, and about a Dram, or ſome what more, of Mutton Suet new kill'd, and ſome ſcraped Crkanet to give it a Colour; boil the Whole together, and keep it for your Uſe; you may, inſtead of the Oil of ſweet Almonds, make uſe of that of Jeſſamine, or ſome other Flower, according to the Smell you would give the Pomatum: The Oil of ſweet Almonds ought to be extracted without the Help of Fire.

POMEGRANATE-TREE, in *Latin*, *Malus punicus*, a Shrub that ſhoots forth from its Root a Stem divided into ſeveral Branches, which bear ſome Thorns, and are clothed with ſmall Leaves, oblong, round, and of a reddiſh Colour: The Flowers grow at the Ends of theſe Branches; they are beautiful, broad, conſiſt of ſeveral Leaves like thoſe of Roſes, and of a vermillion Colour. After theſe Flowers are paſt, there ſucceeds a Fruit which grows as big as an Apple, and according to Mr. *Tournefort*, is adorn'd with a Crown, formed by the Inciſions or Notches, at the Top of the Cup: Its Rind is hard, of a dark reddiſh Colour without, and yellow within, where are ſeveral little Cells, containing Seeds heap'd upon one another, and cover'd with a reddiſh Pulp very pleaſant to eat.

POMEGRANATES are of four Sorts, *viz.* That which bears a double Flower; that with the tufted Bloſſom of ſeveral Colours; the *American* Pomegranate, and that which bears Fruit: The three firſt Sorts are preferr'd before the laſt in Gardens, becauſe their Bloſſoms or Flowers are more beautiful, and 'tis the Beauty of the Flower that is moſt conſider'd, when Gardiners are about to adorn a *Parterre* or a *Terraſs*: All the four Sorts are raiſed in Caſes; that which bears Fruit, thrives very well in open Ground, and they would be glad if others would do ſo too; but being more ſuſceptible of Cold, they muſt run the Riſque of loſing them, and therefore they do not care to venture.

The Fault for the moſt part of thoſe that cultivate Pomegranates is, that they do not provide ſuitable Earth for them, which is the Occaſion that their Bloſſoms are no ſooner blown than they come off: It muſt be conſider'd, in the firſt

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Place, that the Pomegranate is a Tree which requires a great deal of Nouriſhment, without which it appears frequently, that the Parts that contribute to the framing of the Flowers failing, cauſe their falling off, almoſt in the very Moment of their bloſſoming, and ſometimes even before they are quite form'd.

From this Idea of a Pomegranate, thoſe who have moſt ſtudied and experienced things of this kind, take the following Compoſition of Earth to agree beſt with it: Let the Gardiner take ſome of the beſt Garden Earth he can get, or, for want of that, ſome Hemp Soil, which muſt be well ſifted; then let him take ſome Mould made of Cows Dung very rotten, or elſe ſome hot-Bed Mould mix'd together, half Mould, and half Earth: This Compoſition is good and full of Salts, ſufficient to make Pomegranates thrive to a Miracle

When the Gardiner has thus prepared the Earth, and has got his Caſes ready, he ought to fill them up to the Brim, and to remember to beat down the Earth with his Hand, that it may not afterwards ſink too much down: The Bigneſs of his Caſes being ſuppoſed to be proportionable to that of his Trees, he muſt dig a Hole in the Earth large enough to receive the Pomegranate-Tree he deſigns to ſet therein; that being done, and the Roots placed in good Order, place it dexterouſly in the Hole, and likewiſe take care to plant it ſo that he may almoſt ſee the greateſt Roots when they are covered, which he muſt do with his Hand with all the Neatneſs imaginable.

The Tree being thus planted, he muſt have ſome of the Cow Dung Mould ready, and ſtrew it an Inch thick on the Surface of the Caſe: This Mould being ſtrewed in this Manner, and its Salts being very fruitful and alive, will, in a wonderful Manner, penetrate the Roots of the Pomegranate-Trees, by Means of the Humidities which draw them thither. If the Gardiner has a Place on Purpoſe for his Pomegranates, he ſhould tranſport them thither to plant them in their proper Order, according to the Conveniency of the Situation; if he is to chooſe a Place to diſpoſe of them in, let it always be an Eaſtern Expoſition, or a Southern, for theſe two are moſt ſuitable to them.

Pomegranates, that bear Fruit, do not require ſo much Pains and Care to be taken about them: Theſe even thrive better in open Ground than in Caſes, provided the Soil be good: The double flower'd Pomegranate is planted and raiſed in the ſame Manner.

It has been found by Experience, that if the Gardiner would have large and well colour'd Pomegranates, he muſt plant them in Eſpaliers, or againſt a Wall in an Eaſtern or Southern Expoſition, and take Care to plaſh all the Branches with every Circumſtance relating to the Art of Gardening, againſt a Trellis made on purpoſe: The double flower'd Pomegranate has alſo a very good Effect in this Situation, on Account of the Fulneſs of its Flowers, and the Vermillion Red, with which they are painted by Nature, and which renders them worthy of a Place among thoſe that make the fineſt Ornament of a *Partterre*.

It being very certain, that nothing contributes more to the Growth of Trees of all kinds than digging and breaking up the Ground where they grow; Pomegranates require as much as others, and the Gardiner muſt by no Means neglect it:

There is a Difference to be obſerved between digging thoſe Pomegranate-Trees that are in Caſes, and thoſe that are in open Ground: The firſt muſt be dug with a Dibble, and very gently; the laſt, with a kind of Pick-Ax, but he muſt not handle it too roughly, for fear of hurting the Roots of the Trees.

He muſt in both Caſes, dig his Pomegranate-Trees during five Months in the Year, beginning from that of *April*; for the Heat and frequent Waterings he gives them, do ſo weigh down the Earth, that it forms a Sort of Cruſt on the Roots, and hinders the Water from penetrating and ſpreading as it ſhould do: This Evil is remedied by digging, which by eaſing the Root of this Load, and rendring the Earth more pliable, diſpoſes them to receive the Moiſture by which they are nouriſh'd.

As good Soil is the true Parent of all Sorts of Plants, ſo Water, when it is both reaſonably and ſeaſonably beſtow'd on them, quickens and makes them ſhoot out by its fruitful Quality; the Gardiner muſt therefore, eſpecially in hot Weather, not omit watering his Pomegranate-Trees once in two or three Days, and to pour the Water on them, according to their Bigneſs, and the Largeneſs of their Caſes.

As for thoſe that are ſet in open Ground, he muſt only water them in a Time of Drought, and then they muſt not be neglected, if he would have the Fruit he expects, knit with Succeſs: He need not, however, at that Time, water them above once a Week, for the Bowels of the Earth are furniſh'd by other Ways with Humidity enough for the Pomegranates that are contain'd in them.

The Idea that we ſhould frame to our ſelves of a Pomegranate-Tree in Caſes, is not ſo compleat as that we commonly conceive of an Orange-Tree; becauſe the Head of the firſt grows more irregular, and all the Form it can be brought to is, to cut off the Branches which over top their Neighbours, and to keep it as well furniſh'd as we can: It's certain, that all Boughs which ſhoot out too far, ſhould be pruned, from which Operation the Pomegranate-Tree receives two Advantages; the one is, the Boughs ſo pruned become equal or even with others, and will not offend the Eyes of thoſe who know when a Pomegranate is well manag'd; and the other is, in that the prun'd Boughs being obliged to yield other Branches by the Buds that are left, and yielding them lower, than if they had not been cut at all, the new Boughs the better fill up the void Spaces, or the Sides of them.

If any Branches that are not well placed, grow out of a Pomegranate-Tree; as for Example, thoſe which bend down too much, and from which one can hope for no Benefit, they ſhould be entirely cut off, being good for nothing but to conſume the nouriſhing Sap to no Purpoſe.

The ſhort and well fed Branches ſhould be kept entire, in as much as from them muſt grow the Flowers and Fruits that are expected from the Tree: If the Branches are pretty long, and appear naked or uncover'd with other Branches, the Gardiner muſt prune them with the others, that they may produce Shoots on the Sides, and make the Tree the thicker.

He muſt not neglect, after the firſt Shoot, to nip off certain Branches of the Pomegranate-Trees that ſhoot out too much, and thoſe likewiſe which grow too near the Stem, upon other

Branches

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Branches of the Pomegranate-Trees that ſhoot out too much, alſo thoſe which grow too near the Stem upon other Branches that ſpring from it; for thoſe Boughs will never be handſome, and only deprive the others of their Subſtance which they want for their Nouriſhment.

All double-flower'd and variegated Pomegranate Trees, that are raiſed in Caſes, to look well, ſhould have no Branches at all at the Foot, they render the Figure deformed, and hinder the Head to reap ſo much Benefit by the Sap, as it would do, if ſuch Branches were taken off. No Boughs ought to be left on the Trees, but thoſe by which the Gardener intends to multiply the Kind.

If the Pomegranate Trees in the Caſes drop their Fruit, and that you imagine it proceeds from the too great Drought of the Earth, you muſt then water them plentifully; and if that watering does not remedy the Evil, you may be ſure it is occaſion'd thro' want of the Subſtance neceſſary for their Nouriſhment. All then that is to be done, is to new caſe them, and to put them into new Earth of the ſame Compoſition as already mentioned for the firſt caſing. Pomegranate and Orange-Trees being new caſed after the ſame manner and at the ſame time, and that Operation being fully ſet forth under the Article *Orange-Tree*, the Reader is deſired to have Recourſe to that Head in the Alphabet for his Satisfaction.

That a Pomegranate Tree may not ſo ſoon fall into that Inconvenience, the Gardener ſhould every Year take off a little of the Top of the Earth in the Caſe, and put ſome Cow-dung Mould or hot Bed Mould in the Room of it. Pomegranates thus managed, may be left five or ſix Years in the Caſes; at the end of which Time it is abſolutely neceſſary to new caſe them.

As for thoſe which are planted againſt Walls, beſides the digging already mentioned, you muſt remember in pruning to obſerve every Thing directed to be done to thoſe that are in Caſes; and when you are about paliſading them, and tying the Branches to the Trellis, you muſt have a care not to leave void Spaces, as alſo not to place them confuſedly and without order.

Pomegranates may be rais'd by Layers, and it is no difficult thing to do it in following the Rules preſcrib'd; ſuppoſe then a Gardener has a Pomegranate of a good Kind, and that there are Branches growing at the Foot of it long enough to be laid, let him take ſuch a Branch and prune it as much as he thinks convenient, and ſo that what is to be laid in the Ground is quite clean; let him lay that Branch in a little Trench or Furrow made for it, faſten it down with a wooden Hook, cover it with Earth and water it: After that let him ſtay ſix Months before he examines it, then ſee whether it has taken ſufficient Root to be cut off from the Trunk from whence it grows, and to be tranſplanted to the Place he has deſign'd for it.

But as he cannot always be ſupply'd with Layers at the Foot of the Pomegranate Tree to lay in the Ground, he is ſometimes oblig'd to have Recourſe to the Head: In ſuch a caſe, the Taineſs of the Branches of this Tree not ſuffering him to lay the Branches in the Ground, he ſhould chooſe that which he likes beſt, and having well prun'd it, lay it in a Pot made on purpoſe open on one ſide, of a Breadth wide enough for it to paſs thro': this Pot is fill'd with Earth proper for Pomegranates, he muſt put it down a little and water it: The Branch that is thus laid, having not ſtrength enough to ſupport the Pot that ſuſtains it, he muſt tie it to the body of the Tree, or find out ſome other way to have it held up.

The beſt time to lay Pomegranate Layers is in *April*, and when *September* comes, he is to ſee if the Branches thus laid have taken Root, that he may plant them afterwards where he thinks fit.

Pomegranate Trees may be alſo raiſed by Slips, and this Work is in like manner done in *April*, at the Time when they prune the Pomegranate Trees, upon taking them out of the Green-Houſe: To ſucceed herein, the Gardener chooſes the ſtraighteſt and ſmootheſt Branches, which he cuts off to a Foot in Length; but before he puts it into the Ground, he ſcrapes the Rind a little off the Bottom of it, about two Finger's Breadth, and pares the top of it; then having before provided a Caſe full of the Earth already preſcrib'd, he thruſts it down about the Depth of four or five Inches; then he muſt water it, and ſuch Branches will eaſily take Root.

Cold Weather is a mortal Enemy to Pomegranates; thoſe that are in Caſes muſt be put into a Green-Houſe, to preſerve them from it: As for thoſe planted in open Ground, the Way to protect them from Froſts, is to keep the Roots warm with Dung, to cover all the Paliſade with Mats, and to ſtop the Chinks with the ſame Dung.

The double flower'd Pomegranate Trees, and thoſe which yield no Fruit, begin to blow in *May*, and continue to do ſo till *Auguſt*, if they are manag'd as directed.

Mr. *Chomel* ſays there are three ſorts of Pomegranates, and that they differ no otherwiſe than in their Taſte, *viz.* the acid, the ſweet and the vinous Pomegranates; that the laſt has a midling Taſte between the acid and the ſweet, hence it has the Name of ſweet-acid or rather ſoure-ſweet; He adds, that they grow in all warm Countries without any Culture, and the wild grow of themſelves in Hedges and other places.

We proceed next to the Virtues he aſcribes to them, ſaying that all Pomegranates are good for the Stomach, they are looſning and cooling, particularly thoſe which are acid, and prevent Rottenneſs; the ſweet ones cauſe Inflammations, and they are, on the account of ſome Heat in them, forbid to be uſed in Fevers: As for the ſoure-ſweet, they are midling between both, however they incline more to the cold than hot Quality; be it as it will, they make uſe of them, particularly in bilious Feavers, for the deprav'd Taſte of groſs Women, Gonorrhea's and Diſorders in the Mouth: the Soure-ſweet are uſed in Swoonings, Dizzineſs, *&c.* and the Sweet for chronical and inveterate Coughs.

They alſo make uſe of the Rind and Seed of Pomegranates in Phyſick; the Rind call'd *Malicorium*, is very rough to the Taſte, and conſequently very aſtringent; as to the Seeds, they are cooling and will ſtop Coughs, particularly thoſe that are gather'd from the acid Pomegranates: The Flowers, which in Shops they call *Balauſtia*, are aſtringent, as well as the Bark; the Powder of Pomegranate calcin'd in an earthen Pot, looſens the Belly and purges.

POMPION: See *Potiron*.

POND: See *Fiſh-Pond* and *Water*.

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POOL, a Place made on purpoſe to hold *Water*: the uſual way with us to make Pools of Water on *Hills* and Downs for *Cattle*, is to lay a good Bed of Clay, near half a Foot thick, and after a long and laborious Ramming thereof, they lay another Courſe of Clay about the ſame Thickneſs, and ram that alſo very well; and pave it very well with Flints or Stones, which not only preſerves the Clay from the Tread of the Cattle, *&c.* but from chapping by the Wind or Sun at ſuch time as the Pool is empty. Note alſo, that if there be the leſt Hole or Crack in the Bottom, it will never hold Water unleſs you renew the whole Labour: Or you may make a Ciſtern or Pool to hold Water by daubing of it with Clay and Mortar, and after draw it over with Mortar, and if any Cleft happen, ſtop it with a Cement of clean Hair and Tallow, mix'd with unſlack'd Lime, and Yolks of Eggs well beaten, and made into Powder and mix'd well together: Some have made Ponds upon the top of dry chalky Hills, where there is any Deſcent to catch the Water; the Bottom of which Ponds, they cover with Chalk Rubbiſh, which they beat ſmall; and when any Rain comes to moiſten it, they ram it well, and drive Cattle into it, and fold Sheep upon it to trample it, which makes it hold Water. See *Conſervatory* and *Water*.

POOR MAN's SAUCE, or Carrier's Sauce, a Sauce made of Shallot cut very ſmall, with Salt, white Pepper, Vinegar, and Oil of Olive.

POPLAR-TREE, in Latin *Populus*, a Tree of which there are ſeveral Kinds, as the white, black, *&c.* beſides the Aſpin which ſome make to be a different Species of the black Poplar. The white Poplar, which is the moſt common in *England* is large, high, and has a thick Stock; its Bark, particularly that of the Branches, is white and ſmooth; the Leaves are alſo like thoſe of the Vine, large and angular, hairy and ſoft, green on the upper ſide, and inclining to white on the nether ſide, hence it is call'd the white Poplar, as alſo becauſe the Wood is white and very tender. The white Poplar may be raiſed in abundance by every Set or Slip: Fence the Ground as far as any Poplar Roots extend, they will furniſh Suckers innumerable to be ſlipt from their Mother Stocks, and tranſplanted the firſt Year; but if you will cut down an old Tree, you will need no other Nurſery: They flouriſh wonderfully in moiſt and boggy Places, if ſo be the Ground be not ſpewing, but eſpecially near the Banks of Rivers in low and fertile Grounds, and alſo in dryer. Truncheons of ſeven or eight Foot long, may be thruſt two Foot into the Earth, by making a Hole with a ſharp hard Stake, filled with Water, and then preſſed with fine Earth in and cloſe about them; when they are once rooted, cut them ſix Inches above the Ground, place them at a Yard's Diſtance, and they will immediately furniſh a kind of Coppice: But if you plant them of rooted Trees or ſmaller Sets, fix them not ſo deep, for the Root they ſtrike is but commonly ſhallow. They make prodigious Shoots in fifteen or ſixteen Years; their Heads muſt not be diminiſhed; but the lower Branches may, yet not too far up; and cleanſe the Foot every ſecond Year.

It's M. *Chomel's* Advice that you ſhould never plant Poplar quite near Meadows, becauſe the Roots of theſe Trees, abſorb all the beſt Subſtance, and their Shade will not ſuffer the Graſs to grow but languidly, and in no great Quantity; he grounds his Advice upon long Experience; but if there is a Sort of Neceſſity they ſhould be ſet near ſuch Grounds, you muſt plant them to the Eaſt of ſuch Meadows, and upon a good Ditch all along, and the Root and Shade will do no hurt.

As to the Virtues of the white Poplar, it is deterſive, and an Ounce of the Bark being taken in ſome Liquor, gives Eaſe in the Sciatica, and helps thoſe to make Water plentifully, who do it drop by drop: The Juice of it being warm'd and diſtill'd into the Ears, cures the Pain of them: It has ſeveral other Qualities, ſays Monſ. *Chomel*, which ſhall not be taken notice of, for fear of the ill Uſe that may be made of them.

The Black Poplar is thick and large; the Bark is ſmooth, thick and of a dark Green; the Flower is like that of Ivy, a little longer, and larger towards the Stalk: Its Buds, which are commonly call'd Eyes, ſhoot at the End of *March*, and in *April*; they are odoriferous, and full of a viſcous and yellow Humour, of which an Ointment is made, call'd *Populeum*.

This kind of Poplar is often polled, when as big as one's Arm, eight or nine Foot from the Ground as they trim them in *Italy*, for their Vines to creep on; they poll or head them every ſecond Year, reſerving the middle, ſtraight and thriving-eſt Shoot, and at the third Year cut them alſo; the Shade is wholſome in Summer, but they are not proper for Walks and Avenues, becauſe of their Suckers; they ſhould be planted in barren Woods, and to flank Places at a diſtance; for their Increaſe and the glittering Brightneſs of their Leaves: The Leaves are good for Cattle, which muſt be ſtripped from the cut Boughs, before they are fagotted; do this towards the End of *October*, and reſerve them in Bundles for Winter Fodder: The Wood is uſeful for the Engraver, and being ſaw'd into Boards and ſapt dry, continues a long while: They formerly made Shields of it: *Dioſcorides* ſays, that the Bark chopt ſmall, and ſow'd in Rills, well and richly manur'd and water'd, will produce a plentiful Crop of Muſhrooms; the ſame is effected by caſting warm Water, in which Yeaſt is diſſolved upon a new cut Stump. The Muſhrooms that ſpring from the rotten Stump of this Tree, are not venemous, as thoſe of moſt other Trees are, being gather'd after the firſt autumnal Rains.

The Leaves of the Black Poplar being applied with Vinegar, are very good for the Pains of the Gout: The Seed being drunk in ſome White-Wine, is good for the Falling-ſickneſs: The Liquor which comes from the hollow Parts of this Tree, takes away Warts, and black and blue Spots in the Body; the Flowers are of an hot Nature, and have more Vertue than the Leaves.

They make a Sort of a Pomatum of the Buds of the Poplar and freſh Butter, in an equal Quantity, which they pound together in a Mortar, and expoſe for ſome Days to the Sun, with which they rub the Hair to make it look fine.

There is a pale-green Poplar that is propereſt for watery Grounds, Groves of Truncheons from two to eight Foot long, bring a good Lop in a ſhort time, and are preferr'd to Willows; when you ſet them, bore the Ground with a ſort of an Augre, a Foot and an half deep or more, to prevent the ſtripping of the Bark from the Stalk in planting; cut them ſloping and free from Cracks at either end, two or three Inches deep diameter, is a competent Bigneſs, and the Earth ſhould be rammed cloſe to them: Some make Drains in very

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very moiſt Ground two Spade deep and three Foot wide, caſting up the Earth between the Drains, ſowing it the firſt Year with Oats to mellow the Ground; and the next Winter ſet it for Coppice, with theſe or any of the watry Sort of Trees; and in four or five Years you will have a handſome Fell and ſo ſucceſſively.

They have a Poplar in *Virginia*, whoſe Leaf is ſhaped, as if the Point were cut off; it has grown well amongſt the curious with us, to a conſiderable Stature; it is ſuppoſed to have been firſt brought over by *John Tradeſcant*, under the Name of the Tulip-Tree.

The Aſpen, which is a white Poplar bearing a tremulous and much ſmaller Leaf, and not ſo white, thruſts down and more ſearching Roots, and does not admit of its Head being cut off; *Pliny* would have ſhort Truncheons of it couched two Foot in the Ground, but dry'd firſt for two Days, at a Foot and an half diſtance and then moulded over.

There is a finer ſort of white Poplar, which the *Dutch* call *Abele*, and is tranſported hither from *Holland*; theſe Trees are beſt propagated by Slips from the Roots, the laſt of which will take, and may he tranſplanted in *March*, at three or four Years Growth; they have large Nurſeries of them in *Flanders*, which they plant firſt at one Foot diſtance: The Mould muſt be light and moiſt, and by no means clayey; they muſt be interr'd pretty deep, and not left more than three Inches above Ground: You muſt keep 'em clean by pruning them to the middle Shoot till the third or fourth Year; and when you tranſplant them, place 'em at ten or twelve Foot interval. They will grow of Layers and Cuttings in very moiſt places; they will attain to an incredible Height in three Years time, in twelve, be as big as one's Middle, and in eighteen or twenty be at full Perfection.

An *Abele* Tree in Sion being lopp'd in *February*, 1551, did by the end of *October*, 1612, produce Branches as thick as a Man's Wriſt, and ſeventeen Foot long; for which Celerity they are fit for ſuch late Builders, as ſeat their Houſes in naked and unſhelter'd places; ſince by theſe whilſt a Man goes a Voyage of no long continuance, his Houſe and Land may be ſo cover'd, as hardly to be known at his Return; and as they increaſe in Bulk, ſo they do in Value, which, after the firſt ſeven Years is annually worth Twelve-pence more, ſo that the *Dutch* look upon a Plantation of theſe Trees as an ample Portion for a Daughter. A certain Gentleman, who not many Years ago began his Plantation not far from *Richmond* in *Surrey*, computed that thirty Pounds being laid out in theſe Plants, would at leaſt yield ten thouſand Pounds in eighteen Years time; every Tree affording thirty Plants, and every of them thirty more; and after each ſeven Years improving twelve Pence in Growth, till they arrive to their Perfection.

The beſt Uſe of the Poplar and *Abele* is for Walks and Avenues about Grounds that are ſituated low, and near Water: When they come to be very old, they grow knurry and out of proportion: moſt things thrive under their Shade; the Timber is incomparable for white wooden Veſſels, as Trays, Bowls, and other Turners Ware, for Bellows, Ship-Pumps, wooden Heels for Shoes, Carts, Building, Vine and Hop-Props: The Loppings in *January*, are for Firing; therefore thoſe who have proper Grounds, may with eaſe, and in a ſhort time ſtore themſelves for a conſiderable Family; but it is none of the beſt Firing: They make Hoops, Firewoood and Coals of the Aſp.

POPPY, in Latin *Papaver*, a Plant that at firſt ſhoots forth hairy and notched Leaves, from the middle of which proceed Stalks of about a Foot and an half high, and ſometimes more; Flowers blow at their Extremities; they are compoſed of ſeveral Leaves, in the Faſhion of a Roſe, ſometimes red, ſometimes white, and ſometimes of many Colours: In the middle of this Flower riſes a Chive, with two Leaves, which in time becomes an oval Fruit, in which are contained ſeveral very ſmall blackiſh or deep red Seeds.

Of all the Poppies mentioned by Botaniſts, we cultivate in our Gardens the double Sort, of divers colours, and the double Field red Poppy, which is a beautiful Flower, and deſerves our Care: This laſt is likewiſe call'd *Papaver Rhœas*. It may juſtly be ſaid that Poppies have a good Effect in a Garden, ſince the Variety and Vivacity of their Colours cannot chooſe but pleaſe the Eye.

Of all Plants there is none leſs tender than this; it may be ſown in *September*, *October* and *March*, in places where you deſign to continue them; for the Poppy is never to be removed: The Seeds ſhould not be ſcatter'd too thick when they are ſown; though ſometimes do what you will, the Plants will be apt to come up ſo; and your only Remedy in this Caſe is to thin them to that degree, that they may ſtand at leaſt three or four Inches diſtance from one another.

When the gathering of the Poppy Seed in time has been neglected, they will ſometimes ſow themſelves; and tho' the Ground afterwards be ſtir'd never ſo much, they will not fail to come up in the Spring, as if the Earth had not been touch'd and no Damage done to the Seed: Let your Poppies be kept never ſo little from Weeds, which rob them of their Nouriſhment, they will thrive well enough; and if you allow them a little Water, they will bring forth Flowers that will blow well, and be of a conſiderable Bigneſs.

M. *Chomel* deſcribes three Sorts of Poppies, *viz.* the White and the Black, which are cultivated, and the wild Poppy; he deſcribes the white Poppy to be a Plant whoſe Stem grows two or three Foot high, and has indented, curl'd, and whitiſh colour'd Leaves; the Flower reſembles a Roſe, is white, and inclining to purple; and grows on the top of the Stalks: The Flower is ſucceeded by an oblong Shell, crown'd with a Head: It is greeniſh at firſt, but as it ripens becomes dry, and inclines to white: They find ſeveral ſmall Seeds in it of a whitiſh Colour: It bloſſoms in *July* and *Auguſt*.

They make uſe of the Heads of Poppies in Phyſick, they pitch upon the beſt and freſheſt, uſing them in Decoctions, Infuſions and Syrups; they are good to ſtop a Looſeneſs, to aſſwage Pains, prevent Coughing, to allay the Vapours, and in a word they are narcotick, and promote Sleep; and it muſt not be forgot that they boil 'em in Decoctions for Gliſters to remove the Cholick; they put the white Seed into Bread and among other Victuals, and it's pretended it will make 'em ſleep who eat of it; and that they are good for thoſe who are ſubject to Vertigoes: The Juice of this Plant has yet a greater Vertue; but it is more dangerous; Opium, being the Juice drawn from the Heads of Poppies, and taken.

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taken to the Quantity of a Vetch Seed, allays Pains, and above all the Headach, procures Sleep, and prevents Coughing and Defluctions upon the Stomach: White Poppy, which they ſometimes uſe in Potages, peel'd Barly, Tarts and Comfits, promotes Sleep, and allays burning Fevers.

The ſame Author ſays, the black Poppy has the ſame Properties with the other, and does not differ from it, except that its Flowers are red, its Heads round, and Seed black: As for the wild Poppy, known in *France* by the Name of *Coquelicot*; he adds, that its Flower, with a Decoction or in a diſtill'd Water, Syrup, or Powder, are made uſe of in Pleuriſies to promote Spitting: The Doſe is near the Weight of half a Crown.

PORES; ſmall Interſtices, Spaces, or Vacuities between the Particles of Matter that conſtitute every Body, or between certain Aggregates or Combinations of them: Thus, for inſtance, thoſe little imperceptible Holes in the Skin, thro' which the Sweat and Vapours inſenſibly breath out of our Bodies, are called *Pores*, and the having of ſuch Holes or Pores in any Body, is called *Poroſity* or *Porouſneſs*: Mr. *Boyle* proves, that the moſt ſolid Bodies that are, muſt have ſome kind of Pores; and indeed, if they had not, all Bodies would be alike *ſpecifically* weighty.

POTAGE, A Meſs in general Terms, conſiſting of Broth and Slices of Bread: Mention has indeed been made in the Courſe of this Work of divers Potages, as they properly enough occur under ſeveral Heads; but this Subject being very copious, is capable of furniſhing Matter for a large Article by it ſelf, but we ſhall uſe as much Conciſeneſs as the Nature of the Subject will bear; and begin with *Potages* for *Fleſh Days*, and particularly with *Peaſe*.

Having ſhell'd ſome green Peaſe, ſet them by apart, and they will ſerve to make green Peaſe *Soop*; to that Purpoſe, take the Cods with the Peaſe, let them be ſcalded a little, with the green Top of a Chibbol, and a little Parſley, and drain'd from their Liquor; then pound them with a little Bread-crumb ſoak'd in good Broth, and well ſtrain'd thro' a Sieve, ſo that the Soop may be ſomewhat thick; then put your Peaſe into a Stew-Pan, with a little Lard, after you have fry'd them a little, chop Parſly and Savory, ſtew all together, and moiſten them with good Broth, adding a Bunch of fine Herbs: When the whole Meſs is put into a Pot, and almoſt ready, the Soop may be pour'd in, and ſome Cabbage-Lettice cut in ſmall Slices, may alſo be ſtew'd before the green Peaſe are put in, all being well ſeaſon'd; let the Potage be laid ſoaking, with good clear Broth, and having pour'd in a little Peaſe Soop, lay your Fowls in order upon the Potage, they may be garniſh'd with farc'd or unfarc'd Lettice, or with Cucumbers, or elſe with lean Bacon: *Laſtly*, ſoak the Potage with Soop and green Peaſe, and ſerve up all at once.

Many Potages of the like Nature are uſually made with green Peaſe in their Seaſon, particularly for Lamb Heads, Ducks, green Geeſe, farc'd Chickens, young Turkeys, *&c.* which ſhould be boil'd ſeparately in a Pot, with good Broth; they are to be garniſh'd with Sparagraſs Tops, farc'd Lettice or Cucumbers: When green Peaſe are out of Seaſon, the Soop may be made with old ones; and this Sort is more eſpecially proper for Ducks, Andouillets, *&c.* It is an eaſy Matter to take Meaſures in reference to this Article, for Peaſe-Pottage on *Fiſh-Days*, for then the Peaſe are to be ſtew'd with natural Butter, and the Cruſts laid a ſoaking, with good *Herb-Broth*, according to the laſt Paragraph under the Article *Fiſh-Broth*; and for the Fowls that are farced, the Method is explain'd under their reſpective Articles, where Mention is made of thoſe Fowls.

Turnep-Potage is order'd thus; ſcrape and cut them into round Pieces, or long-ways, and fry them with Lard and a little Flower; you may uſe the ſame Lard wherein the Fowls were fry'd brown, whether Duck, Teals, green Geeſe, or others, at leaſt, if you would not have them roaſted a little on the Spit; ſo that either ways, all may be put into a Pot together with good Broth, ſeaſon'd with Pepper, Salt, and a Bunch of Herbs, adding the brown thickning Liquor, as they are ſtewing: Thus having laid your Potage a ſoaking with the ſaid Broth, dreſs the Fowls and Turneps neatly, garniſhing ſometimes with fry'd Bread, and ſometimes with Sauſages, Andouillets, or young Bacon boil'd togerher; then put ſome Lemon Juice and good Gravy to them, before you ſerve them up; ſome boil the Turneps ſeparate; large or green Geeſe, Ducks, or other the like Fowls uſually dreſs'd with Turneps, ought to be larded with thick Slips of Bacon, before they are fry'd, and the lighter Fowl, more eſpecially Chicken, may be farc'd; the Hough of a Stag, or wild Boar, may alſo be ſerv'd in the ſame Sort of Potage. A Potage with Turneps may likewiſe be prepar'd for a Shoulder of Mutton, which being well mortify'd, lard with thick Slips of Bacon, and half roaſted, as well as for a farc'd Leg of Mutton, which muſt be fry'd as the above-mention'd Fowls.

For *Cabbage Potage*, take large Pigeons, Partridges, and other Sorts of Fowls well truſſed, which lard with three or four Rows of Bacon, and roaſt them only till they come to a Colour; having before provided well-headed Cabbages, cut them into quarters, and ſcald them, then drain and put them into a Pot, as alſo the Fowls with young Bacon parboi'd, a little ſweet Baſil, an Onion ſtuck with Cloves, and a Clove or two of Garlick; they muſt alſo be ſeaſoned, pouring in ſome good Gravy and Broth, and then boil all together; when they are half boil'd, prepare a brown thickning Liquor with Lard and Flower, and as ſoon as the Flower has taken Colour, moiſten the thickning Ingredients with good Gravy, or with the ſame Cabbage-Broth, and when it is ready, turn all upon the Cabbage: Lay your Potage a ſoaking, with Gravy and the Cabbage-Broth, when you find them ſavory, and that they are well boil'd: then laying the Fowl in order upon the Potage, let a fine Border be made round the Diſh, or in the Intervals, with young ſtreak'd Bacon cut in Slices; let all be ſoak'd with good Broth, and ſerv'd up hot: You ſcald your *Milan*-Cabbages, and others, and then chop them ſmall, and fry them, before they are put into the Pot, in the above-mention'd Manner.

After having made ſome good Broth for *Root-Potages*, pour it into a Pot, putting in at the ſame Time, a fat Capon, with Parſly-Roots, Parſnips, and ſmall Chibbol entire; boil all together, and let the Potage be laid a ſoaking, with the Capon on the Top, garniſhing it with Parſnips, and young Chibbols, and ſoaking it with good Veal Gravy, before it is ſerved up: Potages may alſo be made of Quails, young Ring-Doves, fat Pullets, and others, with Roots after the ſame Manner.

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To provide *Potages with Lentils*; having got Partridges, Pigeons, Ducks, or other Fowls ready, lard them with ſeveral Bacon Rows, and ſpit them, put them into a Pot when half roaſted, and boil them with good Broth, a Bunch of fine Herbs, and other ſeaſoning Ingredients; then having ſome Lentils ready boil'd, pound them with Onions, Carrots and Parſley-Roots, and ſtrain them through a Hair Sieve, in order to make a Cullis: In the mean while having cauſed other Lentils to be ſtew'd in a Pan, with a little Parſley, Chibbol, and Savoury chopt ſmall, pour in ſome of the Broth, wherein the Fowls were boil'd, as alſo the Cullis, and let all be put into a Pot till you have laid them a ſoaking, and dreſs'd for Potage: you ſhould provide ſome young ſtreak'd Bacon, Cervelas, or Sauſages for Garniture, and a Border may be made round the Diſh with Coxcombs and Sweet-Breads of Veal in a Ragoo, all well dreſs'd and clear'd from the Fat: The Potage may alſo be enriched with a Beef-Cullis, Partridge Carcaſſes, Cruſts of Bread, and a Piece of green Lemon, all pounded in a Mortar, ſtrain'd and well ſeaſon'd: See *Lentil-Cullis* under the laſt Paragraph in the Article *Cullis*.

Another Lentil Potage is ſometimes made and garniſhed with a farced Loaf in the Middle, as well on Fleſh as Fiſh Days, and it may be ſerved up for the latter with Oil, and more eſpecially for the Entertainments with Roots, when a particular Plate or Diſh may be made of them, dreſs'd in a Ragoo, with fine Herbs.

To prepare a *Potage of Ring-Doves in Form of an Oil*; having truſſed the Doves, and ſcalded them in Water, put them in a Pot with good Gravy, at the ſame time throw in a Bunch of Leeks cut in Pieces, another of Celery, a third of Turneps, a fourth of other Sorts of Herbs, a few Chibbols, and a Bunch of fine Herbs: When all is well boil'd, lay the Potage a ſoaking with the ſame Broth, and the Doves in order therein; garniſh the whole Diſh with your Roots, let them alſo be ſoak'd with good ſavoury Gravy, and ſerv'd up hot; the Garnitures ought only to take up the Sides of the Diſh, ſo as the Soop may be left free, and the ſame thing muſt be done for Quails, and all other Sorts of Fowls; your Ring-Doves, at another time, may be dreſſed in a Potage, with Cabbage, Muſhrooms, or otherwiſe at pleaſure.

That which they call *Potage a la Reyne*, is prepared thus; having ſcalded and well truſſed freſh Partridges, boil them in good Broth, with a good Bunch of fine Herbs, ſome thin Slices of Bacon and Pieces of Lemon, while a Cullis is making of the Breaſt of a roaſted fat Pullet or Capon, minced or pounded in a Mortar, with the Crum of a Loaf ſoak'd in Broth, and ſtrain'd through a Sieve: Put this Cullis into a Pot well cover'd, and lay Potage that ought to be made of Bread-Cruſt a ſoaking, with ſtrain'd Broth; then ſet your Fowls in the ſame Potage, ſprinkle all with good Gravy, and before they are ſerv'd up, ſqueeze the Juice of a Lemon into the Cullis: a farc'd Loaf muſt alſo be put in the Middle of the Potage, with the Fowls round about, and pour the Cullis upon them; make a Border about the Diſh, with farced Coxcombs, Sweetbreads of Veal larded and roaſted, other Slices of Veal Sweetbreads in a Ragoo and Artichoak-Bottoms: the Breaſts of the Partridges or other Fowls muſt be cover'd with Slices of black Truffles, and all diſpoſed orderly: As for the farced Loaf, ſtuff it with a good Haſh of a roaſted Fowl, pieces of Truffles, and Muſhrooms, and ſmall Aſparagus Tops, according to the Seaſons.

A leſſer Quantity of Potage may be made of a ſingle Partridge without a farc'd Loaf, obſerving all the other Circumſtances, as much as Conveniency or the allotted Expences will allow of. A Potage of fat Partridges may alſo be prepar'd, which ought to be garniſhed with larded Fricandoes dreſſed in a Ragoo; alſo Veal Sweetbreads, Muſhrooms, Artichoke-bottoms, Cocks-Combs, and Truffles; a Lemon Juice may be added when brought to Table.

There is another *white Potage a la Reyne*, that requires no Fowl, only the Breaſt of a Capon, and a piece of a Neck of Veal, ſome Almonds, two or three Yolks of hard Eggs, and a Loaf Crum ſteep'd in good Broth. All theſe Ingredients muſt be pounded in a Mortar, and afterwards laid a ſoaking in a Sauce-Pan, with good Broth and Gravy, till they have acquired an exquiſite Reliſh, then they muſt be ſtrain'd thro' a Sieve and ſpread over the Potage, when well ſoak'd, which may likewiſe be marbled with well ſeaſon'd Gravy.

Potages of *farced Quails and young Partridges*, are managed in the following Manner: When the Quails are farced with Capons Breaſts, Beef-Marrow, Pepper, Salt, Nutmeg and the Yolks of Eggs, ſtew them in good Broth, with a Bunch of Herbs as in the preceding Potage; for the Cullis; ſtrain through the Sieve, the Bottoms of two boil'd Artichokes and ſix Yolks of Eggs, with the ſame Quail-Broth, and ſtew them gently over the hot Embers: Then dreſs the Quails on the ſoak'd Cruſts, and garniſh with ſmall Artichoke-bottoms, pouring in the Cullis with Muſhroom Juice and Mutton Gravy; as they are ſerv'd up, a Ragoo of Turkeys may alſo be made for that purpoſe, or you may ſtuff the Quails with ſweet Baſil.

As for large and young Partridges, when they have been boil'd in good Broth, a white Cullis may be prepar'd for them, with Almonds and green Lemons: Garniſh them with Cocks-Combs and Muſhrooms, adding ſome Mutton Gravy and Lemon Juice, when ready for the Table.

To make a *Potage without Water*, take a good Piece of Beef, another of Mutton, part of a Fillet of Veal, a Capon, four Pigeons and two Partridges, all the Fowl muſt be well truſſed, and the Butcher's Meat ſufficiently beaten; put them into a well tinn'd Pot, with Slices of Onions, Parſnips and Parſley-Roots, and ſeaſon them with all Sorts of fine Herbs and a little Sauce: Having at the ſame time provided ſome Paſte and ſtrong Paper, let the Edges of the Pot be ſtopp'd up cloſe, ſo as all the Steam may be kept in, and the leaſt Air not penetrate: Set the Pot in another of a larger Size, fill the void place with hot Water and ſtuff it with Hay; that the latter Pot may remain ſteady, without moving on either ſide: The Water in the greater Pot muſt be kept continually boiling, and cloſe ſtopp'd up for the Space of five or ſix Hours; when you are to uncover it, ſo as all the Gravy of the Meat may be pour'd off and well clear'd of the Fat: Mince the Fowls that were ſtew'd, in order to farce a Loaf, with good Garnitures, fry'd in good Lard, to be poured thereon; let the whole Meſs be neatly dreſſed and garniſhed with farced Cocks-Combs, Veal Sweetbreads, or ſomething of the like Nature.

For *Potage de Sante*, or *Health Potage*; having put ſome good Broth of Buttock-Beef, Knuckle of Veal and Mutton, into a Pot with Capons, fat Pullets,

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Pullets or other Fowls proper for this Potage, and made the ſame Broth very ſavoury, ſoak Cruſts with it, while ſome fine Herbs as Sorrel, Purſlain, Chervil, &c. are boiling in another Pot, but all firſt cut very ſmall: Theſe Herbs may ſerve to garniſh the Potage and Fowls, or they may be ſtrain'd, ſo as nothing be put into the Diſh, but the Broth and good Gravy, when ſerv'd up. Another Potage of this Sort is made quite clear, of Chickens or Pullets, and a Piece of a Fillet of Veal, without any Garniture, only it may be brought to a Colour with a red hot Fireſhovel.

To make a *Potage of farced Chickens*, farce them with a good Godivoe, between the Skin and the Fleſh; you muſt take away the Breaſts, when they are well order'd and ſcalded, put them into a Pot with good Broth, and garniſh them with Veal Sweet-Breads and Cocks-Combs, as a Biſk, or with Pulſe, a Cullis, and ſome Gravy being added, before they are ſerv'd up.

For a *Potage of Barn-Door Chickens*, farce the Chickens with a delicious Godivoe, boil them well in a Pot, and garniſh them with dry'd Paſte or Pulſe, ſqueezing in ſome Lemon Juice, before they are brought to Table.

For a *Potage of farced Chickens with Onions*, make a white Cullis of Capons Breaſts, or of Veal and the Yolks of three or four hard Eggs, all well pounded in a Mortar, with Bread-Crum ſoak'd in good Broth: When this Mixture has been ſeaſon'd, let it have five or ſix Seethings in a Stew-pan, then having ſtrain'd it, ſqueeze in Juice of a Lemon, and ſprinkle all the Potage with it, when ready to be ſerved up.

The *Potage of Pigeons*, with a *white Cullis*, garniſh'd with white Onions or Chardoons, is uſually prepar'd after the Manner.

As to a Potage of *farc'd Chickens garniſh'd with Cheſnuts*; the Chickens muſt be boil'd in the ordinary Pot, and the Cheſnuts in a little one a-part, after their ſecond Skin has been peel'd off, with ſavoury Broth, but ſo that they may not be broken: With theſe, make a Border round about the Diſh and the Chickens, which are to be ſprinkled with a good Cullis, as they lie ſoaking, and with Lemon Juice, as they are ſerving up.

Another *Potage* of *farced Chickens* is alſo ſometimes made, with a green Cullis, Aſparagus, and a Border of young ſtreak'd Bacon.

For a *Potage of Chickens*, and *other Sorts of Fowls*, with *Cucumbers*; boil the Chickens, Capons, or Pullets in well ſeaſoned Broth, according to the uſual Manner; *Firſt*, take out the Seeds of the Cucumbers, and then ſcald them in Water, ſtuff them with a good Farce, and ſtew them in Broth, with Salt, and a Bunch of Herbs; in the mean time, let ſome Yolks of poach'd Eggs be ſtrain'd thro' the Sieve, with Beef Juice and good Broth, and let them be boil'd and ſoak'd apart, then dreſs your Potage with the Cruſts, the Chickens in the Middle, the farc'd Cucumbers for Garnitures, and the Cullis pour'd in all with Lemon Juice: The ſame thing ought to be obſerv'd in dreſſing Turkey-Powts and other Fowls of the like Nature. Other Potages may be prepared with Cucumbers without farcing, but only frying them in Lard, and dreſſing them, as before.

A Potage with Cruſts farced with Partridge Breaſts, is made in the following Manner; as ſoon as the Partridges are roaſted, take their *Breaſts*, and cut them into ſmall Pieces in the Form of a Die, and ſome Artichoke-Bottoms in like Manner; ſtew them together, and make them very ſavoury, in order to farce your Cruſts; and let your Cullis be made of a Piece of Beef roaſted brown, which you muſt pound in a Mortar, with the Partridge Carcaſſes, and boil all in a Saucepan, ſeaſoning them as much as requiſite, then ſtrain them thro' a Sieve, with good Gravy and a Piece of Lemon, and ſoak the Cruſts with them: *Laſtly*, make a ſmall Mutton Haſh, which is to be ſtrew'd on the Top, while a Border of Cruſts is ſet round about the Diſh.

They ſometimes make another Potage of Cruſts with Lentils, with a Cullis of the ſame; as for Pigeons and other Sorts of Fowls before-mentioned.

There is another *Potage made with Cruſts farced with* Gammon, Veal Sweet-Breads, Capons-Breaſts, Mouſſerons, and Artichoke-Bottoms, all cut into little ſquare Pieces, and ſtew'd in a Ragoo, with a Veal Cullis: Theſe Cruſts muſt be encloſed in others, and neatly tied up that they may not be broken, as they are ſoaking: When ready, dreſs them in the Potage, and garniſh the Diſh, ſprinkling them with the Juice of a Lemon.

Having provided for that called, *Potage of Profitrolle*, a little round Loaf, of the ſame Sort as thoſe for Soop, with Cruſts farced, and ſoak it with Veal Gravy, and good Broth; dreſs it alſo upon the other ſoak'd Cruſts, with a little of a Partridge or Capon Haſh; then having prepar'd a Cullis, with the Meats of which the Gravy was made, and having ſtrained it, pour it on the Potage: When you are to ſerve it up, a fine Artichoke-Bottom may be laid upon the Loaf, with ſome Muſhrooms on the Inſide, and it may be garniſh'd with Fricandoes or Veal Sweetbreads.

For a *Potage of Profitrolle, garniſh'd with Poupiets*: after you have conſulted the Article *Poupiet* for the Manner of ordering, then put them into a Diſh or Saucepan; make a Cullis of a Piece of roaſted Veal, pounded in a Mortar, and well ſeaſon'd and ſtrain'd thro' the Sieve, for the ſoaking of the Poupiets; then make a Ragoo of Veal Sweetbreads, Cocks-Combs, Truffles, Morillees, Mouſſerons, common Muſhrooms, and Artichoke-Bottoms, all dreſſed with Sauce, and well ſeaſoned, with which the Potage is to be garniſhed: The Profitrolle Loaf being laid in the Middle, and the Juice of a Lemon ſqueezed in, as it is ſerved up.

Another *Profitrolle Potage* is to be ſet on with ſix ſmall Loaves, and one great one in the Middle, that is, three farced with Gammon, three with Capons, and the large one with Gammon and Capon Haſh, as alſo Veal Sweetbreads, Truffles, Mouſſerons, common Muſhrooms and Artichoke-Bottoms cut into Pieces in the Form of a Die: The whole Meſs is to be garniſhed with larded Fricandoes, or *Scotch* Collops fry'd brown, a Border of Cocks-Combs, and a Ragoo of Mouſſerons or of common Muſhrooms, with Artichoke-Bottoms and Aſparagus-Tops, all dreſſed with white Sauce: Squeeze in the Juice of a Lemon, when ready. Profitrolle Potages for Fiſh will be accounted for by and by.

Potage for a Capon or fat Pullet with Rice, comes on next, towards which, the Rice muſt be boil'd in good Broth, and then ſerved to garniſh your Capon or Pullet upon the ſoaked Cruſts; next, you muſt ſtrew ſome raſped Parmeſan and grated Cinnamon on the Top, and give it a Colour with a red

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red hot Fireſhovel: The Side of the Diſh may be garniſhed with Bread-Cruſts made very brown with Lard, in order to be ſerved up with Mutton Gravy or Lemon Juice. The *Vermicelli Potage* is made after the ſame Manner.

To prepare a *Potage of Teals and other Fowls, with Muſhrooms*; lard your Teals with middle ſized Slips of Bacon, and after having them in Lard, ſtew them in good Broth, according to the uſual Manner, with Salt and a Bunch of Herbs; In the Interim, ſome Muſhrooms and Flowers muſt be toſſed in the ſame Lard, and put to the Teals, when they are half ſtew'd; dreſs them neatly, and ſerve them in Slices, with Mutton Gravy, and Lemon Juice.

To manage a *Potage with Truffles*; boil the Truffles in good Broth and Gravy, in a little Pot, with a Bunch of Herbs, and a thickning Liquor, well enrich'd: The Potage being fully ſoak'd, and the Truffles dreſs'd, lay them in order therein, adding ſome Lemon Juice, when the Diſhes are ſerv'd up: A Profitrolle Loaf may be alſo ſet in the Middle.

For Potages of young Pheaſants, Quails, and other Sorts of Fowls; when you have a mind to dreſs them with Truffles, put them into the Pot in the uſual Manner, and let them be well ſeaſoned; but the Truffles muſt be cut into little Pieces, and not into Slices, and when you have fry'd them in a little Lard, ſtew them as before: To make the Potage brown, a good Cullis of Beef or Mutton muſt be poured in, and ſome Lemon Juice, before the Diſh is brought to Table.

To provide a *Potage with Truffles and Mouſſerons*, let a Cullis of Veal or Capons-Breaſts be well ſeaſoned, and a Loaf farced with every thing you think fit, be for the Middle of the Potage; then dreſs your Truffles and Mouſſerons in a good Ragoo, and garniſh the Potage with them, ſqueezing in the Juice of a Lemon, when ready for the Table.

If you would have a *Potage of farced Pigeons, with a brown Cullis*, fry ſome Onions brown to make a Border while a Cullis is preparing with a Piece of Beef roaſted very brown, and with Cruſts of Bread pounded in the Mortar; ſtew all, well ſeaſoned, in a Saucepan, and then ſtrain it through a Sieve, with the Juice of a Lemon, to ſoak the Potage, when ready to be ſerved up: It ſhould alſo be enrich'd with Muſhrooms, Artichoke Bottoms, and other Sorts of Garnitures.

A *Potage* there is *of Pigeons, with Radiſhes*, for which, larde your Pigeons with thick Slips of Bacon, and when you have fry'd them till they come to a fine brown Colour, let them be gently ſtewed in good Broth, with a Bunch of Herbs; a thickning Liquor muſt likewiſe be prepared with fine Herbs, and poured upon them: the Cruſts being ſoak'd in good Broth, garniſh your Potage with the Radiſhes that are very white, and neatly dreſſed; one Part of them being cut into little ſquare Pieces, and the other remaining entire.

A Potage of farced Pigeons likewiſe fry'd brown, may be made after the ſame Manner, ſo as a thickning Liquor may be added as they are ſtewing, and the Diſh garniſhed after the ſame Manner with Radiſhes.

A *Potage of Pigeons with a white Cullis* may be garniſh'd with Poupiets, and the Limbs of Barn-Door Chickens marinated and fry'd; a white Cullis is to be poured upon the Pigeons, and a Loaf ſet in the Middle, or elſe a Border may be made of Aſparagus, with a Profitrolle Loaf, ſqueezing ſome Lemon Juice upon it when ſerv'd up You may ſee the *white Potage with Pigeons* before deſcrib'd.

Parmeſan Potage may be garniſh'd with little Profitrolle Loafs, very neatly chipt, which muſt be ſoak'd in melted Lard, and then ſtrew'd with raſped Parmeſan to be brought to a Colour in the Oven, when the Potage is laid to ſoak in a Diſh, you muſt make a Lay of Parmeſan, another of ſome good Meat Haſh, and a third of Cinnamon: This is to be done twice, and all may be coloured with a red hot Fireſhovel; garniſh the Potage on the Sides with Cruſts of Bread made very brown, the Middle with your Loaves, and the Intervals with Veal Sweetbreads, larded Frigandoes, Truffles and Cocks-Combs, ſqueezing in the Juice of a Lemon, when ſerved up.

To have another Parmeſan Potage; mince the Fleſh of a Chicken very ſmall, ſtrew it upon the Cruſts, and then ſome raſped Parmeſan on the Top; you may lay a Loaf in the Middle, and the whole Meſs may be ſet out with Artichoke-Bottoms, and other uſual Garnitures, or it may be left without garniſhing, only give a fine Colour with a red hot Fireſhovel.

For a *Caſterole*, with Parmeſan; ſee *Caſterole*.

If you would provide a *Potage of Quails with a Blanc Manger*, when the Quails have been ſtew'd in good Broth, with Salt and a Bunch of Herbs, pound ſome Almonds, which are to be ſtrain'd through a Sieve in the ſame Broth, and boil them with a little Cinnamon and Sugar; then cover the Bottom of your Diſh of Potage with Muſhrooms, Biſkets and March-Panes; and when the Quails are dreſſed, pour the white Broth upon them, garniſhing all with Slices of Lemon, as alſo with the Juice and Kernels of Pomegranates, when ready for the Table: See *Quail*.

To make a *Potage of Partridges with brown Broth*; the Birds muſt be larded with middle-ſized Slips of Bacon, fry'd in Lard with a little Flower, and afterwards all put into a Pot, with good Broth, a Bunch of Herbs, and as much Salt as needful: In the mean time the Cullis is to be made of a Piece of roaſted Beef, ſtewed in the ſame Partridge Broth, and kept hot; then cut in Pieces ſome boil'd Artichokes, and throw them into the Cullis, with Slices of Lemon and Cocks Combs ſtewed and put into the Ragoo; when the Potage is thoroughly ſoak'd, dreſs the Partridges and Garnitures, pour on the Cullis, with ſome Slices and Juice of Lemon, as you ſerve them up.

For that which they call a *Potage of young Turkeys, with Succory*; you muſt boil the Turkeys, large fair Pullets, Chickens and other Fowls, and boil them in a Pot after your uſual Manner, with Broth, Salt, and a Bunch of Herbs: the Succory muſt be ſcalded in Water, and boil'd with the reſt; then let the Potage be dreſs'd and laid a ſoaking, garniſh it with Succory, and ſerve it up with natural Broth, Mutton-Gravy and Muſhrooms.

You have a *Potage made with fat Pullets*, for which cut a large fat one into Pieces, and marinate it in Lemon Juice or Verjuice, or other ſeaſoning Ingredients; make a Paſte with Verjuice to fry them in, till they come to a fine Colour, in order to garniſh the Potage round about another fat Pullet, that has been well boil'd in good Broth: In the mean time, prepare a Cullis, with no Bones,

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of the marinated Pullet, Crufts of Bread and good Broth, and ſprinkle your Potage with it, as it lies ſoaking, as alſo with the Juice of Lemon, before it's brought to Table.

A *Potage after the* Italian *Mode*, is a kind of *Oil* dreſs'd in a large Diſh; after having made a Partition in it in the Form of a Croſs, with Paſte to be baked in the Oven: A Biſk is to be put in one of the Squares, a Potage of young Chickens in the ſecond; a Potage *a la Reyne* in the third, with a Profitrolle Loaf; and in the fourth, a Potage of farced Partridges, all in their peculiar Broths, and with different Garnitures, as rich as poſſibly they can be.

The *Potage of farced green Geeſe* muſt have the Farce made with the Livers and Hearts of Geeſe, fine Herbs, and an Omelet of four Eggs, which are to be pounded together in a Mortar, and well ſeaſon'd, in order to ſtuff your Geeſe between the Skin and the Fleſh: The next thing is to boil them in good Broth, and to prepare ſome green Peaſe-Soop to be poured on the Potage: If you have not green Peaſe, old ones muſt ſerve, and the whole Meſs may be garniſhed with farc'd Lettice.

Potage *a la Reyne*, deſcrib'd before, may be call'd *white Potage*, as well as theſe following.

When you have minced the Breaſts of Chickens, or Capons, very ſmall, ſtrew them upon your ſoak'd Potage, marbling it with very brown Veal-Gravy, and ſqueezing in ſome Lemon Juice when ſerved up.

Otherwiſe pound the Fleſh of a Pullet, or ſome Capons Breaſts, in a Mortar, with a Piece of very white Bread-Crum; ſtrain all thro' a Sieve, and when the Crufts are ſoak'd, pour the Cullis upon them, without any Garniture.

The laſt Potage we ſhall mention for *Fleſh-Days* is, that of *Boned Capons with Oiſters*; for which, when you have taken out their Bones, reſerve the Skin entire, ſtuff them with the ſame Fleſh, Beef-Suet or Marrow, pounded Lard, fine Herbs, Pepper, Salt, Nutmeg, and the Yolks of Eggs, and boil them in good Broth; they fry ſome Oiſters, Muſhrooms and Flower in a Pan, and put all to the Capons, when they are almoſt ready: Let them be dreſſed, and orderly ſerved up, with Lemon Juice and Muſhrooms.

We now proceed to *Potages for Fiſh-Days*, and ſhall begin with that call'd *Potage de Sante*; to prepare which, cut ſome Purſlain, Lettice, Sorrel, Beets, and other good Herbs, and ſtew them a little with Butter in an Earthen Pot, to take away their Crudity; next, put ſome boiling Water to them, with Salt, a Bunch of Herbs, and a Loaf, or Cruſt, placed in the Middle of the Potage; you may, if you will ſtrain the Herbs, or ſerve them up garniſh'd, with Lettice, Muſhroom-Juice, and a ſpoonful of Peaſe-Soop; the Potage without Butter, and the *Italian* are ſo like this, as not to need a particular Deſcription.

To order a *Mouſſeron and Morille Potage, with Cream*, ſtew or fry them in good Butter with fine Herbs, after the ſame Manner as in Oil, for other Sorts of Potage; the Crufts being ſufficiently ſoak'd, the Cream, with the Mouſſerons, muſt be put into the Stewpan, in which they are dreſſed with a Bunch of Herbs, and all muſt be well thickned: The Potage is to be dreſſed at the ſame time, with a Profitrolle Loaf in the Middle and Lemon Juice, before they are ſerv'd up; the Side of the Diſh may be ſet out with Mouſſerons fry'd in Fritters, or ſome other Garniture.

A *Potage of Onions with a white Cullis*, may be dreſſed with a Loaf in the Middle, while a Cullis is preparing with white Almonds, Parſley-Roots, and Bread-Crum ſoak'd in Peaſe-Soop, all ſtrain'd thro' a Sieve: The ſame Cullis is not only proper for the Onions, but alſo for Cardons, Goats-beards, Skirrets, &c.

You may make another Potage of Onions cut into ſquare Pieces, and fry'd brown, to be garniſhed with Onions cut into round Pieces, and fry'd as Fritters, or elſe whole; as alſo Potage of Onions with ſweet Baſil.

For a *Potage with Hops*, let them be well ſcalded, ty'd up in Bunches, ſtew'd in ſome good Peaſe Soop, or other Sort of Broth, proper for Fiſh-days; then the Potage may be garniſhed with a Loaf in the Middle.

To order a *Purſlain-Potage*; if the Purſlain be ſmall, you muſt lay it at its whole Length in a little Pot, and boil it in Broth or Peaſe-Soop, with an Onion ſtuck with Cloves, a Carrot, a few Parſnips, and a thickning Liquor; when it's ready, and the Crufts well ſoak'd, the Potage may be garniſhed in the uſual Manner.

To dreſs a *Potage with young Sprouts*; when the Sprouts have been well pick'd and thrown into Water, put them into a Pot, after they have been ſcalded; pour in a ſmall Cullis, as for the Purſlain, and garniſh them with other Sprouts.

In a *Radiſh Potage*, the Radiſhes muſt be well ſcraped, leaving a ſmall Bunch of the Greens at the End: Scald and boil them in good Broth, with ſome thickning Liquor: This Potage you muſt dreſs after the ſame Manner as that of Purſlain.

Cucumber Potage muſt be thus order'd; ſcald the Cucumbers, and ſtew them in good Peaſe Soop, with an Onion ſtuck with Cloves, and ſome Roots of Herbs chop'd ſmall; then make a thickning Liquor as for other Potages, on Fleſh-days, and ſet out the Diſh with Cucumbers and Capers; you may alſo farce them with Herbs or Fiſh, and garniſh them with Aſparagus-Tops, according to the Seaſon.

Aſparagus-Potage; pounded Aſparagus, for want of Peaſe, may be ſtrain'd thro' a Hair Sieve, with Herb-Broth, to make the green Cullis, while Aſparagus is fry'd in Butter, with fine Herbs, and then laid a ſoaking, ſeaſon'd with Salt and Nutmeg: The Potage muſt be cover'd, with a Cullis pour'd into it, or ſome natural Cream, or the Yolk of an Egg may be added, if the Time will allow it.

As for *Potage of farced Lettice*, conſult the Directions for farced Lettice under the Article *Lettice*, except that they ought now to be ſtuffed with a good *Fiſh-farce*; for which ſee that particular Head; or if Fiſh be wanting, let them be ſtuffed with a good Farce of fine Herbs ſeaſon'd with Pepper, Salt, Nutmeg and Yolks of Eggs or Cream; as for the reſt, boil them in ſtrain'd Peaſe-Soop, or Herb-Broth, and dreſs them upon the Crufts ſoak'd, with the ſame Broth; add a white Cullis and Muſhroom Juice, when ready for the Table: The whole Meſs may be ſet off with fry'd Bread, or ſome other proper Garniture.

That call'd *Marbled Potage*, is to be made of Almond Milk, to which are added Yolks of Eggs, Sugar, Cinnamon, and a little Salt; dreſs it upon Bread or Biſkets, and marble it with the Juice or Jelly of Currans, Beet-Juice boil'd with Sugar and Orange-Flowers: garniſh the Diſh with Pome-

granate

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granate-Kernels, and ſmall Sugar-Plums.

In a *Fennel-Potage*, the Fennel muſt be chopp'd ſmall, and put into a little Pot; and for the reſt obſerve the Directions for the following Potage.

Spinage-Potage; take only the Heart or ſoundeſt Part of the Spinage, which muſt be chopped ſmall, and ſtew'd in a little Pot with Peaſe-Soop, a Carrot, an Onion ſtuck with Cloves, and the other ſeaſoning Ingredients; ſcrape in ſome Parmeſan while the Cruſts are ſoaking, and dreſs your Potage: Garniſh it round about with Sticks of Cinnamon, and put one in the Middle; or elſe with Onions or fry'd Bread.

They ſometimes make a *Vine-Bud Potage* in the Countries abounding with Vineyards; in order to which they cut off the largeſt Leaves of the Buds, taking Care that none of the Wood be left: then they ſcald them in boiling Water, and tying them up in Bunches, ſtew them in a little Pot, with a Carrot, a few Turneps cut in Quarters, and a Clove of Garlick; they add to theſe as they are dreſſing a little thickning Liquor, and garniſh the Potage with other Buds, and a Loaf in the Middle.

As for *green Peaſe Potage*, ſee *Peaſe Potage* for Fleſh-days, and obſerve the ſame Method, except that the Peaſe muſt now be dreſs'd with ſweet Butter, and ſerv'd in good Broth; the Diſh for ſimple Peaſe-Soop may be ſet out, with Cucumbers, Artichoke-Bottoms, Aſparagus-Tops, and other things of the like kind.

Cabbage-Potage; conſult that for Fleſh-days, in the third Paragraph under *Potage*: But you muſt retrench the Lard, and only uſe Butter and Broth that is proper for Fiſh-days, or ſtrain'd Peaſe-Soop: Garniſh the Diſh with the Inſide of ſome Cabbage, Artichoke-Bottoms and fry'd Bread.

In a *Citrul Potage with Milk*; the Citruls muſt be cut into very ſmall ſquare Pieces, and fry'd in natural Butter, with Salt, Parſley, Chervil, and fine Herbs: Then put them into an earthen Pot, with boiling Milk, and dreſs them on the ſoaked Cruſts. Garniſh the Diſh with fry'd Bread, and ſtrew it with white Pepper, as it is ſerving up.

Melons in a *Melon Potage* muſt be cut as the Citruls, and alſo fry'd with Butter; then ſtew them, ſeaſon'd with Pepper, Salt and a Bunch of Herbs, and ſtrain'd through the Sieve, with the ſame Broth, with which the Cruſts are alſo to be ſoak'd: Having dreſs'd the Potage, ſerve it up, garniſhed with fry'd Melons and Pomegranate Kernels.

For *Muſcadine-Grape Potage*, good Almond-Milk muſt be prepar'd; for which, ſee the Article *Almond Milk*; and when you are minded to dreſs your Soop, put ſome Muſcadine Grapes into it, after they have been ſtoned. Inſtead of Cruſts or other pieces of Bread, dreſs your Potage with Macaroons or Biskets, and garniſh the Diſh with Muſcadine Grapes, preſerv'd with Sugar, marbling it with the Juice of a Lemon, and that of Currans, when ſerv'd up.

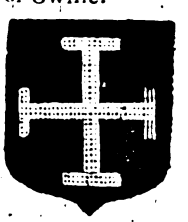
For a *Potage of Artichoke Cardoons* cut the Cardoons very ſhort, ſcald and boil them in Water, with Butter, Salt and a Cruſt of Bread: then put them into melted Butter while your Potage is ſoaking with good Herb-broth, the Cruſt of a ſmall Loaf muſt be laid entire in the middle: Dreſs the Cardoons in the Form of a Dome or Coronet, upon the Bread, and add ſome ſcraped Parmeſan; prepare alſo a white Cullis, ſtrewing the whole Meſs again with ſcraped Cheeſe, and garniſh it with Capers and Lemon-ſlices.

A *Potage of White Cabbage and Chibbols with Milk*, is order'd thus: When the Cabbage has been ſcalded, it muſt be chopt and fry'd in natural Butter, and then put into hot Milk, ſeaſon'd with Pepper, Salt, and a Bunch of fine Herbs, and dreſs'd upon Slices of Bread: The ſame thing may be done with young Chibbols cut very ſmall.

One *Potage* more muſt be added, and that is of *Artichoke Bottoms* cut firſt into Halves, and then fry'd in burnt Butter with Flower, or in natural Butter, reſerving one entire for the middle of your Potage. Then put them into an earthen Pot with clear Peaſe Soop, Salt and fine Herbs; and when they are ready, dreſs 'em upon the ſoak'd Cruſts, in order to be ſerv'd up with Caper and Muſhroom Juice. See *Fiſh Potage*.

POTATOES; Roots planted in ſeveral parts of our Country to very good Advantage, being eaſily increaſed by cutting the Roots into ſeveral Pieces, for each Piece will grow as well as the whole Root: A good fat Mould is beſt for them; but they will grow indifferently in any: They are eaten commonly either with Butter or in Milk, and are very good with roaſt Mutton and Pork; what they call the *Jeruſalem* Artichoke, is very near of the Nature of this Plant, but the firſt is not ſo good nor wholſome: Theſe ſame Artichokes however may be planted either of the Roots or of Seeds, and may probably be planted in great Quantities, and prove good Food for Swine.

POTENT, or POTENCE, the Term for a Croſs in Heraldry, form'd into this Figure.



He beareth *Sable*, a *Croſs Potent*, *Or*, by the name of *Aleyn*.

This Form repreſents the upper End of a Crutch; for Crutches anciently were called *Potents*.

Potent, *Counter Potent*; a Term in Heraldry: See *Vairy Copy*.

POT, an Utenſil for ſeveral uſes; but more particularly conſider'd here, as an Implement of a Gardiner, who ſhould have good Proviſion of Pots to put Flowers in, ſuch as Pinks, Auricula's, Tuberoſes and the like, which will thrive much better therein than in open Ground: The Pots muſt be made either of plain Earth or *Dutch* Ware; the former may ſerve for the Flowers laſt mentioned; whereas the latter being much larger, may have Jeſſamine, Gilliflowers, and other Plants of like bigneſs planted in them, and ſerve for an Ornament to Parterrs, when they are placed regularly, and according to Art.

POTION, a Term uſed in phyſicking Horſes, as well as Men, when you give the Beaſt any Liquid Purging Matter to drink, whether it be by Purging Powders diſſolv'd in Ale or Wine, or that it be any other liquid Stuff; their Uſe being to cleanſe the Stomach and Guts from ſuch naughty Humours, which Glanders, Colds and Surfeits have engender'd in the Body: It muſt be adminiſtred in the Morning, after he has faſted from Meat and Drink all the Night before; and when the Horſe has received it, ride him gently, about an Hour, and ſet him up, and let him ſtand in the Bit two Hours after it, well litter'd and cloath'd: If he is ſick, let him lie down; but if that will do him no good, and that you find him ſo ſick as to fear his Life, give him a Quart of warm Milk with a little Saffron therein, and he will do well, and let him have no other Food than a Maſh of Malt

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and White Water to drink till his Medicine has done working.

POT-POURRI, a Culinary Term, ſignifying an Hotch-Potch, being a Way of proper dreſſing for ſeveral ſorts of Meats, particularly Ducks, young Turkeys, Leverets, &c.

POTTLE; a Meaſure both *Liquid* and *Dry*, with us in *England*, being two Quarts, and two of the Pottles in the firſt makes a Gallon; but in Dry Meaſure three goes to a Gallon.

POULTIS; See *Cataplaſm*.

POULTRY, Domeſtick Birds brought up in Yards, as Hens, Cocks, Capons, Ducks and Turkeys; though all theſe Birds are treated in their alphabetical Order, yet ſomething more ſhall be ſaid of them here, that is neceſſary to be known in a Country Houſe, to make the beſt Advantage of them.

To ſucceed well in the Breeding of *Hens*, the firſt thing to be done, is to know how to chooſe them: Hens of a middle Size and black Colour are to be preferr'd before very large ones, and ſuch as are white, as well for the Delicacy of their Fleſh, as for laying abundance of Eggs: It muſt alſo be obſerved, that the White, becauſe the Feathers ſtrike the Eye more, are in greater Danger of being taken by Birds of Prey than others: Beſides theſe Remarks, there are others by which you may know their Fruitfulneſs; and to pitch upon an Hen that will lay many Eggs, you muſt take one whoſe Comb hangs on one ſide, that has yellow Feet as well as Legs, and a very watchful Eye; whereas ſhe that has high mounted Spurs, generally lays but a few Eggs comparatively, and is ſubject to break her Eggs, when ſhe ſits, thro' a natural Impatience in her, to quit her Neſt.

Hens alſo there are, call'd Hens of the large Kind, which tho' they do not lay as many Eggs as the others, yet may be mix'd with them; and how few Eggs ſoever they lay, Care muſt be taken to keep them by themſelves, that they may be hatch'd in order to have large Capons.

There are other Sorts of Hens, ſays M. *Chomel*, ſuch as the Queen Hens, and friſled Hens, which may alſo be put into the Yard, though in much leſs Numbers than the others, in order only to diverſify your Poultry.

As for the Number of Hens to be kept, that is not determin'd; but this Caution may be uſed, that no body ſhould keep more of them than they have wherewithal to feed them; they ought not to act, as many have done, in overſtocking themſelves; but to take this for a Maxime, that a ſmall Number of Hens, that have Food enough, will yield the Owner more Profit than a great many that are ſuffered to ſtarve, or that live only upon what they get about the Houſe.

As for the Choice of a *Cock*, a good one may be known by his Tail; which ought to be of a middling Size, yet rather more upon the large than ſmall; his Feathers ſhould be black, or of a dark Red; his Feet ſhould be large, and furniſhed with Nails and Claws; his Thighs ſhould be thick, and cover'd with Feathers of divers Colours: You may alſo judge of his Goodneſs by his Bill, which is ſhort and thick; by the Blackneſs of his Eyes; by his white and large Ears; by the Gills which hang down, and are long; and laſtly, by the Strength of his Wings and cock'd up Tail.

It's not pretended here, that thoſe who have not all theſe Signs of Goodneſs, are to be rejected, but they are not ſo good as the others; and over and above what has been ſaid, you may conclude upon the Goodneſs of the Cock, if he appear to be watchful, couragious, to fly with Force, forward in crowing, and that he careſſes the Hens, defends them, and invites them to eat. It's to be obſerv'd, that one Cock will ſerve a dozen or fifteen Hens, and ſo Proviſion muſt be made according to the Number you would keep, and let them be as many Hens as poſſibly you can.

A Hen, indeed, will lay Eggs without the Tread of the Cock, but theſe Eggs are not ſo wholſome as others, and they are good for nothing to hatch; the Cock having this peculiar Vertue, that he rarifies the Egg, and renders it fit to produce its Species by the Sperm or Tread he infuſes into it.

The proper time to feed this ſort of Poultry is, always as near as you can, at Sun-riſing, they being wont, in a Morning early, to go out of the Hen-Houſe or Rooſting-Place, and in the Evening a little before Sun-ſet: This muſt be practiſed ſo long as there is no more Corn in the Barn to be threſh'd; for during Harveſt, and all the Time Corn is threſhed, the Poultry will always find enough to feed upon, unleſs it be when the Ground is cover'd with Snow; for then, though you threſh your Corn, they are hindred from finding out many things about the Houſe and Barns, which ſerves our Poultry for their Food; and in that Caſe, you muſt feed them a little before they go to rooſt.

As for the Food you are to provide for them, you muſt gather together all the Siftings and Winnowings of the Corn, and lay it up; and the better to order it for them, you muſt now and then mix therewith chopped Herbs, Fruits cut in Pieces, or other things, according to the Seaſon: You may alſo give them ſome boiled Bran; and when you would heat their Bodies, ſo as to make them lay many Eggs, you muſt give them pure Oats, Buck-Wheat or Hemp-Seed. The time to feed them thus, is commonly in Winter-time, for when the Spring comes on they will naturally grow hot enough of themſelves, ſo as to lay a number of Eggs, if they be fed as they ſhould be.

As to the Place where your Poultry are to be fed, keep conſtantly to it, that they may feed there conveniently; it ſhould be even, and not expoſed to the Wind, which might make them catch Cold.

The Invention of gathering together a great many Worms; what will be advantagious, in this Caſe, ariſes from the Pleaſure the Poultry take in eating thoſe Inſects, which contribute at a ſmall Charge to maintain a great number of them, and by this Means to make them fat, with the Help of but little Corn.

To gather theſe Worms, dig a Ditch of what Form and Bigneſs you pleaſe, it ought to be equally extended, ten or a dozen Foot ſquare, and equivalent to another Figure, three or four deep, in a Place that has a little Declivity, that ſo all the Water which is in it may run out: If the Place be even, and that it cannot be brought to a Declivity, you muſt not tarry to dig a Hollow, but raiſe up the lower Part with the Earth: For diſcharging the Water you may meet with, let there be a good Height of that dug or hollowed Incloſure; after which, throw into it a Bed of Rye Straw chopped very ſmall, three Fingers thick, or half a Foot, to which join a Bed of Horſe Dung, or that of a Mule, that is pure and freſh, and cover it with Soot and ſmall Earth, upon.

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upon which pour the Blood of an Ox or Goat, the groſs Subſtance of Grapes, of Oats and Wheat Bran, which mix together; and this being done, return to the Rye Straw and the other Stuffs, that is, to the Dung and Earth, which you are to diſpoſe into a Litter one after another, as aforeſaid, half a Foot thick, adding the other Ingredients thereto; moreover, throw into the Middle of this Compoſition the Offals or Garbage of Sheep and other Beaſts, ſuch as you can meet with; *laſtly*, let this Bed be cover'd with thick Buſhes, and put Stones over them, to hinder the Worms from diſcovering the Artifice, and the Hens from ſcratching and pecking, which they will do, if not thus prevented: The Rain that falls will rot this Maſs, and breed Worms, the End and Benefit aim'd at by this Compoſition; and indeed there will, in a ſhort time, an infinite Number of Worms be bred therein, which muſt be managed with Diſcretion, otherwiſe the Poultry would devour them all in a very ſhort time.

Thoſe who build a Place proper for the Production of a Multitude of Worms, leave a Door in the Middle of the Eaſt or South Side, which they ſhut up with dry Stones; and this they make uſe of to begin to diſcover the Heap of Worms produced; they take away the upper Stones as they ſee Occaſion, that the Hens may be fed with the Worms, in proportion to the Number that are to be fed, and they will eat them with much Pleaſure, after they have been fed with the Grain you are wont to give them in the Morning, when they come out of the Hen-Houſe: Take out every Morning three or four Spadefuls of the Stuff, as your Number is, for the Proviſion of the whole Day, and the Poultry will ſpend all their time about, and never ceaſe to peck and ſcratch till there are no Worms left.

You muſt not take away the Buſhes which cover the Bed, till there be more of the Compoſition, to prevent the Diſorders which the Hens might commit. This deſign'd Collection of Worms ſhould be in a warm Place, and not expoſed to the Wind, that the Hens which tarry there, may no ways be incommoded; and to the End you may never want a ſufficient Quantity of Worms, it will be proper to have four or five Places, to be made uſe of regularly one after another, and they muſt never have two of them open at a time: When one Ditch is empty, you muſt preſently fill it, that ſo you may never want.

As this Management is more neceſſary in the Winter than in the Summer Seaſon; they alſo make uſe of it moſt in very cold Weather, by Reaſon the Rigour of the Seaſon hinders the Poultry to meet with as well little Animals as Herbs and Flowers to feed upon, which they otherwiſe do in warm and temperate Weather: It would be proper to make this Place in the Spring.

The Miſtreſs of the Houſe may commit the Charge of her Poultry to one of her Servant Maids ſhe knows to be very careful, and to have a good Underſtanding; but it's beſt, if it can be done, that ſhe ſhould take this Affair into her own Hands, and that the Eggs which are laid from day to day, be kept ſeparate, that the freſheſt may be known from the reſt, and made uſe of as there ſhall be Occaſion: Good Order requires that the Hen-Houſe be clean'd once a Week, that it be alſo perfum'd with Herbs of a ſweet Scent, ſuch as Thyme, Marjoram or Lavender, and if you will, now and then, with Frankincenſe, there being nothing more wholſome for Poultry than theſe Sorts of Fumes, which have the Vertue to expel all the bad Air from the Place where they rooſt, which will preſerve them from the Diſtempers that are wont to ſeize them.

To make Hens lay Eggs in Winter; take a ſmall Number of thoſe which are found to be the beſt, after which, two things muſt be obſerv'd, and theſe are, the Place where you are to put your Hens, and the Food you are to provide for them.

The Place ſhould be a ſeparate Room in which you are to ſhut them up, for fear the other Hens ſhould come and rob them of their Food: The number, indeed, for laying Eggs in Winter ſhould be but ſmall, for otherwiſe the Coſt would exceed the Profit, it being generally the Nature of the Hens not to lay in cold Weather, let them be fed never ſo well: Let their Food be boil'd Barley given them hot, Oats alſo, as wellas all Sorts of Siftings of Corn are very good for them; but Hemp-Seed, as before hinted, is the beſt Food of all for them: And as it is neceſſary that Care be taken that they do not want Food, ſo they ſhould have alſo pure and clear Water provided for them: To keep them clean is alſo an eſſential Point in this Caſe, and to ſtir and change often the Hay their Neſts are made of.

In the mean time, notwithſtanding all the Precautions that can be taken in the Choice of theſe Hens, it often happens, that not one in a great many will anſwer Expectation; for this Sort of Feeding opens ſome to lay, and does the contrary by others: All that can be ſaid is, that ſome Days after the Hens have been ſhut in this Room, you muſt carefully obſerve which of them perform well, that ſo you may keep them there, and turn out the others that eat the Food provided for them to no purpoſe.

Grape-ſtones are things that hinder Hens to lay Eggs, and therefore you muſt be cautious that they eat none of them in their time of laying, though at other times they are good enough for them, and are proper Food enough, when they have done laying.

The beſt Eggs to be put up for keeping, are thoſe laid in the Month of *October*, and they will laſt without being ſpoil'd, till far in the Winter; for to pretend to keep thoſe laid in the Summer, is a Miſtake, and there are uſually enough of them to be had in that Seaſon.

To ſucceed well in the keeping of Eggs, ſome take Bran, Salt or Oak-ſaw Duſt, others, Aſhes or Millet, into which they put their Eggs; ſome have been known to uſe Straw or Hay for this Purpoſe; others, without making any ſuch Myſtery, take Care to put their Eggs into Boxes, which they carry into cool Places in Summer, and warm ones in Winter, and are above all cautious that Moiſture does not predominate there; and they have found by Experience, that theſe Eggs will keep as long as their Nature will permit.

Again, it may be ſaid of Eggs, that they are one of the beſt Proviſions that can be made in Point of Houſewifry, whether for thoſe who are ſick, as freſh Eggs, or for thoſe who enjoy perfect Health, to be uſed at Meals ſeveral ways, to which it may be added, that it is by the Means of Eggs put under Hens, that we come to have Chickens; and as the Manner of hatching them has ſome Particulars in it that are not known, at leaſt commonly, it will be to the Purpoſe to take notice of them here.

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We ſhould ſoon loſe our Race of Hens, if we did not repair it every Year; and there is no other way of ſucceeding therein, but by hatching their Eggs; for a Hen at four Years End, is old, and fit for nothing but to be boil'd; and a Cock may reach ſix, but he muſt be very robuſt.

Theſe Sorts of Animals would do like other Birds, and would, undoubtedly, hatch their own Eggs, if Men, Dogs, or Foxes did not rob them of 'em: They will generally lay from eighteen to twenty Eggs, and that one Day after another without Interruption.

When they have done laying, which is known when they begin to cluck, the Owner muſt bethink of preparing a Neſt to put them in; it ſhould be in ſome retired Place, where no body ſhould come to frighten the Hens that ſit; and they ſhould be put out of the Reach of Dogs and Pole-Cats, which would otherwiſe devour them: In the Bottom of theſe Neſts, to follow the ſcrupulous Obſervations of ſome good Women, a bit of Iron ſhould be placed, that in caſe it ſhould thunder, it may prevent the turning of the Eggs, ſo as otherwiſe to produce no Chickens, but be addle: They lay ſome Hay rather than Straw upon this Iron, becauſe Hay is warmer; and it will not be amiſs, from time to time, to perfume the Neſt.

Though all Hens, generally, after they have done laying, will cluck, and for ſome time keep to their Neſts, which is a Sign they would ſit; yet that People may not loſe their Time and Pains, you muſt reject all thoſe Hens, notwithſtanding their Clucking and great Heat, which are not two Years old, thoſe which appear to be wild or fierce, and thoſe whoſe Spurs are too big; the one being ſubject to abandon their Eggs, when they have half hatch'd them, or having hatch'd them ſo long till Chickens are produced, ſoon leave them, by which Means there be many times but few left; and the other break their Eggs by going too roughly over them, and for the ſame Reaſon kill the Chickens; and therefore, if you would know which Hens are beſt for ſitting, they are thoſe which will be frighten'd at nothing, and ſuch as you can lift out of the Neſt to be fed, and be not terrify'd at it; you are alſo to chooſe thoſe that ſeem to have a deal of Strength and Vigour, and are of a watchful Diſpoſition.

Hens being fed to oblige them to lay Eggs, as already obſerved, will not alſo fail to ſit betimes; and as the ſooner is ever the better to have the firſt Brood of Chickens, you muſt be careful, as ſoon as theſe Hens begin to cluck, to prepare their Neſts, as before, to the End that the Chickens being grown large before Summer, may be made Capons before St. *John*'s Day, which is the right way to have fair ones, as well as young Hens, which may begin to lay betimes.

However, we find daily, that thoſe Women who put their Hens to ſit very late, reap good Benefit from the Brood of Chickens that ſucceed, and therefore no Scruple ſhould be made of the Matter, whether the firſt Brood has not ſucceeded well, or done Wonders: This, indeed, will be the Way to have them in abundance; only it may be obſerved, that they muſt rarely be made Capons, it being an old Remark, that they never will become fine ones, but always continue very ſmall.

Some, when the Hens ſit, are wont to ſet their Food near them, that they may not be obliged to leave their Eggs, for fear they ſhould grow cold; but none, except thoſe that are not fond to keep cloſe to their Eggs, are to be dealt thus with; as for the reſt, you muſt lift them off daily, to let them take the Air, as a thing that is very wholſome for them; this muſt be done as often as 'tis neceſſary for them; they muſt alſo be taken off to feed, ſeeing there are ſome Hens that will not eat their Food when in their Neſts.

The Eggs ought not to be touch'd above once or twice after they are put under the Hen, and this in order to turn them, that they may be equally heated; for to handle your Eggs often, through an Humour of Impatience, to ſee if your Chickens are hatch'd, is the way often times to loſe them all.

The Day ſhould be ſet down on which the Hen begins to ſit; that you may not be miſtaken in the Time when you may expect the Hatching of the Chickens, and this commonly is in five and twenty Days.

If any Hen has of her ſelf an Inclination to ſit before the Month of *March*, you ſhould put no more than a dozen of Eggs under her, in *March* fifteen, and in *April*, and at other warm Times, as many as ſhe can cover, without any Scruple, that there ſhould be an odd Number, ſeeing that neither contributes to the Prejudice of hatching, nor promotes it.

In the Choice of Eggs to be hatch'd, it muſt be obſerv'd, that thoſe that are neweſt laid are the beſt, and moſt likely to produce Chickens; that is to ſay, they ſhould not be above ten or twelve Days old; and thoſe ought to be pitched upon that feel heavieſt in the Hand, or to try the Weight of them another Way, put them into ſome Water, and thoſe which remain in the Bottom, ſhould be the Eggs pitched upon, and thoſe that float muſt be rejected.

All thoſe who have been concern'd about the ſitting of Hens, have always obſerv'd, that the long ones produce Males, and the round Females, and the Reaſon given for ſuch Production is this; It's the Nature of Heat always to convey it ſelf from the Centre to the Circumference of the Cold; hence it is, that the Eggs being long, it's a Sign that they have much Heat in them, and that conſequently they become the Subſtance of the Male, the Male being generally amongſt all Animals, always hotter than the Females; whereas, if the Eggs appear to be round, the Heat that is in them being diſpers'd, and conſequently midling, they will ever produce Hens, and not Cocks, and therefore whoever puts Hens to ſit, muſt chooſe which they would have, in reſpect to Male or Female: And this Obſervation, as to Eggs, generally holds in reference to all Poultry.

As to the having of *Chickens* in *Winter*, it does not ſeem, at firſt Sight, to be a Piece of good Houſewifery, as well upon the Account of the Expence, as of the Trouble you ſeem to be oblig'd to be at, to little Purpoſe, on Account of the Rigour of the Seaſon; nevertheleſs, Experience has taught us, that this Trouble, when there is nothing wanting, has been ſo far from being unprofitable, that it has redounded much to advantage; ſeeing we have known that Means have been uſed in very ſevere Weather to preſerve Chickens then hatch'd, and that they are ſold in a Time when they are ſo very ſcarce, at a very great Price.

We have already ſpoke of the Choice to be made of Hens to lay in the Winter Seaſon, and the Manner of feeding them in order to it; but beſides

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ſides what has been ſaid on that Head, Care muſt be taken, one while, to give them ſome Hemp-Seed, and at other times, Toaſts of white Bread ſteeped in Wine, and the Leaves or Seeds of Nettles reduced into Powder; this Sort of Food having the Virtue to heat them much, and in ſuch a Manner that an Inclination to ſit will not fail them: and as ſoon as they begin to cluck, their Neſts muſt be ready, and in a warm Place, which is uſually behind the Oven; but as the Oven is not heated every Day, and conſequently that the Room wherein they are plac'd muſt be cold, care muſt be taken to ſhut the Windows cloſe, and a Fire made to diſpel the Coldneſs of the Air; and when it is very cold, let their Food be near their Neſts, to oblige them, if you can, to feed without going out of them; or if their Nature be ſuch that they will not do it, you muſt lay a warm Clout over the Eggs, for fear that they ſhould grow cold during the Abſence of the Hens.

The good Houſewife, after her Hens have ſate nineteen Days, which is the time that Chickens ordinarily begin to be hatch'd, muſt liſten, and in caſe ſhe hears any one pule, ſhe muſt preſently ſee if the little Animal does not require ſome Help to get out of the Shell; and in caſe it does, ſhe muſt take the Egg and break it very gently for fear of hurting the Chick, and then put it under the Hen, under which the Brood is perfected; and this muſt be done till the One and twentieth Day, when the Hen is to be quite taken off, that you may ſee how many Chickens are hatch'd, and throw away the addle Eggs, for after that time no more Chickens are to be expected, and 'tis but amuſing the Hen: The Chickens, after they are out of the Shells, muſt be ſuffer'd to continue under the Hen a Day and more, without giving them any thing to eat, they will not be the worſe for it; the Neceſſity of eating will very well allow them to tarry till the other Chickens are out of the Shells.

As ſoon as all the Chickens are hatch'd, they muſt be brought out of the Neſt, and put with their Dam, either into ſome Caſk, or the like thing, only for one Day, and the Veſſel muſt be put in a warm Place, and cover'd for fear of the Cold, which the Chickens at that time are very ſuſceptible of, giving them, from time to time, a little Air, that by degrees they may be accuſtom'd to it.

There are thoſe who perfume them in this Place with ſome Roſemary, or other ſweet ſcented Herbs, which they burn, to the End, ſay they, they may avert certain Diſeaſes, to which they are at that time ſubject, and particularly the Pip; a Cuſtom to be approved of to prevent the like Evil, and proper to be obſerv'd: When the firſt Day is over, let them be taken out of the Caſk, and carry'd into a Room that is a little light, wherein there is a great Cage or Coop, into which let them be put with their Dam, and at the firſt, viſit them from time to time to give them Victuals.

Let their Food, at the beginning, and for ſome Days, be raw Millet, or elſe ſome Barley, or boil'd Wheat; now and then let them have Crumbs of Bread ſteep'd in Wine, or in Milk, or elſe in Curds, this will provoke them to eat, and alſo fatten them.

As they grow up, and conſequently gather Strength, give them every two Days ſome chopt Leeks; for beſides that, the Chickens do very much delight in this Food, it's alſo Phyſick to them, and be not wanting to let them have Water: And as theſe Animals cannot always live cooped up, and that it is good to let them take the Air to ſtrengthen them, you muſt allow it them by degrees, for if you ſhould at once turn them out with their Dam, you would undoubtedly kill them, and therefore, at firſt, when the Sun is up, expoſe them to it for ſome Hours; and having exactly obſerv'd this Piece of Management, till they are grown pretty big, let them go out of the Room, and have Liberty to beat the Field.

For as much as one Hen can conduct as many Chickens as two can hatch, it's good Houſewifry to ſeparate one of theſe Hens from her own Chickens, and to turn her into the Yard with the reſt, to get her to lay again, which ſhe will eaſily do, for ſhe ſoon forgets that ſhe had young ones to bring up; and a ſingle Hen, if ſhe is large, can cover thirty Chickens.

Another Secret there is of no leſs value than the former, and that is, to bring Capons to conduct the Chickens, that all the Hens, three Days after they have hatch'd, may be ſeparated from their Chickens, and put among the reſt in the Yard, in order to lay Eggs; and the Way to bring Capons to do this, will not be found to be difficult.

You muſt make choice of a Capon that is large, healthy, and very watchful, and pull the Feathers off his Belly, then intoxicate him with Toaſts ſteep'd in Wine, and let him eat them at Pleaſure; manage him in this Manner for two or three Days, and keep him up in a narrow Place, where, however, he muſt have ſome Air, for fear of ſtifling him, from thence you muſt bring him into a Coop, or ſome ſuch thing, and put two or three Chickens to him that are a little grown up, who feeding in his Company, will move this Animal to careſs them, and even to cover them with his Wings; theſe Animals getting in this Manner under the Capon's bare Belly, will allay the Smart cauſed by the Nettles, and the Capon finding Eaſe thereby, will be loath to leave off covering of theſe little Animals, and they will be no ſooner out, but he will preſently call them again, and in time, will contract ſuch a Kindneſs for them, that he will never forſake them, for fear the Smart ſhould return: This Eagerneſs to have them under his Wings continually, being an Overdoing of the thing; you muſt therefore, as ſoon as you diſcern it, by degrees, every Evening increaſe the Number of the Chickens, till he has as many as he is capable to cover with his Body; and to accuſtom him to theſe Chickens, when you have put the full Number to him he is to bring up, let him continue only two Days in this great Coop, and then let him go abroad up and down with the Chickens, and he will take better Care, and for a longer Time of them than their own Dam; for the Nature of this Animal is ſuch, that he will never abandon them till they are grown up, that is, till the Cock Chickens are fit to be made Capons, and the other to lay Eggs; and therefore this Piece of good Houſewifry ought not to be neglected; but the Uſefulneſs of Capons may alſo be ſeen under the Article *Turkey-Cock*.

When the Chickens are come to a certain Age, and that the Males are found to be fit to be made Capons, gather the Cocks together for this End; the Work may be done all the Summer long, and yet it is to be held for a Maxim, that the Month of *June* is the beſt time for it: See the Word *Capon*.

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As to the Management of Hens, and all Sorts of Poultry, that conſiſts not only in having great Plenty of them, but the main Deſign ſhould be to feed nothing that does not yield Profit in the Winter: The Servant Maid that looks after the Hens, ſhould diſtinguiſh thoſe that are too old, and cannot lay Eggs, thoſe whoſe Temperament will not bring them to occaſion themſelves to ſit; or *laſtly*, thoſe that ſpoil their Eggs, by breaking or eating them, and act and crow like the Cock: When theſe things are found, they muſt be either ſold off or eaten at home: If they are not fat enough for theſe Purpoſes, and that you are diſpoſed to do it, you may proceed in the following Manner.

Take your Capons or Hens indifferently, put them up in a Room, where you muſt not let 'em want either Corn or Water, and the beſt Corn, in the Opinion of moſt, is Barly and Wheat, as having the moſt Efficacy, with a little boil'd Bran, which muſt be given them from time to time.

Another Way of Fatning Poultry, which indeed requires more Care, but yet yields much more Profit, is this: Before you put your Capons or Hens into a Coop, wherein there are many narrow Partitions, for the Birds to be ſeparate from one another; you muſt pull off the Feathers on their Heads, and from between their Thighs, becauſe the Pretence is, that thoſe Feathers attract too much Subſtance to them, and that conſequently the whole Body will not improve ſo much; the Coops ſhould be ſet in a warm and dark place; becauſe the open Air which penetrates into us by the Organ of the Eyes, too much ſubtilizes the Subſtance which produces the Nouriſhment we take, and in ſuch a manner, that inſtead of putting the whole into a good Plight of Body, this Subſtance coming in part to diſſipate, does but half improve the Body on which it acts; this is alſo the Reaſon why their Eyes are put out; and as to cooping them in a narrow place, the Reaſon is, that the more they are in motion, the more the Subſtance of the Food they eat is turned into Excrements, rather than into good Nouriſhment; the Motion being one of the principal Cauſes of Digeſtion.

Your Poultry being put up in this manner, take Millet, Barley or Oat-meal, of which make a Paſte, and let 'em ſwallow it in bits; this muſt be done twice or thrice a Day; and you are to give them but by little and little at the firſt, becauſe theſe Animals are not yet accuſtom'd to this Food; but you muſt augment the ſame day by day, till they are wholly uſed to it, and then make them ſwallow as much as they can of it.

When you would cram them with this Paſte, you muſt not fail firſt to feel their Craws, to the end, that if you find 'em entirely empty, you may not be afraid to give 'em their Food; but in caſe you perceive that this Victual is not yet digeſted, you muſt forbear feeding of them till Nature has perform'd its Function; for otherwiſe it would be but Time loſt: This Superabundance of Nutriment being taken one upon another, ſtifles the natural Heat, which is not plentiful nor ſtrong enough to digeſt this Food, for inſtead of becoming good Nouriſhment, it is converted into crude Humours.

Moreover it muſt be obſerv'd, that when ever you are about feeding theſe Animals with Paſte, you muſt firſt ſteep the Bits in Water, that ſo it may ſerve them both for Meat and Drink; for you muſt never give them any thing to drink. You may alſo if you will, for fear of Vermine, pull off the Feathers even too under their Wings, to the end, that their Dung may not ſtick to 'em; and that you may more eaſily clean their little Cells, take them out, and ſuffer 'em for a ſhort time to walk about, during which they will peck with their Bills what ever incommodes them, and this is a Work they much delight in.

Another Way of Fatning Poultry, whether Hens, Geeſe, Ducks or the like between All-Saints and Lent, and that in the Space of fifteen Days is, to take the Leaves and Seeds of Nettles, which muſt be gather'd and dry'd in the proper Seaſon; reduce them into Powder, and ſearce it through a Sieve, and when you would make uſe of it, knead it with ſome Bran or Wheat-meal, or both, ſteeping it in Diſh-water, or elſe with hot Water, and let 'em have ſome of it once a Day.

To fatten Poultry as the Practice is at *Mans* in *France*; you muſt firſt put them into a Coop, and feed them thrice a day with a Paſte made of two parts of Barley and one part of black Wheat or black Millet ground together; of which you are to form Bits that are ſomewhat more long than round, and of a proper Bigneſs; give them ſeven or eight of them at a time, and they will, in fifteen Days at fartheſt, be thoroughly fat.

There are many Diſtempers to which Poultry are liable, and more particularly in their Eyes, and they will become blind, if not ſoon relieved; you will know they are diſtemper'd by the Running of their Eyes, and certain ſmall friſled Feathers that ſurround them; by the hanging down of their Heads, and the Paleneſs of their Comb.

To cure this Defluxion, take ſome Beet-Leaves, out of which extract the Juice, mixt it with a little Sugar, which you muſt give them to drink every day for four or five days alternately.

Others take the Juice of Beet, and mixt it with a little Water, and put it only, for the Space of one Day, into their Drink.

You muſt not forget at that time, to put into the Coop in which you have incloſ'd your Poultry, ſome Fig-Tree Sticks acroſs, againſt which they may, from time to time, rub their Eyes, which is very good for them, becauſe the Fig-Tree has that Vertue in it, that it will not only cure the Itching, and this Defluxion of the Eyes, but alſo cleanſe them from that which incommodes them.

There are Hens which ſometimes good Houſewives would give a deal to have them cur'd of broken Legs, rather than kill them, becauſe they yield them a great many Eggs: To ſatisfy thoſe who would learn the Secret to cure them, let them purſue the following Inſtruction.

When any ſuch Accident does befall them, you muſt put them into the Coop, and let there be no Stick therein upon which they may perch, for fear of hurting them the more: It's to be underſtood, that they do not want Food, nor Water to drink there; thus let them continue in that Place till they ſet the broken Leg ſtrong and perfectly well, which undoubtedly will become ſo by the Effects of Nature alone, by Reaſon of the little Motion the Hens are thus confin'd to, which muſt be put into a Place where few People come to diſturb them. As for other Diſeaſes which Poultry are ſubject to, you may ſee them, and the Manner of their Cure, under the Articles *Coſtiveneſs*, *Falling-Sickneſs*, *Gout*, *Itch*, *Looſeneſs*, *Melancholy*, *Mewing*, *Phtlyſick*, *Pip*: See *Hen*, *Chicken*, *Turkey*, *Ducks*, &c.

POUNCES, the Claws of an *Hawk*.

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POUND, a rural Term, ſignifying generally a ſtrong Incloſure to keep in *Beaſts*, but eſpecially a Place of Strength to keep Cattle that are diſtrain'd, or put in for any Treſpaſs done by them, until they be replevy'd or redeem'd; and in this Signification it is call'd *Pound overt*, or *Open Pound*, being built upon the Lord of the Mannor's Waſte, and is call'd the Lord's Pound; for he provides it for the Uſe of himſelf and his Tenants. It is diſtinguiſh'd into a *Pen* and *cloſe Pound*: The former is not only the Lord's Pound, but the Back-ſide, Court-Yard, Paſture-Ground, or the like, whither the Owner of the Beaſts impounded, may come to give them Food and Water, without Offence of their being there, or his coming thither; whereas the other is the contrary, *viz.* ſuch an one as the Owner cannot come unto for the ſaid purpoſe, without Offence, as ſome cloſe Houſe, Cattle, Fortreſs, and the like.

POUND, in *Latin*, *Libra*, contains twelve Ounces; though now as that relates to Money amongſt us, it ſignifies twenty Shillings, which is but the third Part of a Pound in weight; but twenty Shillings did heretofore, in *England*, weigh a full Pound *Troy*, or twelve Ounces, each of theſe Ounces contained ſo many *Solidi* or Shillings, and ſo many *Denarii* or Pence, as they who govern'd the Money-Matters thought fit, ſometimes more, ſometimes fewer. The old *Saxon* Pound contained forty-eight Shillings, and each Shilling contain'd five Pence; ſo that the *Libra Anglo Saxonica* contain'd two hundred and forty Pence: When the Pound was reduced, it is hard to tell exactly; but in *William the Conqueror*'s Time it contain'd twenty Shillings: Sometimes the Pound was compos'd of twelve Ounces or *Or*, and then the Or was twenty Pence; and ſometimes of fifteen Ounces or *Oræ*, and then the Ora was ſixteen Pence: But tho' either of theſe may be taken for the *Shilling*, yet generally it was twenty Pence; and this was the Value of the Ounce in the *Libra Denariorum* and the *Libra Sterlingorum*, which are the ſame.

POUND, a Weight in *Troy* Weight, conſiſting of twelve Ounces, being the ſame Weight Apothecaries uſe; broad Gold and Silver is alſo weighed by it; but in *Averdupois* Weight, it conſiſts of ſixteen Ounces; and by this Weight we ſell Wooll, whereof fourteen Pounds make one Stone, and two Stones, or twenty-eight Pounds a Tod: In like manner all Grocery Wares, Butter, Cheeſe, Fleſh, Wax, Lead, Pitch, Tallow, Hemp, Roſin, Iron, Copper, Tin, *&c.* are ſold by this Weight.

POUPELIN, a Sort of delicate Paſtry-work; to prepare which, Take about the Bigneſs of your Fiſt of Cream Cheeſe, made the ſame Day, put it into a Porringer, and temper it well, adding thereto ſome Pinches of Wheat Flower, and a little bruiſed Salt, and then temper the Whole together with a Wooden Spoon.

When the Stuff is ready, put it upon Paper that is beſmear'd with Butter, and ſpread it into the Form of a Cake, about a Finger thick, then put it into the Oven, whoſe Hearth muſt be hot: It will be bak'd in half an Hour, then take it out, open it ſo that both the Cruſts may be ſeparated from each other, and put them ſeparately, one after another, into a Baſon, or other convenient Veſſel, wherein there is a good Quantity of good melted and unſalted Butter, which ought to be refined; you muſt plunge the nether Cruſt firſt, and a little after take it out, and ſuffer it to drain, and afterwards do the ſame by the upper Cruſt of the Poupelin.

When theſe two Cruſts are drain'd, you muſt powder them well with Sugar, and moiſten them well on the Inſide with Roſe-Water; you may alſo garniſh the Inſide of the Cruſt, which muſt be well ſugar'd, and lay by your Poupelin till you have a mind to eat it.

POUPETON, a particular Meſs made in a Stewpan, as it were a Pie, with thin Slices of Bacon laid underneath, and Pigeons, Quails, or other Sorts of Fowls dreſs'd in a Ragoo in the Middle, and a peculiar Farce, call'd a Godivoe on the Top, in order to be baked between two Fires: In giving Directions for making the Godivoe of a Poupeton in the Article *Godivoe*, which may be conſulted, there has been explained what is moſt remarkable with reſpect to all the reſt, particularly for a Poupeton farced with young Pigeons and other Fowl; ſo that nothing remains here but to ſhew the Manner of diverſifying them, when *green Peaſe* are in ſeaſon. When therefore you have made your Fleſh Poupeton after the uſual Manner, let two or three Handfuls of ſtrain'd Peaſe be thrown into it, before it is cover'd with its Farce, and let all be incloſed with the Godivoe. Then it muſt be baked *a la Braiſe*, that is, with a Fire on the top, and another underneath, and afterwards put into a Diſh; ſome Spoonfuls of Meat may alſo be added before it is brought hot to the Table.

POUPIETS, a Culinary Term; to prepare which, it will be requiſite to provide ſome Bards, or thin Slice of Bacon, that are ſomewhat long, but not too broad, according to the Thickneſs you would have the Poupiets to be of, with as many Veal Stakes; which, when well beaten, muſt be laid on every Bard: Having, in the mean time, prepar'd a good Farce, ſeaſon'd with a Clove of Garlick, and other Ingredients, let as much as you ſhall think convenient, be put upon the Stakes or Slices, and then let them be cloſe rolled up: they muſt afterwards be pierced with a ſmall Iron Spit, and roaſted, wrapped up in Paper: When they are near ready, take away the Paper, in order to give them a fine Colour: Theſe Poupiets may ſerve either for a particular Diſh, or for Out-works, or only to garniſh other Meſſes: They are alſo ſometimes dreſs'd in a Ragoo, as Fricandoes, with a Piece of Lemon, as they are ſtewing, and ſome Juice of the ſame, as they are ſerving up to the Table.

POWDER (Cordial) a Powder uſed to help *conſumptive* and *weak Horſes*; for the making of which, take Cinnamon and Sugar, of each four Ounces, and two of fine Bole Armoniack, made into very fine Powder, and well mix'd together, then laid up in a Gally-pot to uſe, as there ſhall be occaſion.

Another way to make that call'd *Electuarium Theriacum*, is to take Syrup of Violets, of Lemons and Roſes, of each half an Ounce, and ſome *London* Treacle, which is the beſt for Horſes; and mingling them all well together, for the aforeſaid Purpoſe, it will do.

Another *Cordial Powder* is, to take Rue, Marjoram, and Penny-Royal dry'd, an Ounce of each, Cinnamon, Angelica Roots, Gentian, Galangals, Zedoary, Cloves, Mace and *Indian* Leaf, or rather Betony, of each ſix Drams; yellow Saunders, Aloes-Wood, and long Pepper, of each half an Ounce; Ginger, Saffron, and Flowers of Roſemary or Lavender, of each three Drams: make

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all of them into a fine Powder, which keep in a Bottle well cork'd, or in a wide-mouth Glaſs cover'd with the Bladder of a Hog, carefully tied over with a Piece of Leather, &c. It's an excellent good *Cordial*, and may be given to the Quantity of an Ounce, or an Ounce and an half, when the *Horſe's Spirits* have been *exhauſted* and *waſted* by any *lingring Sickneſs*; the propereſt Vehicle is Milk-Water, with a ſmall Quantity of compound Briony-Water: But if the Horſe be not worth ſo much Expence, ſome of the cheaper Powders may be uſed, or the ſame may be given in *warm Ale*, which will ſomewhat leſſen the Expence. As for more *Cordial* and other *Powders* for *Horſes*, they are to be met with either under their own *Heads*, or thoſe *Diſtempers* for which they are proper.

POWDER-MILL, a Machine invented for making Gun-Powder: Theſe Mills are made of two Stones, and turned by Horſes; theſe two Stones move upon a Bottom of Marble boarded with Planks, and ſloping, that what eſcapes from under the Stones, when the Charcoal, one of the main Ingredients in the Compoſition of Gun-powder, has been pounded by this Mill. Thoſe who are intruſted, and who would make the moſt Advantage to themſelves from this Work, ſhould ſee that one lets it paſs thro' a Cloth ſew'd in the Manner of a Sack, and faſten'd in a great Tub, to a Cover, which is pierced with two Holes, through which the Workman muſt put his Arm to ſhake the Sack, and to make the fineſt Powder more eaſily paſs; afterwards, the groſſer which remains, and could not paſs through, muſt be brought again to the Mill, in order to be beat again, which muſt be continu'd till enough has paſſed through.

POX, call'd by ſome the *Great Pox*, in oppoſition to the *Small Pox*, a contagious Diſtemper, which is commonly got by having to do with debauch'd Women.

It begins ſometimes with a virulent *Gonorrhœa*, and the Party finds a Laſſitude in all the Parts of the Body: He is attacked with a Fluxing and Headach, which increaſes in the Night; and he feels pricking Pains in his Arms, and his Palate is ſometimes full of Ulcers: When it comes to be a confirm'd Pox, the Bones rot; Exoſtoſes are form'd, the Griſtle of the Noſe ſometimes putrifies; Spots, and dry, round and red Puſtules appear upon the Skin: *Laſtly*, when the Pox comes to its higheſt Pitch, the Teeth grow looſe, and fall out, the Gums ulcerate, the Members of the Body grow dry, the Eyes become livid, there's a tingling in the Ears, the Breath ſtinks, the Kernels of the Neck ſwells, the Uvula grows looſe, the Parts of Generation are cover'd with Ulcers, the Groins have Bubo's, and the Gland and Prepuce have Warts, and the Anus hath Excreſcencies.

The Pox is eaſily cured at firſt, but it is not ſo when it becomes a confirm'd one, and that the Patient has an ill Habit of Body, and a hoarſe Voice: It is ſtill found to be more difficult, when the Pox is accompany'd with Rottenneſs, Ulcers and Exoſtoſes: The Spring and the Summer are Seaſons in which the Cure ſhould be undertaken.

As for the Regimen firſt to be uſed in the Pox, the Patient muſt be kept in a warm Place, and uſe no Food but what has good Juices; as Jelly-Broths made of Fowls; he muſt drink ſudorifick Decoctions, made with the Wood of *Guaiacum Eſquine* and *Sarſaparilla*, and bleed them now and then; they muſt be purged with half a Dram of *Jalap*, and fifteen Grains of *Mercurius Dulcis*: You muſt repeat the Purges as often as there is occaſion; the Patients afterwards may bathe for nine or ten Days, Morning and Evening: during the Time of their bathing, you muſt give them ſome volatile Salt of Vipers; The Doſe is from ſix Grains to ſixteen; or elſe the Fat of Vipers, from half a Dram to a Dram, in Conſerve of Roſes.

But as the Decoction of *Guiacum* is the moſt efficacious of all others, it's neceſſary to know how the ſame is prepar'd.

Take ſix Ounces of the Shavings of *Guaiacum*, or *Juniper*; two Ounces of the Bark of *Guaiacum*, an Ounce of *Saſſafras*, half a Pound of *Antimony* ty'd in a Rag, and half a Pound of *Quickſilver* ty'd alſo in a Rag; boil the Whole in a Veſſel that is well ſtopped, till a third Part or one Half of it be conſum'd, then ſtrain the Whole, and keep it for uſe. After all theſe Precautions, they muſt be flux'd by Friction, which is done with a Mercurial Ointment.

To prepare this Ointment; Take Crude Mercury, which you are to kill with ſome Turpentine in a Mortar, and with Hog's Lard; to one Part of the Mercury you are to put one Part of the Lard; mix the Whole to make an Ointment of it.

You muſt give the Patient ſome Broth; place him near the Fire, and then rub him with a Dram or two of Mercury, at moſt, at each time, without counting the Lard; then begin the Frictions with the Soles of the Feet, and ſew up the Legs, and the Inſides of the Thighs, taking Care chiefly to rub the Joints; rub alſo the Body, and finiſh with the Neck: You muſt not rub the Back-bone at all: If the Patient be of a tender Conſtitution, a ſingle Friction will ſometimes do: When all is done, let him put on Linnen Drawers, and be put to Bed.

You muſt take Care, from time to time, to inſpect the Mouth of the Patient, and ſee if the Mercury works: This you will know when the Tongue, the Gums, and the Palate ſwell, when his Head achs, his Breath is ſtrong, his Face red, when he ſwallows his Spittle with Pain, or elſe when he begins to ſalivate; if any of theſe Symptoms do not appear, you muſt perform the Operation next Day, Morning and Evening: If you perceive no Salivation, you may be obliged ſometimes to give him four or five Frictions, and, inwardly, a little of mercurial *Panacea*, to promote Salivation: See *Panacea*.

The Regimen the Patient ought to obſerve during the Friction is, to live upon Eggs, Broths and Jellies; he muſt keep his Bed in a warm Room, and not get up till he has a Mind to ſtop the Salivation, which laſts twenty or five and twenty Days; or elſe till ſuch time that there is nothing that is rotten or diſcolour'd, but that which is clear and fluid Spittle comes away.

It muſt be obſerv'd, that when a Looſeneſs ſeizes the Patient in the Time of Salivation, it will ſtop it; but in bringing it on again, you muſt ſtop the Looſeneſs with ſome Milk and the Yolks of Eggs; but if it does not come again, you muſt promote it by a ſlight Friction: When the Salivation is ſuperabundant, they leſſen it by the Means of a ſweet Purgative, or with four or five Grains of *Aurum Fulminans*, which is to be given in Conſerve of Roſes.

2. The Patient commonly every Day diſcharges three or four Pounds of Spittle: They have a Baſon on purpoſe to receive it, and 'tis put in the Bed on the Side his Mouth is.

3. If

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3. If the fluxing does not ſtop of it ſelf in twenty, or twenty-five Days, you muſt put an End to it by purging the Patient.

4. The Ulcers which remain in the Mouth are cured by gargariſing them often with Barley-Water, Roſe-Honey, or warm Wine.

5. They cure Warts or Excreſcences by tying them; if they cannot poſſibly be ty'd, they conſume them with ſome Cauſticks, as with the Powder of Savin or Aquafortis; Care muſt be taken that the adjacent Parts be not hurt: Sometimes they cut them, ſuffer them to bleed, and waſh them with warm Wine.

When the Patient gets up, they change his Linnen, Bed and Room, then they purge, and make him recover his Strength with good Wine, and good Victuals: If he be too much weaken'd, they order him Cows Milk with the Juice of Roſes.

That Pox which is not a confirm'd one, is cured by a Panacea only without Salivation; after the Patient has been bled, purged and bathed, they give him ten Grains of mercurial Panacea in the Morning, and the ſame Quantity at Night; and the next Day they give him fifteen in the Morning, and the ſame at Night; on the third Day he is to take twenty Grains at each time; on the fourth, five and twenty Morning and Evening; and on the fifth, thirty at each time: Thus they continue to augment the Doſe, till he fluxes abundantly at the Mouth, and they ply him every two Days, or from third Day to third Day, with twelve Grains of Panacea; and *laſtly*, they do not ceaſe to adminiſter the laſt Doſe of Panacea, till the Salivation is over, and the Accidents diſappear.

Another particular Receipt for this Diſtemper is, the following; Take Troches Alhandel, Crocus Metallorum, Sal Gem, of each one Dram; Aloes Succotrine two Drams, and Electuary Roſarum Meſue, ſix Drams, of which make Pills; the Doſe is twelve Grains, which muſt be taken in the Morning faſting, after which, a little comfited Aniſe may be taken: You muſt continue this Courſe for fifteen or twenty Days; if you will, you may, in the Beginning, uſe a ſudorifick Decoction, compoſed of the Bark of Guaiacum and Sarſaparilla, ſix Drams; three Drams of *China*, Saſſafras, Roſe-Wood and Cubebs, two Ounces of each; which you are to infuſe in ten Pounds of Spring or River Water for four and twenty Hours.

POX; a Diſtemper in *Sheep*, being a Scab like Purples; in which Caſe the infected muſt be ſeparated from the reſt of the Flock, and their Paſture changed, and then anoint them with Garlick beaten with Tar.

PRESAGE *of Weather*, a Conjecture made by certain Signs what Weather it will be: It is of great Importance to thoſe who are imploy'd in Agriculture, to foreknow the Diverſity of Weathers, that by this Means they may provide againſt the Accidents that may as well befall their Trees and Shrubs, as Plants and Flowers.

Blaſts, Fogs, Rime, *&c.* are commonly Vapours, and groſs earthy Exhalations mix'd and amaſs'd together, thickning and troubling the Air, and falling very often upon Flowers or Fruits, corrupt them; but the moſt dangerous of any is, that which has the leaſt Humidity, which being groſſer, dry and earthy, dries, tarniſhes; and ſometimes even burns the Buds, Leaves, Flowers, and moſt tender Fruits, by falling upon them like Ruſt or Blaſting.

Great Care therefore muſt be taken, eſpecially of the moſt delicate Fruits and Flowers, to ſave them from ſuch Blaſts; and therefore the Trees that are moſt ſubject to them ſhould be cover'd with a thick Cloth like an Umbrella, upon the Approach of them, and uncover'd when they are over.

But becauſe the wild Trees, which are planted for a Cover to your Alleys and Gardens, are very ſubject to Blaſts, till they are grown ſtrong and big; you muſt make Proviſion of Straw and Hoops, to cover each new planted Tree like Glaſſes, or with Mats in the ſame Form, which may ſerve ſeveral Years, if you take Care to lay them by ſafe after you have done with them; you muſt alſo provide a Syringe, in order to waſh the Trees with, I mean, ſuch as are touched by theſe Blights, *&c.* in order to hinder Vermine to breed in them: It is alſo neceſſary, as near as may be, to know the Opportunity of Time, and the Change of the Solſtices, by which you may reap much Advantage in carrying your Work, when Times and Seaſons require it.

When the Sun enters into *Aries*, which is about the 20th of *March*, the Spring begins; when it enters into *Cancer*, and that is about the 21ſt of *June*, the Summer begins; the Autumn comes in, when the Sun enters into the Sign *Libra*, which it does about the 22d of *September*: *Laſtly*, the Winter begins when the Sun enters into *Capricorn*, and that is about the 23d of *December*: And all this is to be underſtood according to the new Stile, as well as the following Article.

The *Pleiades* begin to riſe on the eleventh of *June*, and diſappear on the ſecond of *November*: The ſhorteſt Day in the Year is the 23d of *December*.

But to be more particular as to the Weather, you muſt be upon your guard, and obſerve the third or fourth Day after the new Moon, if that Planet be ſharp and clear, it is a Sign of fair Weather; if in the firſt Quarter ſhe appear without a black Spot, it preſages fair Weather: It does the ſame when ſhe is at the Full, and appears bright without any black Spot and red Circle about it.

If when the Sun riſes, that Planet appears clear and bright, it indicates fair Weather; and when the Sun ſets, and you ſee ſmall Clouds round about it, and ſeparated from one another, you need fear neither Wind nor Rain next Day.

To know when foul Weather may happen, you muſt obſerve the new Moon the third or fourth Day; and if ſhe appears with blunted and obſcure Horns, it portends that Ruin will ſoon follow; and if its Circle appears red, and of the Colour of Fire, great Winds and bad Weather will enſue.

When the Moon is at the Full, if it has ſome black Spots about it, and that it is ſurrounded with two or three Circles; this ſignifies that much Rain will fall, and that the Weather will be very bad, eſpecially when the Circles are very black and thick. If when the Sun riſes, that Planet appears red, and that ſoon after it grows blackiſh, 'tis a Sign of Rain; if a dark Cloud appears round its Beams, it denotes the ſame thing: If at Sun-ſetting a thick black Cloud appears near it on the left Side, Rain will certainly fall next Day.

As to other Preſages; when you ſee and know that the Oak-Tree bears abundance of Acorns, you may conclude that the Winter will be ſevere and long. If you would, in Winter-time, almoſt

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certainly know what Weather it will be, if you find Cats prank, and as it were, comb their Heads, and put their Paws thrice over their Ears, you may conclude that Snow, Froſt and Rime will ſoon follow; and if you ſee them turn their Backſides to the Fire, it will certainly ſoon freeze.

If you would know whether the Year will be forward or backward; if after Vintage-time Rain falls before the *Pleiades* diſappear, you may conclude it will be a forward Year; but if no Rain falls after the *Pleiades* are gone, it will be a backward Year: You muſt carefully obſerve what Weather appears on the 24th of *November* N. S. the greateſt Part of the Month of *December* will be the ſame; you muſt alſo make the ſame Obſervation of the 25th of *December*, N. S. for the greateſt Part of *January* will be the ſame; and what Weather ſo ever happens on the 26th of *January*, N. S. the greateſt Part of *February* will be the ſame.

Some make ſlight of theſe Matters, but M. *Chomel* ſays, I have experienc'd every thing ſet down in this Article, and found them to be true, for ſeveral Years, which has been a great Help to me in preſerving my Plants, Flowers, Orange, and other Trees and Shrubs, which are afraid of, and ſubject to the Injuries of the Winter.

Farmers and Country People, though they cannot read, ſhould nevertheleſs, by long and certain Experience, have ſome Knowledge in reſpect to Preſages of Rains, Winds, fair Weather, and the Mutations or Changes of the Air; of the Parts of the whole Year, and Qualities of the ſame; of Tempeſts, Storms, Lightnings, Thunder, Colds, Froſts, and Hail, to the End they may lay hold of proper Seaſons to go on with their Work.

They prognoſticate Rain by theſe and the like Signs. If the new Moon has obſcure Horns, and that the upper Horn is obſcurer than the lower, it will rain in the Wane of the Moon.

If the lower Horn be darker than the upper, it will rain the firſt Quarter.

If the Moon be darkiſh in the Middle, it will rain all about the full Moon.

If the Creſcent bends towards, and looks to the Weſt, it is a Sign of Rain.

If the Moon at the full is encompaſſed with Vapours, and has one or more black and thick Circles; or if the Moon has a pale Aſpect and Colour, it denotes Wet. It's to be obſerv'd, that if the fourth Day, or as others would have it, the fifth Day of the Moon be rainy, thoſe Days will ſhew what Weather it will be during the Courſe of it, whether Rain, Wind, or Fair.

You may alſo foreſee the Fall of Rain, if the Sun at its Riſing be red, but preſently after turns black, as before noted: If at its riſing it appears yellow, or has ſome red Clouds about it interſperſed with other black or grey ones; or if it has a Circle, like that of the Moon: If at its riſing or ſetting it has maim'd, ſhort and cramp'd Beams; if at its riſing it has troubled and dark Beams, unleſs that be occaſion'd by the Clouds; if at its riſing it darts long and extended Rays through the Clouds, though otherwiſe it is clear and bright, if before Sun-riſing it ſhoots out and diſcovers ſome Beams above the Horizon; If at its Riſing and Setting the Clouds grow red; or, if at its Setting, it is wrapt up in dark white Clouds, like large Fleeces of Wooll, it will rain in a few Days.

If the other Planets are ſurrounded with a Circle, it is alſo a Sign of Rain.

If the Stars do not ſparkle at all, or if they appear larger than ordinary, or have a ſmall Circle about them, 'tis a Sign of the falling of much Rain.

It is alſo a Sign of Rain when it lightens in fair and bright Weather; if in Summer Time, there is more Lightning than Thunder: If it thunders at Noon-day, and if ſome thick Clouds hover on the Tops of Mountains.

If after Rain is over, a ſharp and cold Wind ariſes, the Rain will return.

Other Signs of Rain are, that ſmall Birds waſh themſelves continually in Water; that the Crow wets her Head on the Water-ſide, or goes into it, and makes a loud Noiſe in the Evening: If the Raven raiſes her Voice louder than ordinary, and claps, or opens her Wings; if the Bats cry, and fly more than uſual; if the Bees do not go far from their Hives: if the Hern wanders and flutters with a penſive Look about the Fields; if the Cranes leave the Valleys, and come away early; if the Sparrows cry in a Morning; if the Pigeons come late to their Dove-Gotes; if the Cock crow at all Hours, eſpecially in the Evening when they are at rooſt; for the crowing of a Cock at an unuſual Hour, as at nine, ten, and eleven at Night, indifferently denotes Alteration of Weather from dry to wet Weather, and ſo on the contrary.

If Frogs croak more than uſual; if Bees, Waſps and Hornets, Buggs and Fleas ſting and bite ſharper than ordinary; and if Spiders fall to the Ground without being beaten by the Wind.

If the Oxen eat more than uſual, and lie on their right Sides looking towards the South, and lick their Hoof: if the Cows hold up their Head, and ſnuff in the *Air*; if the Aſſes bray; if the Aſſes and Mules, without any apparent Cauſe, rub their Ears long together; if Wolves whiſk about, and run near to Houſes; if Does tumble upon the Ground; and if human Creatures do not ſleep ſo well as they are wont to do.

If the Sound of Bells be higher, and reaches further than uſual.

If Salt becomes moiſt; if Houſes of Office ſtink more than at other times; if a Thiſtle being gather'd, and hung up in ſome Place in the Houſe, cloſes up, and as it were draws in her Prickles, aſſuming a new Form, and without any pricklineſs, all theſe denote Rain.

Other Preſages of Rain are, the falling down of Chimney-Soot all on a ſudden, and in great Quantity; the heaping of Aſhes into Peletones; the ſparkling of Oil in burning Lamps; the cloſing up of Trefoils, and drawing their Leaves together; the playing of Swine a good while, and running up and down, and ſhaking and bruſing whatever they find in their way, as they run; and the coming of Worms out of the Earth.

Preſages of the Fall of a great deal of Rain are, when the Clouds are dark, deep, and thick; when the Rain-drops are of a dark white Colour; when the Bubbles are large; when the Rain begins to fall gently in ſmall Drops; when the Water which falls on the Ground in great Plenty without, is preſently imbibed by the Earth; when Pond-water, without any Heat of the Sun, becomes warmer than ordinary; when the Hens with their Chickens, in the Beginning of the Rain, preſently withdraw into the Hen-houſe, or when in the Morning they go out late, and as it were of conſtraint to feed.

When

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When the Rainbow appears in the South, when it appears double, treble, or quadruple, and when it appears after it has rain'd, there is no doubt to be made but great Rains will fall.

As for Preſages of Wind; you may know when windy Weather will happen, if the riſing Sun appears red, or elſe is encompaſſed with red Circles: You may expect the ſame when the Moon appears red in the Horizon, and eſpecially in its Increaſe; and ſo you may when you ſee the Stars wander here and there, and appear larger and brighter than ordinary: If you are in the Country, and hear the Foreſt ruſtle, or perceive the Sparrows chirp more than ordinary, you may conclude it will be windy Weather; ſo you may when Thunder rumbles in the Morning, and when it is heard without ſeeing any Lightning.

The Clouds mounting in the Air, and drawing together one after another, portend Wind; and ſo does the ruſtling Noiſe of a Fire; and the Ducks extending their Wings, and for very long time.

Preſages of Thunder, Lightning and Tempeſts are, when you ſee in the Morning and Evening, in the Summer-time, or the beginning of Autumn, the Sun give a greater Heat than uſual, and when there appears a very thick and deep Cloud in the Air; when a Whirl-wind blows violently, and that the Air is full of ſeveral thick and obſcure Clouds; when the Summer or Autumn Days are hotter and more ſcorching than the Seaſon will allow, and when ſometimes, at Sun-ſetting, the Rain-Bow appears toward the Weſt; and *Laſtly*, when you ſee ſeveral celeſtial Impreſſions and fiery Lights in the Air.

You may know a fertil Year, when a Fly breeds in an Acorn, when the Autumn is fair and ſerene, when the Spring is moderately warm, when in favourable Weather Snow falls at ſeveral times, when the Trees bear a ſmall Quantity of Fruit, when the Rivers and Rivulets breed but few Fiſhes, when the Broom is fertil, and bears many Flowers, when the Walnut-Tree at the beginning of its bloſſoming is fuller of Flowers for producing Fruit than of Leaves, when the Lentiſk bears well-fed Fruits, and when the Squil ſhoots forth a fair and large Flower, which does not ſoon fade.

Preſages of a barren Year are, when a Spider breeds in an Acorn, when the Spring or Summer are too wet, and when you find the Earth and the Air abound in Spiders, Worms and Graſs-hoppers; you can ſcarce expect much from that Year.

It is a Misfortune, when the Corn is in bloſſom, that an Eclipſe of the Sun ſhould happen; for it will ſuſpend the Vertue of its Influences, and no Corn will be produced, which makes the Year barren. This Preſage deſerves ſome new Obſervations.

As to Preſages of a ſickly or healthy Year, it is neceſſary, in order to the Preſervation of your ſelf and your Family, as well from contagious as other Diſtempers, which may proceed from the Intemperature, and other ill Diſpoſitions of the Air, that you ſhould have ſome Knowledge of the Preſages of the Diſeaſes that may happen.

But the ſureſt and moſt certain Sign is to obſerve, if at the End of the Spring, or during the Summer, it rains much; and if the Heats are great and violent without any Wind; or if the South Winds blow; or elſe if little or no Rain falls; if the Air is full of Fogs, and if the Trees ſeem to ſhine and burn; if the Autumn and Fall proves very drizly, and yet not rainy; if Bread expoſed to the Air in the Night, attracts a Moiſture or Muſtineſs; if Dogs run mad; if you ſee ſome mad Wolves come into Towns; if Birds forſake their Neſts, Eggs and Young; if the Ditches are full of Frogs; if the Walls are full of Wood-Lice, and the like Vermine; and in the Roads you meet with nothing but Worms, Adders and Moles coming out of their Molehills; if the Birds fall down dead from the Air; if Children and adult Perſons are afflicted with the Small Pox and Meaſles; if Women with Child fall into their Labour before their Time; if in Summer-time, after it has rain'd, you ſee many Frogs in the Water, with their Backs of an Aſh Colour, and their Bellies yellow; and if the Roſe-Trees and Violet-Trees ſend forth their Flowers or bloſſom again in the Beginning of the Autumn.

The Parts of the Year have commonly their coming in and going out at certain Times; nevertheleſs, theſe Parts and Seaſons ſometimes grow out of order, and often exceed or come ſhort of their Limits; and there are ſome Signs by which a good Husbandman may know the coming in and going out of the Seaſons or Parts of the Year, when they happen in an extraordinary Manner; let him therefore obſerve when River-Birds abandon the Waters, or the tame Nightingale, eſpecially the Cock, ſings louder than all the others; when the Cranes aſſemble together, and return to the Place from whence they came; when the Geeſe, with a great Cry, fight for their Paſture; or that the Sparrows, contrary to their Cuſtom, do not chirup or ſing, but cry in a Morning, he may ſay the Winter is near at hand: In like manner, when the weſterly Winds begin to blow, and the Cold abates; when the Swallows come to us in Flocks; when the Drakes have white Breaſts about the End of Winter, you may conclude that the Spring ſoon comes on: For ſuch Animals have a lively Senſe of, and remark the Bounds and Approaches of the Seaſons, how irregular and extraordinary ſoever they may be.

For Preſages of cold Weather; If in Winter-time, in the Beginning of froſty Weather, you perceive that the Birds uſed to Ponds, leave them and retire into Rivers and great Waters, which do not eaſily freeze, or that the Snow which falls is ſmall and ſubtil; if the Stars in the Sky appear more bright than uſual; if at the coming on of a Froſt there fall a ſmall, round and white Hail; if ſmall Birds hide themſelves in Buſhes, and ſeek their Food near ſome Towns and Villages; if the Fire yields a brighter Flame, and that the Embers are hotter; if Woollen and Linnen Cloths dipt in Water preſently freeze; if the extream Parts of the Body become ſuddenly cold; if in Winter theſe things that are wont to be humid and moiſt, are become more dry; and if the Water from the Eves of the Houſes falls ſlowly, you may conclude for certain, that cold Weather is near, or that that which is already, will be violent and of long duration.

Then for Snow, you may, in Winter, foreſee the Time when it will fall; if you ſee dark Clouds become as it were whitiſh, eſpecially when the North Wind blows; if you ſee ſeveral pale Circles, or ſuch as are half red, about the Sun or Moon; if in the Times of ſevere Colds, the Air becomes thick, and that the Coldneſs of it abates a little, and if it proves dry cold Weather without freezing.

Some

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Some other Preſages of Weather, of long Winters, and what Summers you are like to have, which being in a manner but the ſame that have been obſerved before, and alſo where, we paſs them over; only we'll add, that the great Obſervers of the Seaſons ſay, That the three laſt Days of the Moon, that begins in *April*, and ends in *May*, are infallible Preſages of what it will be. See *Rain*.

PRESERVES; Preparations made with Sugar, Syder, Honey or Vinegar, to give things an agreeable Taſte, or to preſerve Fruits, Herbs, Flowers, Roots, and certain Juices; they make dry and wet Comfits: There are others which they call half ſugar'd, becauſe they put in but little Sugar: The End of this Work is to make the Comfits have more of the Taſte of the Fruit. As to the preſerving with Sugar, it is impoſſible to do it well, if you do not know the Art of boiling the Sugar as you ought: For which, ſee the Word *Sugar*. But when you know that, you may undertake all Sorts of Comfitures, according to the Inſtructions that are given you.

There are four or five Sorts of Pears which may be preſerved in Sugar, and remain to be liquid Preſerves, and theſe are the Muſcadil, Blanguet, the great Muſk Pear, the little Rouſelet and Orange Pear: They take theſe Pears, and ſtick them with Cloves, then put them into the Water upon the Fire; but the Water muſt not be ſuffer'd to boil; to prevent which, ſome cold Water muſt be pour'd on from time to time: Now when they perceive that the Pears grow a little ſoft, you muſt take them off to peel them, and then put them into Sugar, and let them take therein forty or fifty Boilings; after which, let them lie by till the Morning; when they are drain'd, put them into other boiling Sugar, and give them only a Walm or two: The Pears being thus prepar'd, take them out of the Syrup, and next Day give them a little more boiling, and the Day after a little more again; the Syrup being thus prepar'd, put in the Pears, and give them ten or a dozen Boils therein, then take them and put them into Pots to keep. As for thoſe Pears which are too big, as the Orange Pears, and others; they muſt be cut into Quarters, and prepared, as before: Above all things, you muſt not neglect to ſcum the Comfits, if you would have them look well. To preſerve other Pears, you muſt firſt begin with paring them, then put them into a new earthen Pot, and Sugar to them; a good quarter of a Pound is enough for a Pound of Fruit; you muſt pour on the Sugar a quarter of a Setier of red Wine, and ſo much Water as to ſwim over the Pears, then cover them, and let them boil on a gentle Fire, ſtirring them from time to time, for fear they ſhould ſtick to the Pot, and when the Compoſition is half boil'd, put in ſome Cinnamon and Cloves, and finiſh the Boiling over a ſmall Fire and uſe them.

It muſt be obſerv'd, that all Pears preſerv'd, as aforeſaid, may not only be kept liquid, but alſo dry; after you have taken and laid them on your Slates where they are to drain, and to be ſtrew'd with Sugar, taking Care to turn them often backward and forwatds, to make them dry the better, and conſequently be kept with leſs Danger.

They do not preſerve Apples, and ſuch kind of Fruit, much, becauſe of the little Reliſh found therein, but ſtewing of them is much in uſe; firſt they pare them, then ſplit them in two, and take out the Core, and as you go on with this Work throw them into Water, for fear they ſhould turn black; when you have proceeded thus far, and that you deſign only to ſtew them, take a quarter of a Pound of Sugar, which put into a Pan, with about a *Paris* Pint of Water, wherein you muſt boil your Apples and Sugar, and as ſoon as you perceive the Fruit is ſoft, take them out, and then ſuffer the reſt of the Syrup to boil, and be ſo far conſum'd as to be come a Jelly; which you may know, when by letting ſome of it fall, you find it forms it ſelf into large Drops, and not into a Thread; which Syrup you are to pour upon your Apples, and uſe them as you have occaſion.

As for *Plums*, ſee *Apricocks*; ſeeing they are order'd in the ſame manner.

As for Preſerves in ſweet Wine, Cyder, and Honey, theſe regard Fruits, and are a great Help to a Family in the Country, and eſpecially where there is Want of others of a better Reliſh: Now to preſerve Pears in Muſt, or new red Wine, put in your Pears after you have pared and cut them into quarters, and ſtuck them with Cloves; if they are too big, put the Whole in a Kettle upon the Fire, boil them gently with your Fruit till one third is conſumed, and by that Means grown thick; when it has boil'd rather too much than too little, for fear it ſhould grow mouldy, take it off; and in caſe this Inconveniency of Mouldineſs ſhould happen, put it upon the Fire again, and let it boil a little, then take it off and put it into earthen Pots: You ought to be careful in preſerving your Fruits, to ſcum them well, and you muſt remember when it is time to take them off, obſerving, that the Syrup is come to a good Conſiſtence, and that when you put it upon a Plate, it holds in Drops without running, then mix Clove and Cinnamon therewith. All other Fruits are preſerved in the ſame manner.

To make a thick Confection of Grapes; you muſt take care to gather them in fair Weather, and when you have kept them by you for ſome Days, in order to deaden them, you muſt ſqueeze them between your Hands, and put the Juice on the Fire; let it gently boil, and be very careful to ſkim it, and take away as many of the Kernels as poſſible, and ſtir it from time to time with a little Scummer.

You muſt obſerve, as your Confection thickens, to diminiſh the Fire, and when the Syrup is conſumed to a third Part, ſtrain it thro' a Flannel, and preſs the Maſs very hard; then put it again upon the Fire, and let it be perfectly boil'd, and ceaſe not to ſtir it, and when it is enough, pour it into Pots, to be uſed as there is occaſion.

All the Fruits above-mention'd, which may be preſerved in ſweet Wine, may alſo be preſerv'd in Cyder, by obſerving the ſame Rules.

To preſerve things in Honey, Regard muſt be had to the Choice you make; that Honey which is cleareſt and brighteſt, is not the beſt for this Work, but on the contrary, that which is thickeſt: It muſt be put upon the Fire and boil'd in a Pan, and you muſt not forget to ſtir it; for this Liquor is of a Nature very ſuſceptible of Fire; and to know when it is enough, and that the Syrup is arriv'd to its due Conſiſtence, take a new Hen's Egg, place it gently upon the Honey, and if it floats on the Surface, it is a Sign it is as it ſhou'd be, but if it ſinks, the contrary; and you muſt go on with the Work till you find it fit to preſerve your Fruit.

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To preſerve Wall-Nuts: You muſt take theſe Fruits in the Beginning of *July*, when their Wood is not yet form'd; and to ſucceed herein, there are many things neceſſary to be obſerv'd; you muſt take Care to peel the Nuts to the very white Parts, and as you do this, throw them into cold Water, whilſt you have other Water that boils, in order to throw them into it, after they have been taken out of the firſt Water, and this in order to boil them; before you take them off, you muſt mix an Handful of burnt Allom therewith, then give them another Boil, take them out, and throw them into cold Water, and then put in two ſpoonfuls of Sugar to one of Water.

The Sugar thus prepar'd is to be thrown upon the Nuts, which muſt be rang'd in an Earthen Pot; let the Nuts continue till next Day, when they are to be drain'd; yet without taking them out of the Earthen Pot, becauſe they muſt not be put upon the Fire; when the Syrup is taken out, it muſt be put on the Fire again, where it muſt have five or ſix Boils, and augment it with a little Sugar, to be afterwards put upon the Nuts.

Next Day give the Syrup ten or fifteen Boils more, and the Day after boil it in ſuch a manner, that dipping your Finger in it, and cloſing it with your Thumb, and then preſently opening them a little, you will find a ſmall String or Thread extending from one to another, which will preſently ſeparate and remain in a Drop upon your Finger; the Syrup being thus made, after it has been always increaſed with Sugar, pour it on the Nuts, in ſuch a manner that they may be all equally ſteep'd therein; and let them, for one Night, be in the Stove; dreſs them next Day in Pots. Before the Dreſſing is perfected, ſome Lemon Peel muſt be added, which will give the Nuts a very agreeable Taſte.

Peaches are preſerv'd like *Apricocks*; which ſee.

As for thoſe Herbs and Fruits that are comfited in Vinegar, as Cucumbers, Purſlain, and others, you muſt conſult thoſe Articles in their proper Alphabets.

Confections there are alſo which go by the Name of *Conſerves*; which Head may be conſulted in its Place.

Preſerving of Corn; a Work, when it's cheap and good, is not only a great Advantage to the Husbandman, but likewiſe to the Poor.

The common Way of keeping it is in the Straw unthraſh'd, or in the Granaries, when thraſh'd; as to the firſt, they uſually make it up in Stacks, by which they often ſuſtain a very great Loſs from the Dampneſs of the Earth, which commonly rots and ſpoils it, and ſometimes near a Yard thick; and by Rats and Mice, and other Vermine that breed in the Stack, which conſume a great Part thereof: To prevent which, where Timber is plentiful, they place four, or ſix, or more Poſts into the Ground, according to the deſign'd Bigneſs of the Stack, Granary or Barn that the Corn is to be lodg'd in: They lay on theſe Poſts what is the Ground-Plats of other Buildings upon which they form a Floor, or ſet Pieces a-croſs to ſupport the Stack; and if they make a Barn or Granary of it, they build Sides, and make a Roof upon it; but if only a Stack, they thatch it, and ſome cover the Poſts that ſupport it with Tin near the Top, for about a Foot in Breadth, to prevent the Mice and Rats to get up: But for as much as this Mettle is apt to ruſt, and ſo that it will not keep them long down; therefore to prevent their climbing up, do them with *Dutch* Tile, ſuch as they ſet Chimneys with, which will always keep ſmooth. Some make a Supporter of two Stones, the lowermoſt of which is about three Feet high, two wide at the Bottom, and one at the Top; the other laid over this, about a Yard ſquare; ſome make it round, which is reputed the beſt way: This not only hinders the Mice and Rats to climb, but alſo the Dampneſs of the Ground; and by this Method Corn may be kept as long as you pleaſe, without much Detriment or Inconveniency, except what it loſes in the firſt Year's ſhrinking and diminution of Weight; only it muſt be obſerv'd, that what Corn is ſtack'd, muſt be bound up in Sheaves, that ſo the Ears of the Corn may be turn'd inward, and the Ends of the Straw out, which will preſerve the Corn from Pigeons, Crows and other Birds, and alſo from the Rain beating on the Sides, when the Stack conſiſts of Wheat, Oats or other coarſe Grain may be laid on the Top of it, under the Thatch; the greateſt Danger of Wet ariſing from the Top, if any of the Thatch ſhould be blown away; and if you have any Suſpicion that Mice or Rats are got into the Stack, a Stick may be greaz'd and thruſt into it, which they will gnaw if there be any therein.

The main Inconveniencies that attends this way of keeping Corn, is its Bulkineſs, and the Farmer's wanting the Straw to make Dung with, and the Chaff to give Cattle, *&c.* which Occaſions may oblige him to thraſh out his Corn, and therefore the Way of keeping it in Granaries, after it is thraſh'd and dreſs'd, is to be conſider'd; which Granaries are made divers ways, as ſome of Clay mix'd with Hair, chopp'd Straw, Mulch, and ſuch like Stuff; but theſe are not good, becauſe they harbour Vermin, and ſoon corrupt Corn; for tho' they are warm, which is a great Preſervation of Corn, yet they yield Duſt, and from that flows Mites, Weevils, *&c.* are generated, which ſpoil Corn, and bring it eaſily to rot: Others build of Stone and Lime, but they are liable, againſt wet Weather, to give and be moiſt, which is very detrimental to Corn, and will make it muſty, and ſo will thoſe erected of Brick; and therefore ſome propoſe, as the beſt Granaries, either thoſe Buildings that are made of Stone only, and plaiſter'd on the Inſide an Inch and a half thick, that ſo no Stone may approach the Corn, or elſe ſuch as are made of Brick mixt with Timber, ſo that Boards may be faſten'd to line the Walls with, and the Floors ſhould be of Plaiſter, which is cool in Summer and hot in Winter, and is a mighty Help in preſerving Corn: Again, the Windows to the Granaries ſhould be to the Eaſt, or North-Eaſt, becauſe this preſerves the Corn always dry, freſh and cool: And if you likewiſe make Holes for the Air to blow through, it will be well.

Now without troubling our ſelves here with what they do in foreign Countries, the beſt way of keeping Corn in *England* is, to build a Barn of Brick or Stone, plaiſter'd a good thickneſs within, about four Foot high above the Ground, upon which a pretty broad Board is ſet ſloaping, to prevent Mice and Rats creeping up; upon which erect a Barn, let the Door and Loopholes through which the Corn is put, be above the Shelving-Board, ſo as you may paſs in and out of it with a Ladder, which the Farmer muſt always be careful to take down when he comes out,

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out, leaſt the Mice get up by it into the Barn: This is certainly an effectual Way to keep out Vermin; there is no Loſs of Room at the Bottom, as there is in a Building upon Supporters: This ſort of Barn, as high as the Brick and Stone Work reaches, muſt be lin'd with Boards, and the Floor raiſed at leaſt a Foot above the Ground on the out ſide of the Barn, to prevent any Damage being done to the Corn by the earthy Moiſture or Walls: Some are of Opinion this Floor ſhould be cover'd with Plaiſter made of Stone-Lime, if it can conveniently be had; but if otherwiſe, it ſhould be boarded throughout: The Corn may in this Barn be laid up in Straw; and if there is occaſion to thraſh it out to make Room for laying in more, or the like, it may be thraſh'd out; and you are at one End of your Barn to lay a Layer of Straw of about a Foot in thickneſs, and upon that a Layer of Chaff and Corn mix'd together; then another Layer of Straw, which may be continued till the Corn is all laid up; or old thraſh'd Corn may be mingled with the Straw of the new: by either of which ways the Corn may be kept as long as the Farmer pleaſes. Some pretend a mighty Inconvenience in this ſort of Barn, becauſe a Load of Corn cannot be run into it, if Wet comes; but that may be eaſily remedied, by having a large Hay-Barn next it, with a Porch to run it into: As for thoſe who are deſtitute of all theſe Conveniencies, and are obliged to lay their Corn in a common Room, they may make a Hole in the Door to let the Mice and Rats in and out at, and let them ſtop all the other Holes that thoſe Vermin make in the Room, with Wooll dipp'd in Tar; but for the Hole in the Door, have a ſmall Scuttle to ſhut down when you go in, to keep in what Mice and Rats are there; and about four Foot high from the Ground, round the Room, let a ſhelving Board be plac'd, that thoſe Vermin may not run up the Wall, and with Brooms, &c. a great many may be kill'd; and thoſe Barns that are boarded on the Sides, are leaſt ſubject to harbour Mice of any.

As for preſerving Corn in the County of *Kent*, when it is firſt brought into their Granaries, they lay it about half a Foot thick, and turn it twice a Week; and once in that time ſkreen it for the firſt two Months; then lay it a Foot thick for two Months more, turning it once or twice a Week, and ſkreen it proportionably according as the Weather is moiſt or dry; after, when five or ſix Months have eſcaped, it's laid two Foot thick, turn'd once a Fortnight, and ſkreen'd once a Month, as Occaſion requires; after a Year's time, it is laid two Foot and a half, or three Foot thick, and turn'd once in three Weeks or a Month, and ſkreen'd once a Quarter, and ſo on, as it's found in Brightneſs, Hardneſs, and Drineſs; for the oftner you turn it the better the Grain proves: An empty Space about a Yard in width, is left on all Sides of the Room, and another about ſix Foot diſtance through the whole Area, void of Corn, into which empty Spaces the Corn is turn'd as it is neceſſary.

Granaries ſhould be always clean, and free from all ſort of Ordure, and if the Corn therein ſhould be infeſted with Mites, Weevils, and the like Inſects; the Method ſome practiſe in *France* to get rid of this Misfortune is, to put Poultry into the Granary, which fall on and devour as many of theſe deſtructive Animals as they can come at, without touching one Grain of Corn: They likewiſe preſcribe the following Remedy againſt Mites, Weevils and Calenders; take Pork-Brine, and make a Circle of the Breadth of four Fingers about your Heap of Corn that is infeſted with ſuch Inſects, which will immediately run to it as to a Feaſt, by which you will have an Opportunity eaſily to deſtroy them. Corn is likewiſe preſerv'd by them from Inſects, that would otherwiſe entirely deſtroy it, by mixing a large Quantity of Millet amongſt it, which can be eaſily ſeparated from the Corn by a Sieve, when there is occaſion: and the Reaſon given of this Effect produced by Millet is, becauſe of its natural Coldneſs, which hinders the Heaps of Corn to be heated and corrupted. Another Preſcription to hinder Calenders, Rats, and the like Vermin to deſtroy the Corn is, to take ſome Dregs of Oil, to which they add ſome Chaff, and having dry'd and work'd it into a Paſte, they daub the Granary all over with this Stuff, and all that they have thus luted, they anoint with Dregs of Oil; when it is dry, put in Corn that is not heated, and theſe Inſects will not come near it.

The Manner of preſerving Corn in ſome hot Countries, is, to make ſome great Caves or Pits in dry ſandy Ground, into which they put it; the Inſides of the Cave they make very ſmooth, and put ſome of the Chaff in firſt, and then their thraſhing Wheat, filling it up within a little of the Top; then they lay Chaff again till it is quite full, and cloſe the Top with a broad Stone, covering it up cloſe with Earth, by which Means they keep it a good many Years: Some cut off the Ears, and put them up cloſe into a light Caſk, by which they will keep very well, and it is the beſt Way of carrying Corn beyond Sea, that you deſire to ſow in a foreign Country.

Corn, by the Moiſture of the Weather, want of turning, and ſome other Incidents, will grow muſty; to remedy which, ſome ſpread it thin on a Cloth, and lay it out all Night in the Dew; then dry it next Day in the Sun, and that will make it ſweet.

Having ſaid ſo much concerning the Preſerving of Corn in general, ſome particular Remarks may be added upon keeping of ſeveral kinds of Corn; and firſt, of *Wheat*, which is the moſt valuable and principal Grain, and yet the moſt tender and apteſt to take Hurt of any other; therefore it ought not to be laid up above a Foot thick on the Floor; and it muſt be remember'd, that the Corn intended to be kept muſt be had in dry, and that no Wheat thraſh'd before the Month of *March* is fit to keep long: Now, in moiſt Weather, if it be not kept in the Straw or Chaff, you muſt be ſure to turn the Wheat once in four or five Days: It is generally allow'd, that Wheat after a Year's keeping, may be preſerv'd as long as you pleaſe, and it will neither loſe in Weight nor Bulk: If it be laid up very dry and thick in Bins, ſo that the Sun does not come at it to ſhine upon it, it will keep without any ſtirring.

Rye is much of the ſame Nature as Wheat, and is to be managed after the ſame manner; and as for the keeping of Meal, there is a better Way, which is firſt, to bolt it, and ſearce it from the Bran, which otherwiſe is very apt to corrode and putrify it, and make it muſty: It may be put into clean dry Caſks, that are light and well bound; it muſt be trod in as hard as poſſible, and then headed up cloſe.

Oats are the leaſt ſubject to the breeding of Vermin of all Grains, being defended with a double Huſk: The beſt way to keep them after

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they are thraſh'd, is to let them be well dry'd, either on a Kiln, or with the Sun, and to keep them in Hutches or. cloſe Caſks, minding that they muſt not be thraſh'd before *Chriſtmas*, becauſe they are not fit for keeping before that Time.

Barley, If you let it lie in the Mow unthraſh'd, will keep for a Year; but when made into Malt, which muſt be done before the Heat of the Summer comes on, it muſt not be kept above a Year and a half, or two Years at moſt; if otherwiſe, it will be fill'd with Weevils: But if theſe get into it, Wormwood laid on the Malt is a proper thing to kill them, and likewiſe Oak-Aſhes. Bins are the beſt things to keep Malt in.

Preſerving of Fruit; ſee *Fruitery*, and *gathering of Fruit*.

PRICK IN THE FOOT; a Misfortune an *Ox* is ſubject to, as well as other Creatures, and ſometimes by ſome Stump of a Tree: He will halt as ſoon as this Accident befalls him; and when ever you perceive it, you muſt not delay to apply a Remedy to it, and the ſooner it is done the better; and this you may do by taking the Nail or Stump out of his Foot, and then pouring ſome Oil very hot into the Wound, over which you are to put ſome Tow, and to wrap it up in a Piece of Linnen: This Remedy being uſed twice or thrice together, with a little Reſt, will cure theſe Sort of Accidents.

The Ointment of Pompholix is alſo an excellent Remedy for Oxen that are prick'd in the Feet, or hurt with the Plough, as it happens ſometimes thro' the Unſkilfulneſs of the Ploughman; in which Caſe you muſt open the Sore, waſh it well with warm Wine, melt ſome of the Ointment into it, ſtop the Hole, and continue after the ſame Manner till the Cure be perfected.

PRICT, otherwiſe call'd Ancloy'd, Cloy'd and Retraiſed, a Misfortune which befalls *Horſes*, when by the Negligence, or Unſkilfulneſs of the Farrier, they are prick'd in driving the Nails, by their Weakneſs, ill pointing or breaking of them, which if not preſently taken out, will, in Time, break out into a foul Sore. You may know it by the Horſe's going lame; but if you deſire a more certain Sign, pinch him round his Hoof with a Pair of Pincers, and, when you come to the grieved Place, he will ſhrink in his Foot; or elſe you may try where he is prick'd by throwing Water on his Hoof; for that Place where the Animal is prick'd, will be ſooner dry than any of the reſt.

To cure this Sore, you are, in the firſt Place, to pull off the Horſe's Hoof, and pare his Foot ſo deep that you may diſcover the Holes, making the Mouth of it about the Breadth of a two-penny Piece; then waſh it well with Chamber-Lye and Salt, or green Copperas and Allom boil'd together in Water; then tack on his Shoe again, and ſtop the Hole with Turpentine, Hog's Greaſe and Verdigreaſe melted together, and lay Flax or Tow upon it, putting Cow's Dung over that, and covering it with Leather, and ſplint it with two croſs Splints, removing the ſame once in two or three Days; and Care muſt be taken to keep it out of the Wet during the Cure.

Others taint it with Tallow and Turpentine melted together, and anoint his Coffin all over with Bole Armoniack and Vinegar mix'd together; and take red Nettles ſtamp'd with Vinegar, and black or common Soap, and ſtop the Wound therewith, or elſe waſh the Wound with Vinegar and Salt.

PRIMROSE; in *Latin*, *Primula veris*, and indicating by its Name, that it is one of the firſt Flowers that blows in the Spring: There are very great Varieties of it, as the double Pale-Yellow, double Green, ſingle Yellow, the Red, the fair Red, the Scarlet, the red Hoſe in Hoſe, double Red, &c. This Plant bears ſeveral oblong, broad Leaves, rough to the Touch, wrinkled, and lying on the Ground; ſeveral Stems ariſe in the Middle of theſe Leaves, as high as one's Hand, on the Top of which grow the ſingle Flowers; out of the Cup, which is ſhap'd ſomewhat like a Pipe, ariſes a Chive, faſten'd like a Nail to the lower Part of the Flower, which in time becomes an oblong Fruit, almoſt ſhut up within the Cup, which opening at Top, diſcovers ſeveral ſmall Seeds almoſt round, and of a blackiſh Colour.

This Plant is cultivated in Gardens, being multiply'd by the Root, which is ſplit, and ſet in the Compartments, amongſt Flowers of the ſmalleſt Size; they likewiſe edge their Borders with it, where it proves very agreeable to the Eye: It requires good Kitchen-Garden Earth, and to be replanted in a warm Expoſition; they muſt be ſet a Span diſtant from one another, and Care taken to keep them clear from Weeds, which would rob them of the Subſtance requir'd to produce beautiful Flowers: They may be likewiſe ſet and raiſed after the ſame Manner as they do *Gilly-Flowers*: Which ſee under that Head.

Some ſet their Primroſes in Pots, with which they adorn their Windows, and in that Caſe Care muſt be had to fill the Pots with good Kitchen-Garden Earth, well ſifted, and cover'd with Mould about an Inch deep.

PRIVET, (Green *Italian*) a Plant among other Curioſities, brought by Mr. *Balle* from *Italy* into our Country: Its Leaves are not unlike thoſe of the Olive; and among the Names given by the *Italians*, it is call'd the *Olivetta*: This Plant, tho' a quick Grower, makes an admirable Hedge, if it is often clipped, and though it be a Foreigner, deſpiſes the Violence of our Froſts, and maintains its Verdure in our Gardens all the Winter: The Berries ſomewhat reſemble the Fruit of the Myrtle; they are to be ſown in the Month of *March*, about an Inch deep in light Earth, watering them frequently till they come up; and they are to be tranſplanted from the Seed-Bed the ſecond Year after ſowing: It is ſuppoſed, a hot gravelly Soil is the moſt proper for it; ſome having planted it in that ſort of Ground, where it has made Shoots of four Foot long in one Summer.

PROSTRATION, ſee *Infirmities of Trees*.

PRUNING; the disbranching or cutting ſome Branches of Trees, &c. As to the Operation of *pruning Foreſt-Trees*, and *pruning Fruit-Trees*, thoſe particular Articles may be conſulted; but for as much as ſome ingenious Authors have been pleas'd to lay down ſome general Heads to be obſerv'd in this Work or Art of Pruning, we think it proper to inſert them here.

1. When a Branch well placed, either againſt a Wall or in a Dwarf, has ſhot ſome falſe Wood, neither proper for the Figure nor the Fruit, let them be cut off within the Thickneſs of a Crown-piece, or ſlopingly, tho' it is beſt done at the firſt Appearance of Summer, by breaking of the Bud.

2. Cut off all Branches that ſhoot from a hard Knob, upon which the Stalks of Pears did grow.

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3. Do the like by thoſe that proceed from a ſhort ſtraight Branch like a Spur, tho' the Spurs are common and good to be preſerv'd, yet the Branches growing from them will never be good for any thing: If it produce more, cut off the Spur itſelf.

4. Pruning ſome weak Branches may as well be perform'd by breaking them only at the end, as cutting them with a Knife.

5. The Cock-Spur or dead Parts of Branches, that remain where a Branch was ſhortned above the next Eye or Shoot, ſhould always be cut off, tho' in Peach-Trees it may be ſometimes hurtful.

6. When a Tree has in its firſt Year produced Branches of moderate Vigour, and afterwards puts forth ſtrong ones well placed, tho' of falſe Wood, yet theſe latter may be uſed as the Foundation of the Figure of the Tree, and the other ſuffer'd a time for bearing Fruit; but if they come not well placed, cut them off, in hopes next Year to have new ones better.

7. When old Trees ſhoot ſtronger Branches towards the Bottom than the Top, and the Top be in an ill Caſe, cut it off, and form a new Figure from theſe lower ones; but if the Top be vigorous, cut off the lower, unleſs well placed, to continue for the Benefit of the Tree.

8. When little and weak Branches ſhoot from the like, and that the third Shoot is ſtrong, yet uſe them as Branches of falſe Wood.

9. The Order of Nature in the Production of Branches and Roots, is to ſend forth a leſſer than the Branch of which it comes; if ſuch prove thicker than the Stem, out of which it riſes in Branches, uſe them as falſe Wood: It is not material in Roots, the thickeſt being the beſt, and in Branches, if the Situation favours the Figure, you may preſerve them.

10. Conſideration muſt be had in pruning, to the Place from whence Branches proceed, as to be fit and good to anſwer the end.

11. Regard muſt likewiſe be had to the Effect of former Pruning, in order to correct the Defects of it, or continue its Beauty.

12. Dwarf-Trees not being ſupported by a Wall if they are to bear more Fruit than they can ſuſtain, without breaking the Branch, care muſt be had to leſſen the Weight, by taking off ſome bearing Buds or Fruit.

13. If a large old Branch of Peach or Plum-Tree be ſhorten'd, it will not be apt to put forth young freſh Shoots; the Sap not eaſily penetrating a thick hard Bark; however other Branches that are left, may be better ſupply'd with Nouriſhment: But Apricocks or Peach-Trees are apt enough to put forth young freſh ones.

14. The weaker Branches in vigorous Trees, are the Fruit-Bearers; in weak Trees the ſtronger chiefly; therefore in the latter, prune off the feeble and weak.

15. Three Branches, that are good ones, in vigorous Trees, put forth at one Eye; generally the two ſide Branches are proper to be preſerv'd, and the middlemoſt cut off, and that in *May* or *June*.

16. The Branches of Wall-Fruit-Trees may be eaſily diſpoſed, if tack'd while young; if they be grown to a Slip, and unfit, cut them off, and expect others that may do well.

17. Tho' it be diſagreeable either in a Wall-Tree or Dwarf to ſee a thick Branch croſſing the Middle of the Tree, yet if it be applied to fill up an empty Side, it may be permitted, Niceties of Poſition, are not much to be obſerv'd in Fruit-bearing Branches.

18. It is difficult to ſtrengthen weak Branches, without cutting others away that are ſuperior to them, even the upper part of that from which it ſhoots, though Nature ſometimes does it herſelf.

19. As to the pruning vigorous Peach-Trees, it is neceſſary to defer the firſt pruning, until they are ready to bloſſom, the better to know which may be more likely to bear Fruit, and then to ſhorten them as they may require.

20. Fruit-Buds that are neareſt the End of the Branches, are commonly thicker, and ſo better fed than others; and therefore for weak Trees it may be beſt to prune them early, that the Sap may not waſte itſelf on ſuch Parts, as muſt be retrench'd.

21. A Wall-Fruit Tree, ſhould be quite untack'd, before you begin to prune it; for you may hereby order it better than if the old Tacks remained.

22. It is neceſſary to untack, both in order to make the Figure equal, and to remove Branches that are remov'd behind the Props or Stays; you are therefore often to viſit your Trees in *May*, to prevent ſuch Diſorders, and to remove languiſhing or other Shoots that would cauſe Confuſion.

23. A Multitude of Branches in the firſt Year, is not always a Sign of Vigour, but if they prove weak, an ill Omen, and a Token of Infirmity in the Roots.

24. When either a Dwarf or Wall-Tree is great and old, it ſeldom ſhoots green Branches, and therefore Faults are not ſo eaſily committed in pruning it; if the *Dwarf* be but kept open, and the *Wall-Tree*, has a *good Figure*: *Faults* riſe moſt where the Tree is vigorous, and happens to produce more Fruit than is expected.

25. We can only judge of the Strength or Weakneſs of Branches, by comparing them with others of the ſame Tree; the Part on which they grow, and the Nature of the Tree, making the Difference; the Neighbourhood of one very thick, renders another, that is not ſo thick, weak, as many weak ones, render another, that is not ſo weak, thick.

26. This Rule is conſiderable; for ſometimes there is an extraordinary Length, and pretty Thickneſs, which yet ought to be look'd on, as weak or ſmall.

27. When Branches are very ſlender towards the End, it is a certain Sign of Weakneſs, and ought to be ſhorten'd; if thick there, the contrary is as ſure.

28. The farther a weak Branch is diſtant from the Trunk, the leſs Nouriſhment it receives, and is therefore to be ſhorten'd; thick Branches the more diſtant from the Heart receive the more, and are therefore to be removed, that the Vigour may extend itſelf to the middle or lower Part of the Tree.

29. Horizontal Branches ſometimes proceed from ſome Trees, eſpecially Pear-Trees, which are admirable to be preſerv'd, either ſhooting inward or outward.

30. Some Branches may ſeem fit for Wood to eſtabliſh the Figure of the Tree, yet proving of no better Growth than falſe Wood-Branches, they muſt not continue; ſo that if better can be produced to ſupply their Places, they are not to be rely'd upon.

31. When

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31. When a Tree, eſpecially a Peach and Plum-Tree ceaſes to put forth new Branches, they muſt be look'd upon as decaying Trees, and others prepar'd in their Places; in the mean time cut off all that are ſapleſs.

32 A Branch for Wood muſt never be prun'd, unleſs Occaſion requires it; as when a low Standard is hurt by a Neighbour that overgrows him; in ſuch a Caſe, ſome Branches that annoy the other may be prun'd, and left to bear Fruit at greater Height than otherwiſe ſuch Trees ought, that you may receive ſome Fruit before they are quite cut off.

33. Thick Branches that are grown from the End of others tolerably thick and long, muſt be cut off ſhort that others may grow in their Stead; for if they were continued and pruned, according to the ordinary Method, they would grow long and naked.

34. The cutting thus ſhort and ſtump-wiſe, is generally uſed, where a Branch that was long and weak, is grown vigorous, and puts forth at it's End two or three ſtrong Branches; it ſhould have been ſhorten'd while it was weak, and muſt be ſerved ſo yet.

35. If the Branch, cut ſtump-wiſe, has produced no Branches for Wood; but a thick Branch at or near the Place of the Stump, it muſt alſo be cut ſtump-wiſe, unleſs the old one were left too long, which then ought to be cut again.

36. If an old well-liking Tree be diſorder'd with falſe Wood by ill pruning, take it lower by cutting off a Branch or two yearly, till it is ſufficiently ſhorten'd, if it be a good Kind worth preſerving; otherwiſe graft upon it a better Sort.

37. Some Trees put forth ſo vigorouſly, that they cannot the firſt year be reduced to a ſmall Compaſs: Such muſt be allowed to extend themſelves, or elſe they will produce falſe Wood; you may afterwards reduce them.

38. A vigorous Tree can never have too many Branches, if well order'd; nor a weak one too few.

39. The Branches of a falſe Wood, or Suckers, as to Peach-Trees and other Stone Fruit, are not ſo defective of Eyes or Buds, as thoſe that grow on Kernel Fruit-Trees: If there be a ſmall Number, manage them near Trees in a like Caſe; but if many, and thoſe on the lower Part of the Tree; ſome of them may be ſeparated to renew the Tree.

40. All Trees have a Branch or two, if not more, predominant; where the Vigour is equally divided it is beſt; but if it inclines to one Side more than another, it is faulty.

41. A Wood-Branch on the Inſide of a Dwarf is welcome, if favourably placed, to ſupply a thin Side.

42. Fruit-Buds of Pear and Apple-Trees, ſometimes form themſelves, the ſame Year in which the Branch they are inherent to is form'd, as generally all the Buds of Stone-Fruit do; but for the moſt Part it is two or three Years longer, before the former come to perfection.

43. Shoots put forth in Autumn, are always bad, and muſt be taken off.

44 It is in the Gardener's Power to make Fruit-Buds grow where he pleaſes, but not when he pleaſes.

45. If a thick Branch being prun'd, ſhoots forth three, Reſpect muſt be had to their Thickneſs and Fitneſs for Fruit, and to maintain the Figure, and accordingly to be retained or cut off.

46. Wall Stone-Fruit Trees do well in putting forth Branches or Shoots of the ſame Year, for moſt Trees are too apt to ſhoot upwards.

47. Never preſerve ſapleſs Branches.

48. A Dwarf-Tree of a Bevire Pear, when it bears, muſt be prun'd ſhorter than others, leſt the Plenty and Weight of its Fruit cauſe it to ſpread or open too much, which is no pleaſing Figure.

49. In *May* take care that good Branches of Wall-Fruit creep not behind the Supporters or Lettice-Frame.

50. A languiſhing Pear-Tree may be reſtored by pruning and removal into better Ground, but never a Peach-Tree, eſpecially if Gum appears.

51. If a young Dwarf-Tree has been ſpoiled by pruning or accident, ſo that it is thinner on one Side than another, on which it chances to put forth a Branch, tho' of falſe Wood, it may be allow'd to be continued of a greater Length, than otherwiſe the general Rules do admit.

52. When a Tree forms many Branches, ſome ſtrong, others weak, it may ſoon produce Fruit; but if few, and thoſe ſtrong, it produces no Fruit, till in time it is grown fuller of Branches, that abate its vigorous Shoots.

53. When Trees by reaſon of their Vigour in Growth, do not bear Fruit, leave upon them a great deal of old Wood, avoiding Confuſion as well as Vanity.

54. It is good to review preſently after pruning, in order to amend ſome Faults, that probably may be committed.

55. When a Tree puts forth much ſtronger Shoots on one Side than on the other, a great Part of the ſtrong Branches muſt be cut off cloſe to the Body of ſome of them ſtump-wiſe.

56. In all Sorts of Trees allow leſs Length to the weak than ſtrong Branches.

57. It is common upon all Trees, eſpecially the more ancient, to find weak Branches which want Nouriſhment; therefore at the grand pruning, or oftner, ſhorten ſome and diminiſh others; or ſometimes a ſuperior Branch that is too vigorous, whereby the weak may be better repleniſh'd.

58. When an upper Branch requires ſhortening cut it cloſe to another, that it may heal over, but when a lower is cut off, do it ſloping or at a little diſtance, that a new one may grow out of it.

59. When a ſtrong Branch is cut pretty cloſe, and produces nothing but weak ones towards its End, it is not likely to make a good Figure.

60. If a young crooked Tree produces a fine Branch, below the Crook, cut the Head off cloſe to that Branch.

61. If a thick Shoot puts forth on a Wall-Tree, it may be better preſerv'd on it, tho' ill placed than on a Dwarf, becauſe by nailing Ligatures, itſelf or thoſe that grow from it, may be turn'd often to a Convenient Place, which cannot be ſo well effected on Standard Dwarf-Trees.

62. Tho' five, ſix or ſeven Inches be uſually the proper Length to leave Wood-Branches at, yet they muſt very often be left longer or ſhorter, as Occaſion requires, upon the Conſideration of the Vigour or Weakneſs of the Tree, Thickneſs or Smalneſs of the Branch to be cut, the Fulneſs or Vacuity of the Place of its Poſition; and the

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Height of other Branches upon the ſame Tree.

63. The Objections againſt ſkillful pruning do not deſerve an Anſwer.

64. When a fine Fruit-Branch ſhoots, many others which ſeem fit for Fruit, if they cauſe no Confuſion, and that the Tree has Vigour, particularly in Pear-Trees, they may be preſerv'd.

65. If it happens ſometimes, eſpecially upon Wall-Trees, that a vigorous Branch after it has put forth, the ſame Year of his Growth, ſmall Shoots towards the Head or End, does alſo ſhoot afterwards below; theſe laſt may be preſerv'd for Wood-Branches, and are therefore to be ſhorten'd, and the other look'd upon as Fruit-Branches.

66. There is no ſcruple to be made, even in old Trees, eſpecially Pear, Apple and Apricock-Trees, of abating thick Branches on certain Sides, that by ill-ordering prove too long and thick; tho' it be not convenient, without abſolute Neceſſity, to cut many thick Branches which ſtand over weak ones, ſhot from the ſame Parts, leſt the Sap, which fed the larger, flow ſo plentifully into the leſſer, that it cauſes them to put forth much falſe Wood and Suckers.

67. Branches ſhot from the Ends of others, are commonly good Wood, yet ſometimes it happens otherwiſe and then they muſt be corrected.

PRUNING CHISSEL, a broad Inſtrument like an ordinary Chiſſel, the Handle being of Iron, above a Foot long, with a Knob at the End, and the Edge alike on both Sides; not ſloping on one Side like the Joyner's, but plain as a Knife, and very thin, about three or four Inches in breadth; or elſe 'tis made like a Stone-Cutter's Chiſſel only longer and broader at the Edge, which with the Helve of a Mallet, takes off a Bough without injuring the Bark of the Tree, and theſe together are more governable than any other Inſtrument.

PRUNING *Foreſt Trees*; a Work that requires much Skill and Care; and for which general Rules cannot well be given, becauſe of the great Variety which is met with in doing it; only you may obſerve in general, that whatſoever Shape you deſign your Tree ſhall have, you muſt as much as you can form it to that Shape, while it is young, becauſe young ones will beſt bear pruning, when their Boughs are ſmall, and ſooneſt healed when cut off: But for thoſe Trees that are deſigned for Timber, you muſt be cautious of cutting off their Heads, eſpecially thoſe that have great Piths, and all ſoft Woods: But if the Trees grow too top-heavy, the Head muſt be abated to lighten them; which in many Trees is better to be done, by thinning ſome of the Boughs, that ſhoot out of the Sides of the main Branches, ſo as to let the Wind have a Paſſage thro' them, than by cutting off the main Branches themſelves, eſpecially if they are deſign'd for ſpreading Trees; but if for ſpiring ones, it is beſt done by rubbing off the Buds, as they put out in the Spring, and by ſhredding up the Side Shoots, which muſt be done ſparingly, ſo as to leave a Bough here and there; and when any new Shoots put out, you may ſave them and cut off the former; ever taking care to cut off the largeſt, and leave the ſmalleſt to give a Check to the Sap when it runs up too much to the Head, ſo as to endanger the breaking of it where the Body is too weak; but where you find it ſtrong and able to bear it, you may be the bolder in ſhredding of it up, minding always to proportion the Head to the Body by lopping it ſmall, and by maintaining of the leading Shoot, and particularly, taking care that it does not run up with a Fork, till you have got your Tree to the intended Height; then let the Head break out, and cut off all the ſide Boughs.

But if you find the ſide Boughs ſtill breaking out, and that your Top is able to ſuſtain itſelf, to the Boughs that put out in the Spring, give a Summer pruning a little, after Midſummer, cutting them very cloſe: This will cauſe the Bark to cover and kill them, ſo as not to ſhoot out again; which is the only way to make your Tree grow with a fine ſtraight and handſome Body.

Moſt People indeed are againſt pruning Timber-Trees at all; it muſt be allowed that where Trees grow naturally ſtraight, it is the better way; but it cannot be thought that the pruning of a young Tree, provided you cut the Boughs cloſe, can do them any great Harm, becauſe they heal the Wound quite, or if they do not, the Cut lying near the Pith, can be no prejudice, if the Tree is uſed for a Beam, or for any other Occaſion, where it is uſed ſquare or for any other uſes, which require its being quarter'd, becauſe it brings any ſuch Defects to be near the Edge, and ſo the fore Parts will be ſound.

As for great Trees, that is, Foreſt-Trees, they ſhould not indeed be prun'd at all, except in Caſes of very great Neceſſity, and in ſuch Caſes you are to avoid the cutting off large Boughs as much as you can; but whatever Boughs you cut off, cut them off ſmooth and cloſe, ſo as the Bark may ſoon cover the Places; and ſloping, ſo as that the Water may run off, and not ſoak into them; but if the Bough you cut off is large and the Tree old, cut it off at ſome diſtance from the Tree, as at three or four Foot; or where you find any young Shoots coming out at the Sides of it; but leave no Stumps by any means to ſtand out at any diſtance, becauſe they cannot be cover'd by the Bark, till the Diameter of the Tree grows beyond it; and in the mean time the Stump will be continually rotting, and become as it were a Conduit-Pipe to convey Water to the Heart of the Tree, which will certainly decay and kill the whole Body; and all Boughs that grow upright, be they great or ſmall, you are to cut off not right croſs over, but ſloping upwards; and for thoſe Boughs which lean from the Head, cut the Slope on the lower Side, and if you have occaſion to make any great Wounds, cover them over with Clay mix'd with Horſe-Dung, and they will the ſooner heal.

If your Tree grows crooked, cut it off ſloping upwards at the crooked Place, and nurſe up one of the principal Shoots to be a leading Shoot, except it be of ſuch a Sort, as is ſubject to die when headed, of which the Beech-Tree is one of the worſt to head: or if any Trees are very great, do not meddle with them; but crooked Trees may be made ſtraight by ſhredding up of the Side-Branches, till you come above the Crook, where they are young.

The beſt time to prune Trees is in *February*, which ſhould be repeated where there is need of pruning every Year, that ſo the Tree may eaſily overgrow the Knot, and the Place will not be very ſubject to put forth Suckers, becauſe the Sap has had no Recourſe to it; only you are to obſerve, that if you are to cut a Bough of any Bigneſs, that you give it a Chop or two underneath, leſt when it falls, it ſhould ſtrip away Part of the Bark with

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with it; and likewiſe, if you keep any Trees for Pollards, that you head them in every ten Years; for if you ſuffer the Boughs to grow large, they will be the longer before the Bark covers them, and be apt to let Water into the Body, which will ſoon ſpoil their bearing of Lop.

PRUNING *of Fruit-Trees*, a Work to be perform'd yearly; and the Reaſons given for it are, Firſt, becauſe it makes the Tree laſt the longer: Secondly, becauſe it gives it a handſome Shape; and, Laſtly, for that it is a Benefit to the Fruit, both as to Quantity, Beauty and Goodneſs.

It makes the Tree laſt the longer; for by this pruning, all needleſs Branches are lopp'd off, and none left but ſuch as are neceſſary to the Beauty of the Tree, and are Bearers; whereas, on the other ſide, if the Tree were never prun'd, but all the Branches ſuffer'd to grow, they would quickly drain it of its Sap, and make it die in a ſhort Time,

Secondly, Pruning makes a Tree look handſome; to which Purpoſe four Things are to be regarded: 1. That the Stem be ſeven or eight Inches long from the Graft, which makes the Culture eaſier, when the Trees are grown up and come to ſpread. 2. That the Tree may be round without any viſible Vacancy. 3. That it ought to be open in the Middle, that the Sun may more eaſily penetrate to ripen and colour the Fruit. 4. It ought to be well adorn'd with regular Branches on every Side; and this is the Way to give the Tree an agreeable Figure.

Thirdly, Pruning is a Benefit to the Fruit; for the Sap being not waſted in the Nouriſhment of the Branches that are unneceſſary, the Fruit has the more Aſſiſtance from it, and conſequently becomes larger and more beautiful.

The proper Seaſon to begin to prune is, as ſoon as the Leaves are fall'n off: The uſual Practice of ſome Gardeners is to prune thoſe that do not ſhoot over vigorouſly, in *January*, but for luxuriant and vigorous Trees, they prune them in *March*.

As for the Reaſons of theſe different Times of Pruning, it muſt be obſerv'd, that ſome Trees are weak, and others ſtrong and vigorous: Thoſe that are weak are pruned in *January*, before the Sap is in Motion, which ought to be preſerv'd entire for them, they ſtanding in need of it all; but the ſtrong and vigorous Shooters are not to be prun'd but in their Sap, which in the Month of *March* begins to be in Motion; this is proper to diſcharge part of the Sap, and fortify the Bearers: The Virgouleſe, the Robine, and ſuch as ſhoot out more Branches for Wood than for Fruit, are of the laſt Sort.

Theſe are the Reaſons given by *French* Gardeners, of the Neceſſity of pruning our Trees, which undoubtedly are very juſt; as likewiſe the Times they preſcribe for doing it are very proper; but our *Engliſh* Gardeners have found by Experience, that Trees require another pruning, between thoſe they call the Winter and the Summer pruning; which laſt begins about the Middle of *May*, and laſts till ſome Days in *June*. Now, the pruning we ſpeak of, is perform'd in *April* and the Beginning of *May*; and that which gives the Occaſion for it, is this: Our Gardeners frequently find ſeveral Trees blighted by a virulent Blaſt, which ſcorches and ſhrivels up the tender Leaves, and kills ſome of the young Shoots, even down to the old Wood: To recover Trees ſo damnified, the following Operation is perform'd.

Firſt, They prune all the damnify'd Leaves, and only ſhorten the young Shoots, though they are not touch'd with the Blights.

Seconaly, If the Shoots are blighted, then they cut all that are tainted, and ſhorten the Head of the Tree to ſuch a Proportion, as they judge the Root will require, to make the Tree puſh out vigorous Shoots again.

Thirdly, When this is perform'd, they open the Earth in a Circle, about the Root of a dwarf Tree, and in a Semi-Circle about thoſe of a Wall-Tree: Then they put in a little ſhort Mulſh about the Root; and if it be a dry Seaſon, water it once or twice a Week, and at the ſame time they ſprinkle the Branches with a Hand Engine, or a fine Roſe of a Watering Pot.

It is found by Experience, that this Application made to Trees, that have been ſo injured in their firſt ſhooting in *April* and *May*, has recover'd them to a good State of Health by the Month of *Auguſt* following: We do not find that M. *De la Quintinie*, or the other *French* Authors, take any Notice that theſe Accidents happen to their Trees in *France* in the Months of *April* and *May*, tho' they very often do to ours in *England*.

Proceeding now to the Rules to be practiſed by thoſe which would underſtand how to prune Fruit-Trees: A very good Author of our Country ſuppoſes, there are five Sorts of Branches on a Tree to be prun'd, *viz.* Branches for Wood, Branches for Fruit, irregular Branches, Branches of falſe Wood, and luxuriant Branches; the Wood Branches are thoſe that form the Shape of the Tree, which are prun'd from four to twelve Inches, according to the Vigour of the Tree.

Secondly, The Fruit Branches are ſlenderer than the former; their Eyes are near one to the other, and large, by which the Fruit-buds are form'd: They top thoſe that are too long, and conſequently not ſtrong enough to ſupport their Fruit, leaving ſuch entire as are of a juſt Length, cutting off only the Extremity of the Branch, which is of great Benefit to the Fruit-bud.

Thirdly, The irregular Branches are ſmall and confuſed, and are neither fit for Wood nor Fruit; and that is the Reaſon why they muſt be taken off.

Fourthly, The Branches of falſe Wood, are thoſe that grow upon the right Wood Branches, and have flat Eyes at a diſtance one from another, for which Reaſon they are uſeleſs, and muſt be removed.

Fifthly, The luxuriant Branches are ſuch as ſhoot out from the large Wood-Branches; they are as big about as one's Finger, and ſtraight as a Taper, having a ſmooth, even Bark, and broad Eyes at a diſtance from one another: All thoſe ought to be cut off, unleſs the Gardiner finds he wants ſome of them to fill up the Vacancy, in which Caſe they muſt be ſufferr'd to ſtand.

Some are for cutting off all the luxuriant Branches, becauſe they waſte too much of the Sap, which prejudices the other Branches, and entirely deſtroys the Tree: It is true, that if the Branch be of no uſe, the Gardener is in the right to cut it off; but if it be neceſſary for the Figure of the Tree, thoſe of the beſt Judgment maintain, it ought to ſtand, and that it will be no way prejudicial to the Tree, if it be prun'd ten or twelve Inches, according to the Vigour of the Tree; for

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for this puts a Stop to the Sap, which being thruſt forward, pierces the luxuriant Branch on all Sides, and produces new Shoots, which take up part of the Sap; I ſay part, becauſe the Paſſage of theſe new Branches is ſtrait, and conſequently cannot have Room for all that was received by the Mother Branch at its Entrance: By this Means, the Sap being ſtopp'd in its Courſe, it will of neceſſity recoil back into the larger neighbouring Branches, and leave the luxuriant Branch no more than a moderate Quantity, which in time will produce good Branches: This has been experienc'd on Wall Peach-Trees, which have produced good Fruit and Wood Branches to fill up the Vacancy.

But in caſe one of theſe new Branches ſhould incline to be luxuriant, the Gardiner has no more to do, than to pinch them ſeveral times: The Operation, which is perform'd with his Nails, reſtrains the Sap.

As to the pruning of Trees that are juſt planted, ſome, in a good Number of them, may probably give no more than one Shoot, ſome two, and both on the ſame Side, and others in a greater Number, but ill placed. To remedy ſuch an Inconveniency; when a Tree has yielded no more than one Shoot, and that too ariſes from the Extremity of the Stem; the beſt and ſhorteſt way is, to take it off, and the Tree will certainly ſhoot out ſeveral good Branches the Year following: But this, by the way, is upon a Suppoſition that this Tree has not been aſſaulted by the Worms, and that the Root is ſound and good; otherwiſe it ought to be pull'd up, and another put into its place: But if this Branch has ſhot below the Top of the Stem, then the Stem muſt be cut to the Branch, and the Branch ſhorten'd to three or four Eyes; and it muſt be propped the firſt Year to make it ſtraight: Some Maſtick or ſoft Wax muſt be put on the Top of the Stem after it is cut.

If a Tree has produc'd two Branches on the ſame Side, the uppermoſt muſt be cut to three or four Eyes; and for the other, it muſt be cut to the Thickneſs of a Crown-piece: This will produce two Fruit Branches; but if the lowermoſt be larger than that above it, the uppermoſt muſt be cut off, and the ſecond preſerv'd, ſhortning it to three or four Eyes, and cutting the Stem down to it.

When the Tree has produced ſeveral Branches, ſome of which are ill plac'd; thoſe that are uppermoſt, muſt be choſen for the Figure of the Tree, and ſhorten'd to three Eyes, which muſt be ſo plac'd, as to conduce to the Roundneſs of the Tree, in which Caſe, the Eyes ought to be plac'd in the Out-ſide, and not within, except in the Bevire Pears, whoſe Wood Branches would grow too ſtraggling, if the Eyes were on the Out-ſide: As for the other Branches, that have an irregular Situation, they muſt be prun'd to the Thickneſs of a Crown-piece, or cut ſloping, and the irregular Branches taken off.

If the Tree, thus prun'd, ſhould produce handſome Branches the Year following, the Gardener muſt always have Regard to the Beauty of it in pruning, preſerving ſuch as are for Fruit, cutting off the ſtraggling Branches, and pruning to the Thickneſs of a Crown, or ſlopewiſe, thoſe that may be ill plac'd, to make them become Branches to bear Fruit, and above all things, avoiding a Confuſion of Branches.

Pruning ſlopewiſe, and to the Thickneſs of a Crown-piece were the Invention of M. *De la Quintinie*, and are very neceſſary for the getting of Fruit-Branches, and more eſpecially ſuch as will contribute to the Beauty of the Tree; the Wood Branch being retrenched after this Manner, the Sap wants Branches to fill, whereupon it moves on every Side, till it thruſts out two or three Fruit Branches; and ſuppoſe it thruſts out none, which rarely happens, the Tree receives no Damage from it.

As to the uſual Way of pruning young Plantation-Trees, that have been planted four Years; they are ſuppoſed to have good Fruit and Wood Branches, after the third Pruning; ſo that the Vigour of the Tree muſt be conſulted in retrenching the Branches more or leſs, that is, from four to nine Inches, obſerving to leave the higheſt Eye of every Branch on the Out-ſide, the better to form the Round; the Gardener may make uſe of a Hoop, and tie the Wood Branches, with ſome Oſier-Twigs about it: It will contribute much to the beautiful Figure of the Tree: For what remains, there is no neceſſity any Regard ſhould be had to the Increaſe and Decreaſe of the Moon, when you are to begin pruning.

Several old Gardeners have, indeed, inſiſted, that vigorous Trees ought to be prun'd in the Wane; and thoſe that are more ſparing of their Shoots, in the Increaſe: And the Reaſon given by them is, that pruning by no means promotes the Fruit, if it be not done in the Wane; They add, that the Reaſon why ſome Trees are ſo long before they bear Fruit, is, becauſe they were planted or grafted, either in the Increaſe or Full of the Moon: But tho' moſt Gardeners were of that Opinion, and that there are ſome who continue ſtill to be miſled by the ſame Error; It's certain, they have no ſolid Ground for ſuch an Imagination: and M. *De la Quintinie*, who deſerves very great Credit, declares ſolemnly, that after a diligent Obſervation of the Moon's Changes for thirty Years, and an Inquiry whether they had any Influence in Gardening, the Affirmative of which had been long eſtabliſh'd amongſt them, he prov'd it was no weightier than old Womens Tales, and that it had been advanced by unexperienc'ed Gardeners: He adds, that he had therefore follow'd what was reaſonable, and rejected what was otherwiſe; and that, in ſhort, let the Gardener graft at what Time of the Moon he pleaſes, if his Graft be good, and grafted upon a proper Stock, provided he does it like an Artiſt, he will be ſure to ſucceed: and that, in the ſame Manner, let him ſow what Grain he pleaſes, and plant as he pleaſes, in what Quarter of the Moon, he would anſwer for the Succeſs, the firſt and laſt Day being equally favourable. This is the Opinion of a Perſon, who muſt be allow'd to have the moſt Experience in this Age.

As to the Manner of pruning; the Wood Branches are prun'd in Trees not over vigorous, to the End, the Stock might ſupply the more Sap, and produce more vigorous Shoots; and for thoſe Trees whoſe Wood Branches are long, they muſt be prun'd very ſhort, ſhorter in a Quince than a free Stock; and the Reaſon why a Quince Stock is prun'd ſhorter than a Free Stock, is, becauſe the former ſhoots out more Fruit than Wood Branches, whereas, on the contrary, the Free Stock has more Branches for Wood than Fruit; upon which Account, they prune the former ſhort,

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ſhort, that they may have good Wood Branches, and ſuffer the other to be longer, that they may have more Bearers: Short pruning conſiſts in cutting the Wood Branch, which forms the Figure of the Tree, down to two or three Eyes: This Operation is obſerv'd in weak Trees, from which you are to expect no Fruit but from the larger Branches; and the better to ſtrengthen them, you muſt retrench all that are incapable of bearing.

Thoſe Trees that are too vigorous, from the Abundance of whoſe Sap you have all Wood Branches, and none for Fruit, are to be prun'd after a different Manner from the former; thoſe require a ſhort pruning; theſe, on the contrary, muſt have a long one: This is call'd charging the Wood Branches, to oblige them to produce Fruit.

The long pruning conſiſts in leaving ten or twelve Inches of the Wood Branch that ſhoots out from the laſt Year's pruning: This is done to prevent the Tree from running out ſo much in Wood, and to make it ſhoot out more in Fruit: But if when this is done, the Tree, ſuppoſed by the Way, to be an old one, does not yet bear Fruit; if Credit muſt be given to the ancient Gardeners, a Hole muſt be made through the Stem, and a Peg of dry Oak thruſt into it: This they pretend will reſtrain the over abundance of Sap, and make the Tree bear Fruit: Others, who are of the ſame Opinion, ſay, that one of the Roots ſhould be ſplit, and a Stone cloſed in it, and that this will have the ſame Effect as the Oaken Peg: Others, again, have Recourſe to the Moon's Decreaſe; but all theſe Precepts are very frivolous: Let us rather rely on the Practice of M. *De la Quintinie*, one of the moſt ingenious Men of the Age, who was forc'd to go to the very Source of this Mettle in the Tree, that is, he retrench'd one or two of its Roots, and upon trial, he found this Expedient infallible. The ſame Experiment has been try'd in the Months of *November* and *December*, upon old Trees that were too vigorous, ſhooting out into nothing but Wood Branches; two large Roots have been cut off from ſome, and three from others: and the Year following they bore an extraordinary Crop. Mr. *Carpenter* informs us, that ſome Years ago, a Gentleman in *England* try'd the like Experiment; he had in his Garden twelve dwarf Pear-Trees, that after eight or nine Years planting, had not born any Fruit; he took off from ſix of theſe Trees the Bark ſix Inches broad, and half round the Girt of each Tree; from the ſix others, ſix Inches broad likewiſe, and quite round each Tree: The Effect of this was, they all ſet for bearing; but of the ſix laſt, ſome dy'd, and the others languiſh'd and were not like to live long; whereas the ſix he barked but half round, continued in a thriving Condition, and bare Fruit.

As for the Manner how the Buds form themſemſelves into Fruit thro' this Separation, it may be thus conceiv'd; the Tree, when ſome of the Roots are retrenched, has then no more than a moderate Sap, which rounds the Buds and makes them knit; but when the Sap over-abounds, it ſwells too much in the Buds, and makes them grow long inſtead of round.

In lopping the Roots, they muſt be all uncover'd, and thoſe that are largeſt examin'd; thoſe are the Roots which are to be retrench'd, generally two or three, ſometimes four, on one Side or the other, according to the Vigour of the Tree, but it muſt always be three or four Inches from the Body of the Tree; which being done, there is nothing remains but to cover the Roots with Earth, and the Tree will quickly bear.

But in caſe the Tree, not bearing Fruit, be young and vigorous, ſuch an one ought to have a long pruning, that is, of between ten and twelve Inches, which is to be done in *March*: The falſe Wood, and unneceſſary Branches ought to be continued upon it till the following Year, they will ſuck up good Store of the Sap, and ſo moderate it, that the Remainder will produce Fruit-Branches: As for thoſe Trees that are ſick and languiſhing, the Reader is referr'd to the Article *Diſeaſes of Trees*, where it's hop'd, he will meet with that which will prove to his Satisfaction.

It remains, that a few Words ſhould be added concerning another Sort of pruning call'd, *Crochet-wiſe Pruning*, which is ſometimes neceſſary for filling up a Vacancy that diſfigures the Head of a Dwarf. Nothing was ever better contriv'd, and the World is oblig'd for it to M. *De la Quintinie*: It's done upon a large wood Branch that is prun'd to three or four Inches long, which will thereupon produce ſeveral good Branches juſtly ſituated. This has been experienced in a dwarf Tree, and has had the deſir'd Succeſs.

PRUNING-HOOK, a Tool uſed chiefly by Gardeners, who when they have a Fence of Yoke-Elms will have Occaſion for it to trim them; and without which he cannot ſo well be able to do it: The way of managing this Hook is eaſily learnt by any who have the leaſt Diſpoſition to Gardening.

PRUNING-KNIFE, an Inſtrument ſo very neceſſary, that a Gardener ought always to carry it about him; there being a thouſand Occaſions in Gardening, where he will want to make uſe of it: Some Pruning Knives are to ſhut in and others not: They ſerve to trim the Roots of Plants before they are put into the Ground and to prune Trees and Shrubs.

PTARMICA, *Sneeze-wort*, call'd by ſome the eternal Flower; deſcribed in general to be a Plant that ſhoots forth from its Root woody Branches, about a Foot and a half high. They are covered with a Sort of Wool, and the Leaves are little, narrow, hairy, and of a whitiſh Colour; at the Ends of theſe Branches grow Flowers like Plumes of Feathers, cut at top into yellow Stars. They are produced by the Embryo, are contained in a ſcaly Cup, and are ſhining, ſome gold Colour and ſome Silver. The Embryo of this Flower turns to a hairy Seed, oblong and blackiſh.

The *French* call this Flower *l' Immortelle*, and we after them, the eternal Flower; but Mr. *Carpenter* ſays, it is more properly call'd as above, *Ptarmica* or *Sneeze-wort*, it being next to an Abſurdity to give the Name of Immortal or Eternal to one, when there are ſeveral Plants endued with that Quality; as the *Gnaphalium Amarantho affine* Breyre, or Globe-Amaranthus, the *Gnaphalium Mons-Peſſulanum*, or Cotton-Weed of *Montpelier*, and a new Plant lately brought from the *Cape of good Hope*, call'd *Coniza Africana*, or Fleabane of *Africa*, of all which Plants, the Thrums or Heads that are on the Stalks will keep their natural Colours many Years.

Monſieur *Chomel* ſays there are three Sorts of theſe Plants, *viz.* the white, the yellow, and the variegated with Gridelin and white; that they always delight the Sight whether they are dry'd or not, that the white is good for nothing but to ſpoil Beds, that the Gridelin white has a larger Flower

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Flower than the reſt, and in conſiderable Numbers, and ſhoot out a great many Branches; which Branches are ſo overcharg'd with the Flowers, that they would fall down if not ſupported: Theſe are the Flowers of which the *French* make their *Bouquets*, to adorn and dreſs up their Altars in the Winter Seaſon, when no other Flowers are to be had, and they have an Art to tincture the white Ptarmica's with red, purple, yellow, &c.

The Ptarmica's are ſown in open Ground in the Months of *September* and *October*; and in Beds, either at the latter End of *February* or the Beginning of *March*: It muſt be done in the End of a Bed, big enough to hold the Seed; let them be well cover'd with your Hand, and leave them till they come up, and then it is time enough to water them with your watering Pot: They muſt be ſown either a little ſcatteringly or in Drills: To preſerve them from Froſts, they muſt be cover'd with ſomething or other that may keep them warm, let it be clean, and when the Weather is fair, that Covering is to be taken off, that they may have the Benefit of the Sun, the firſt Principle of Vegetation.

In *March* or *April* when they are fit to be tranſplanted; they muſt be taken up, and ſet in a Place proper for them; they muſt be water'd at firſt to haſten their growth, and the Gardener muſt continue to do ſo, till they have brought forth their Seed, after which they are good for nothing and may be thrown away; as ſoon as any Weeds are perceiv'd coming up amongſt them, the Place muſt be clear'd of them, or they will hinder the Growth of the Flower.

PTISAN; a Decoction of Pearl-Barley, Liquoriſh, Raiſins, &c. being a cooling pleaſant Drink for one in a Feaver, and much uſed by the *French*.

PUDDING; a Diſh much in vogue, eſpecially with us in *England*, and prepared ſo many Ways that it would be endleſs to inſert them. There are thoſe that are made of Capons and Calves-Livers; for the former let a quarter of a Pound of Hogs Leaf Fat be chopt ſmall, with a Pound of the Livers, and as much of the Fleſh of Capons, and let all be well ſeaſoned with fine Herbs, Chibbols, Pepper, Salt, Nutmeg, beaten Cloves, Cinnamon, ſix Yolks of raw Eggs, and two Quarts of Cream, then fill up the Guts of a Hog, Sheep or Lamb, and boil your Puddings in Milk, with Salt, green Lemon, and Bay Leaves: They muſt be broiled upon a Gridiron, and ſerved up with Orange-Juice. Another Sort of Pudding is made by mincing a Calves Liver, and then pound it in a Mortar, with Hog's Fat, to the Quantity of a third Part, which muſt likewiſe be cut into ſmall ſquare Pieces, let this Mixture be ſeaſon'd as before, and ſtuffed into Hogs or Calves Guts. Theſe Puddings may be ſcalded in White-Wine, with Salt and a few Bay-Leaves, over a gentle Fire, and left to cool in their own Liquor, to be broiled and ordered as before. See *Black-Puddings* and *Hogs-Puddings*.

PULLET, a young Hen; the dreſſing of which for the Table is variouſly done. As for *fat Pullets* dreſſed with *Olives*, you may conſult that Article under O: Now to order fat Pullets after our own *Country Way*; a Farce is to be prepar'd with Bacon, Calves-Udder, Veal Sweetbreads, and a little Marrow; as alſo Truffles, Muſhrooms, Artichoke Bottoms, Capers, and a little Garlick, all ſcalded, minced and well ſeaſon'd: The Pullets Bodies being ſtuffed with this Farce and well tied up with a good Slice of Bacon on their Breaſts muſt be wrapt up in Paper and roaſted: Then they may be dreſſed with a little Sauce made of Truffles, Muſhrooms, Anchovies, a few Capers and Veal-Gravy all chopt ſmall, ſtew'd and well ſoak'd: You muſt alſo add a little Cullis and ſqueeze in the Juice of an Orange, when the Diſh is ready to be ſerved up.

You may *farce fat Pullets upon the Bones* with *Cream*, after this manner: After you have roaſted them, mince well the Fleſh of their Breaſts, with boiled Bacon, a Piece of dreſſed Gammon, a few Muſhrooms, Truffles, Chibbols, Parſley and the Crum of a Loaf ſteep'd in Cream, after it has been ſoak'd a little at the Fire; to all theſe when chopt very ſmall, you are alſo to add ſome Yolks of Eggs; after which, when you have ſtuffed your Pullets upon the Bones with this Farce, let them be ſet in order on a Diſh or Baking-Pan, and bread them up neatly on the Top: Then put ſome whipt Whites of Eggs to them, and bring them to a Colour in the Oven. If you have ſome of this Farce to ſpare, and if any Legs or Wings of Pullets or Chickens be at hand, they may be ſtuffed with it, and theſe will ſerve to garniſh your Diſh; a ſmall Ragoo may alſo be made for the Pullets, of Muſhrooms and Capons Livers, dreſs'd in Cream, to be put underneath them.

To dreſs fat Pullets *a la ſainte Menehout*, let your Pullets be truſſed for boiling, and ſlit in the hinder Part; then ſpread them upon a Table or Dreſſer, break their Bones, and take away thoſe of the Legs; then ſtew them in a Sauce-pan with a great deal of good Lard, a little Parſley, Chibbol, and other ſeaſoning Ingredients; leave them in the ſame Pan, and afterwards cover them with ſome thin Slices of Bacon, and ſet them between two Fires, one on the Lid, and the other underneath; but the Fire muſt not be too quick: You muſt alſo put ſome Slices of Onions to them; and when they are ready, let them be neatly breaded, put into an Oven for a while, to give them a Colour, and ſerv'd up hot with a Ramolade underneath, if you have a Mind to it.

Another *Side-Diſh* of *fat Pullets* in *Filets* may thus be order'd: When they have been roaſted, let the Filets and all the Fleſh be neatly taken off; clear thoſe Filets from the Fat, and lay them in the Bottom of a Diſh while you are preparing the following Sauce for them: Chop ſome Parſley, with a little Chibbol, Capers and Garlick, and let all, when well ſeaſon'd, be put into a Stew-Pan, with a ſmall Quantity of Oil and Vinegar: Let them be well temper'd together, ſqueezing in the Juice of a Lemon, but you muſt not ſet the Sauce upon the Fire: It may, when ready, be pour'd into the Diſh, that contains the Pullet Filets, which are to be ſerv'd up cold to Table.

To have a *fat Pullet* accompany'd with a *delicious Farce*; Take either that or a Capon, or ſome other Fowl of the like Nature, as a Pheaſant or a Woodcock, ſlit it along the Back, and cut out all the Bones you can come at in the Inſide; then let a Farce be made of delicious Meats, *viz.* the Fleſh of young Pigeons, ſmall Chickens, Snipes, Mauviets, &c. and a little well ſeaſon'd Ragoo incorporated with it: When the Pullets are well ſtuffed with this Farce, they muſt be neatly ſew'd up again, and leaſurely ſtewed between two gentle Fires, in a Pot that is well ſtopped, with thin Slices of Bacon, Beef-Stakes, a Piece of green Lemon, a Bunch of Herbs, and all Sorts of Spice:

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When it is ready, it must be dressed upon the Back, and put into a Ragoo of Mushrooms, Veal Sweet-Breads, Truffles, and Artichoke-Bottoms, all well season'd; the Dish may be set out with marinated Pigeons, or some other proper Garniture.

To dress *fat Pullets* with *Gammon Sauce*, or otherwise; when you have roasted them, let the Gammon Sauce be made for them, with Capers, and a thickning Liquor, adding some Lemon Juice before they are set on the Table: They may, at another Time, be dressed in a Ragoo, with Truffles or *a la Saintgaraz*, or with a Cray-Fish Cullis, or else they may be bak'd or stew'd between Fires, as many other things.

To make a *Pullet-Pie*, and others; When you have neatly trussed your large fat Pullets, and broken their Bones, lard them with thick Slips of Bacon, and season them also with fine Herbs, Parsley, Chibbol and Spice; this done, lay them in order in a Pie made of ordinary Paste, with fresh Butter, Bards, or thick Slices of Bacon, a Bay-Leaf or two, and other seasoning Ingredients. Lastly, let the Pies, when well ordered, be baked for two or three Hours, according to the Heat of the Oven: See *Cock*, *Hen* and *Capon*.

PULP, a Term used amongst Botanists to express the Substance of Fruit, which is cover'd with a Skin or Rind, and is eaten: The *French*, for want of another Word, not without some Impropriety, call it the *Flesh* of Fruits. The Word Pulp receives several Epithets to denote all the Differences that are to be met with therein: For example:

Brittle Pulp.

This is said of these Pears which are firm without being hard, and make a sort of Noise between your Teeth when you chew them, such as the *Messire Jean*, Winter Bon-Cretien, Amadotts, Dry Martins, Summer Oranges, and the like.

The butter'd and melting Pulp.

A Pulp, which upon the Matter melts in your Mouth when you have just chew'd it; such is the Pulp of *le Beurre*, Bergamot, Leschassery, Crasane, &c. and of all Peaches.

Clammy Pulp.

Contain Pears that are in some measure large, like the white Beurre, and the Lansacs growing in the Shade.

Fine Pulp

Is said of excellent Sorts of Pears, as the Leschasseries, Bergamots and Epines.

Rugged and mealy Pulp.

Is said of certain Pears that have a disagreeable and ill Taste; and such are the Doyennes which are too ripe upon the Tree; Cadet Pears, and even certain others, which tho' of an excellent Kind, yet have not acquired their natural Goodness: As the Winter Epines, which have not attained to a yellow Colour, and yet are ripe; and also Autumn Bergamots growing in bad Exposition, or in cold and moist Ground.

Tender Pulp.

Certain Pears, which being neither melting nor brittle, yet are very good, as the unknown Cheneau, Vine Pears, Pastorelles, and above all the Russelets.

Tough and hard Pulp.

This is said of certain Pears that have nothing that is fine and delicious in them, and can scarce be swallow'd, such as the Catillacs, the Double Flower, Fontarabia, Permain, &c.

Finally, There are certain Fruits which are a little Sharp, as the *St. Germains*; others are a little sour, as the Crajanes; and some of the Beurres, with which you must use a little Sugar to correct the Defect.

Others there are which are harsh, called, by the Country People in *France*, *Reches*, as the most baking Pears are; and this Defect cannot otherwise be remedied.

PULSE, the immediate Index of the Heart, by the Mediation whereof the Blood is diffused thro' the whole Body, and is differently affected thereby, according to the different Influx of the Animal Spirits, the Motion whereof is chiefly to be attributed to the circular and direct Fibres: Others affirm it to be the Dilatation and Contraction of the Heart and Blood; the first of which is call'd *Diastole*, and the other *Sistole*: A Pulse is either natural or præternatural; the latter is such as is different, according to the different Circumstances of the Fibres and Animal Spirits, *viz.* strong, weak, swift, slow, equal, unequal, intermittent, &c.

Pulses, according to Doctor *Abercromby*, are either the Pulse unequal, which is either in respect of Time or Strength, that is, either it strikes quicker and slower, or else weaker and stronger.

Pulse interrupted is, when the Strokes are much smaller than usual, or their Intervals much greater.

Pulse intense is, that whose Strokes is very hard, (the Parts, as it were, upon the Bent) or else this Strength is made up with the Multiplicity and Frequency of less Mications, as in the Heights of Fevers.

Pulse remiss is, that whose Strokes are less quick, or less strong, and, in Sickness, shews more Danger than the other.

Pulse superficial is, that which shews an exact Temperament of Body, as also a free and merry Temper of Mind.

Pulse deep, shews a Disposition to Melancholy, Asthma's, Lethargy, &c. and is more frequent in the aged than young.

Pulse leaping, is said to portend no great Danger.

Pulse trembling, shews great Extremity.

Pulse wandring is, that which is sometimes found in one Place, sometimes in another, and sometimes no where, and is never found to be so but a few Minutes before Death.

The Pulse is one of the Symptoms which serves how to know a Fever.

PUMP, an Instrument wherewith Water is drawn out of a deep Well to the Surface of the Earth; in which, to make it a compleat Drawer, there are contain'd the following Parts: 1. The *Pump-Tree*, which is that Part that stands more above the Earth, or Top of the Well. 2. The *Lead-Pipe*, or the *Bottom-Trees*, being Pieces of Timber bored through and set one in the other, so long as to reach the Bottom of the Well. 3. The *Suckers*, being round Pieces of Wood with a Hole through, on the Top of which a Piece of Leather is nailed on one Side over the Hole, having a Piece of Lead fasten'd on the same to make it lie close, so that neither Air nor Water can pass the Hole downwards, but what comes through the Hole upwards, has Liberty to come in, by reason it raises the Leather up, one Side thereof being not nailed close to the Wood. 4. The *Clack*, which is the Term for the foresaid Square, or round Piece of Leather with the Lead fixed on it. 5. The *Bucket*, or the Pump, which is a little Sucker fasten'd to an Iron Rod, that is moved up

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and down by the Help of a Sweep, Swave or Handles of the *Sweep*, which is the Handle of the Pump, and made of Iron. 7. The *Pump-Brake*, by which the People pump up Water. 8. The *Water-Paſſage*, which is the Pipe whereby the Water runs out of the Pump into other Veſſels. Beſides this common or Land Pump, of ſo much uſe both in City and Country, there are thoſe made of Cane or Latten, which Seamen put down into the Caſk to pump up the Drink, for they uſe no Spiggots.

PUMPION, or PUMKIN, a Plant raiſed by Seed, which muſt of neceſſity be ſet in good Ground, in a warm Place; and when it gets up, be tranſplanted into a Dung-Bed made for that Purpoſe, and be now and then water'd: You are to take away all the By-ſhoots about the bloſſoming Time, leaving only one or two main Vines; and Care muſt be taken not to hurt the Heads of them: While the Pumpkins are about the Bigneſs of the Melon, they eat very well pickled.

PURFLEW, a Term in Heraldry, to expreſs *Ermines*, *Pean*, or any of the *Furrs*, when they compoſe a *Bordure* round a Coat of Arms; thus they ſay, he beareth *Gules*, a *Bordure Purflew*, *verry*, meaning that the Bordure is verry.

PURGING-PILL, a ſolid or ſubſtantial Stuff fix'd together in one Body, and being made into round Balls, are thrown down a *Horſe*'s Throat, in order to *purge* his *Head* and *Brain* from *Phlegm* and other *groſs Humours* into the Excrements. There are more Ways than one of preparing theſe Pills, according to the Degree of the Occaſion: Firſt, take a Pound of freſh Butter, Aloes and Fenugreek of each an Ounce, live Honey and white Sugar-candy powdered, of each four Ounces, Agarick half an Ounce, make all into fine Powder, and being well incorporated with the Butter and Honey, form the Stuff into Pills, and give them to the Horſe, in ſuch a Quantity as is proportionable to his Strength.

But in Caſe of a ſtrong Cold and Cough withal, Take of freſh Butter, and *Mel Roſarum* of each four Ounces, of Aloes and Sena, each an Ounce, Rhubarb and Bay-Berries three Ounces each, Coloquintida and Saffron of each two Drams, Cordial Powder one Ounce, and *Dutch* Powder four Ounces, made all into fine Powder, and all mix'd well with two Ounces of Mithridate, and the Butter and Mel Roſarum, beat and pound them well together, and make them up into *Pills*.

Others preſcribe for ſick Horſes other *Pills*; and the eaſieſt Sort are made of twenty Cloves of Garlick, clean peel'd and bruiſed, and a quarter of a Pound of ſweet Butter, wherein they roll up the Garlick in four or five Balls as big as two Wall-nuts a-piece, and throw them down his Throat one after another.

Some take a quarter of a Pound of Butter, and as much red Saunders, which they beat very well together in a Mortar, and make them up into Balls, giving them, as before; while there are thoſe who take a Handful of Roſemary-Leaves chopp'd very ſmall, and mixing the ſame with a quarter of a Pound of Butter made into round Balls, give them to the Beaſt: There are thoſe likewiſe who put five green Figs down his throat. But the ſtronger Sort of Pills, and ſuch as is not to be given but to a Horſe of great Stature, and that is ſtrong in Health of Body, is, to take a Pound of Lard laid two Hours in Water, and take nothing but two Ounces of the clean Fat thereof, and ſtamp it in a Mortar, putting thereto Liquoriſh, Fenugreek and Aniſeed, beaten to Powder, of each an Ounce, entirely as much of Aloes, and half as much of Agarick, which muſt be kneaded all together into a Paſte, and making three or four Balls thereof, put them down the *Horſe*'s Throat.

PURGING; Preſcriptions in general for purging *Cattle*, as Oxen, Cows, &c. The particular Remedies being to be found under the reſpective Diſeaſes incident to theſe Animals; and the ſame may be ſaid in reſpect to Mankind.

PURPLE-FEVER, otherwiſe call'd the *Spotted-Fever*, a Diſeaſe incident to Mankind, cauſed by ſome crude Matter, which remaining undigeſted and entertained in the Veins, being ſeconded by a contagious Air, excites a general Ebullition, and ſo ſends forth thoſe Spots, which being of a purple Colour, has given Name to the Diſtemper.

Several Phyſicians take it for a Symptom, and the Criſis of ſome malignant or peſtilential Fever, becauſe it does not commonly appear before the fourth or fifth Day: Others think it is a Symptom of a Radical Diſtemper; but we ſhall remit this Controverſy to the Schools.

The Purples may alſo befall young Children by the Blood's being extreamly agitated; to Women and to Maids that have not the *Menſes* regular, without the Concurrence of any Air or Malignity.

The Signs which precede the Purples and Purple Fevers differ but little from thoſe of the Small Pox and Meazles; only it muſt be obſerv'd, that the Pulſe is more obſcure and more rare, and that the Urine is now and then natural, at other times thick and troubled; that the Perſons bleed at the Noſe, and that their Breath is very bad.

If the Purples appear upon the Day of the Criſis, the more the Spots are in Number, the leſs Apprehenſion there is of Danger; but if on the contrary, they appear but ſparingly, and that they are of a black or livid Colour, and beyond the Criſis, they are mortal: The Urine and Sweats are very certain Prognoſticks of the Purples; nevertheleſs, thoſe which are well digeſted, and when a white Phlegm appears in the Midſt of the Water, which ſeems to augment it, and, as it were, Aſhes at the Bottom of the Glaſs one Day after another: Theſe are very good Preſages.

It is alſo good that the Body be neither too looſe, nor too coſtive; the one denotes Weakneſs, and the other the Length of the Diſtemper, which on the eleventh or fourteenth Day may cauſe a Lethargy, Frenzy, or other dangerous Accidents: Sneezing in this Diſtemper is a very good Sign: Sleep allays the Diſorders of the Brain; frequent Hiccups are bad; ſo are Starts, ſhaking of the Hands, Stammering, Deafneſs and Loſs of Appetite.

The Cure of this Diſtemper in Perſons that are above twelve Years old is, to give them thirty or forty Grains of Cochineel; but if the Patient be younger, the Doſe muſt be regulated in proportion to his Strength; as ſeven Grains to a Child of three Years old, eighteen to one of ſix, &c. They muſt be given in ſome Cordial Water, or Wine, if you have no Cordial Water; When the Patient has taken this twice or thrice, you will ſee the Diſtemper come out in Spots or Blots upon the Skin; and taking the ſame twice or thrice more, it can ſcarce fail of curing.

Another infallible Remedy for the Cure of a Purple Fever, and by which, the Lives of above three hundred Perſons were ſaved in the City of

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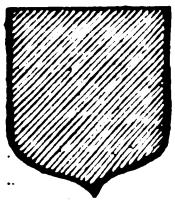
Rheims, in the Year 1710. is that which here follows.

You muſt be provided with theſe following Plants, *viz.* Angelica, Fluellin, Bugle, Mugwort, Sanicle, Origan, wild Thyme, Savin, Rue, Betony, Vervein, Agrimony, Chickweed, and little Centory; you muſt gather them in Summer-time about St. *John's* Day; for thoſe that are not then gather'd, have not ſo much Virtue in them: Let them be dry'd in the Shade, then lay them up, that they may retain their Virtue.

But before you make uſe of them, you muſt boil them in a Pint of Beer *Paris* Meaſure; but in caſe of Neceſſity Wine will do, but not with ſo good Succeſs. Let them be boiled only for half a quarter of an Hour; ſtir them often, and while you are applying them, eſpecially the firſt time, you muſt put them as hot as the Patient can bear it on the Crown of his Head, ſo that they may come down towards his Temples and Forehead, and ſo continue them for two or three Hours: You may after the Application retire during that Time that the Patient may have ſome Reſt, and for fear you ſhould catch the Diſtemper yourſelf; let him be cover'd before you leave him in the ſame manner as he was wont to be cover'd when in Health, and ſo let Nature operate. The Patient ought to be very ſparing in his Diet, and drink no Wine for two or three Days, neither muſt he ſup fat Broth during that time, and he muſt be managed as he is more or leſs weak; neither muſt he any way fatigue himſelf, for fear of rekindling the Fire.

If the firſt Application of this Remedy does not produce the deſir'd Effect; you may after two or three Hours heat the Herbs again in the ſame Beer, without boiling them, for fear they ſhould loſe their Virtue; let there be an Interval of an Hour between both times of Application, to the end the Patient may have room to breathe, and do not fail to apply them twice, thrice, or four Times if you find Occaſion; that the Party may be the ſooner cur'd, you muſt afterwards purge the Patient with two Ounces of Manna and a Doſe of Sena. See *Small-Pox*, *Meazles*, *Plague* &c.



PURPURE, a Term in Heraldry, for a Colour conſiſting of much red and a little black, and this Term is uſed in the Coats of all Perſons below the Degree of Noble; but in the Coats of Noblemen, 'tis called *Ametiyſt*, and in thoſe of Sovereign Princes, 'tis called *Mercury*. 'Tis expreſſed in Engraving by Lines drawn a-thwart the Eſcutcheon, beginning at the *Dexter Point*.

PURSINESS; a Diſtemper in a *Horſe*, being Shortneſs of Breath, proceeding two ways, either Natural or Accidental; the Natural is when the Horſe is Cock-thropled, for that his Throple or Wind-pipe being ſo long, he is not able to draw it in and out with ſo much Eaſe and Pleaſure as other Horſes do that are looſe thropled; becauſe the Wind-pipe being too ſtrait, that ſhould convey his Breath to his Lungs, and vent it again at his Noſe, makes him pant and fetch his Breath thus ſhort; in like manner when his Pipe is fill'd with too much Fat, or other phlegmatick Stuff, which ſuffocates him, and makes his Lungs labour the more: When it comes by Accident, it is when the Beaſt is hard ridden after a full Stomach, or preſently after drinking, which cauſe phlegmatick Humours to diſtil out of the Head into the Wind-pipe, and ſo fall upon the Lungs where they reſt and congeal: It comes alſo by Heats, Colds and the like Intemperatures, which bring Dulneſs and Heavineſs in travelling, make him ſweat much and ready to fall down upon every little Strain.

To cure this Diſtemper, take Aniſeed, Liquoriſh and Sugar-Candy, all beaten to fine Powder, of which brew well four Spoonfuls in a Pint of white-Wine, and half a Pint of Sallet Oil, uſe this ever after your Horſe's Travel and a Day before his travelling.

Another Preſcription is to take four Pounds of Wheat-Flower, Elicampane and Gentian, of each an Ounce, Aniſeed, Fenugreek, Cummin, Brimſtone and Liquoriſh, of each half a Pound, make them all into very fine Powder and ſearce them; then put therein half a Pound of common *Engliſh* Honey, and ſo much white-Wine as will make all theſe into a Cataplaſm; boil them ſo thick till they are fit to be made into Balls, and give the Horſe three or four at a time, for ſix or eight Mornings together.

But if you perceive a Taint in his Wind, take a cloſe Earthen Pot, and put therein three Pints of the ſtrongeſt white-Wine Vinegar, four new laid Eggs unbroken and four Heads of Garlick clean peel'd and bruiſed; then cover the Pot very cloſe and bury it in a Dunghill for thirteen Hours; then take it up, pull out the Eggs, and uſe it as directed in the laſt Receipt.

PURSINESS; a Shortneſs of Breath in Sheep, which is cur'd by cutting their Ear, and changing their Paſture; they alſo ſlit their Noſtrils for the ſame Purpoſe; and ſome think good to give them Aniſeed, Liquoriſh, and Sugar-candy, all finely beaten together and mixed with old Greaſe.

PURSLAIN, in Latin, *Portulaca*, a Plant of which there are two Sorts, *viz.* the wild and Garden Purſlain. The firſt is like the other, except that it creeps upon the Ground, and that it is ſmaller in all its Parts.

The Garden Purſlain has a round, thick and dark red Stem, divided into ſome Branches; the Leaves are plump, almoſt round and rang'd alternately on the Stem; the Flower conſiſts of five Leaves in the Form of a Roſe, and is ſucceeded by a Fruit, which is divided into two Cells, that contain ſmall, round and flat Seeds; the Root is plain and accompany'd with Fibres: They ſow and cultivate this Plant in moſt Gardens and the ſame flouriſhes in *June* till *September*.

The chief Uſe of this Plant is in Sallets and Potages: There are two Sorts of the Garden Purſlain, *viz.* the Green and Golden one; the laſt is the moſt agreeable to the Sight, and harder to be raiſed, inſomuch that when the Weather is cold, it is raiſed with Difficulty on a hot Bed and under Glaſſes; for it will ſcarce thrive in open Ground, till towards the middle of *May*, and then the Soil muſt be rich and fine, and the Weather fair: Then for the Green, when the Seeds are ſown in a Bed, which may be done about the End of *April*, you muſt clap over the Bed with the Back of the Spade, and water it, for it delights in Moiſture; they ſow it uſually, as M. *Chomel* ſays, very thick, becauſe the Seed is ſmall: If it be ſown thin, or tranſplanted a part, in the Opinion of our own Authors, it will yield fair Plants, either for Seed to pickle or to boil.

As ſoon as the Seeds look very black, the Stalks muſt be gathered and laid abroad in the Sun, which

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which will the better maturate them, on a Board or Cloth to preſerve them from ſpilling, houſe them in the Night, and expoſe them again in the Day time till they are ripe: Some have affirm'd, that the Seed of three or four Years old is better than the new, which muſt be determin'd by Experience.

Beſides the Uſe of Purſlain in Sallets, they likewiſe eat them fry'd, in order to which they chop them, and then fry them with good Butter in a Pan, ſeaſon them with Salt and Pepper, and then put Milk, or Cream which is better, to them; and as ſoon as they are ready, they thicken the Sauce with Yolks of Eggs, or with Flower, and eat the ſame hot.

If you would comfit your Purſlain, chooſe the ſmalleſt in the Autumn, cut them into ſeveral ſmall Bits, and powder them well with Salt and Cloves, groſsly bruiſed or pounded, put them afterwards into an earthen Pot that is headed, making a Bed of Salt and a Bed of Purſlain there: The firſt and the laſt Bed muſt be Salt; then fill the Pot with good Vinegar, and let it be well ſalted; when you take it out to be eaten, make uſe of a wooden Spoon, and ſee you do not dip your Fingers in the Vinegar.

Purſlain is good againſt all Diſorders proceeding from hot Cauſes, as Inflammations of the Stomach, Liver, Kidneys and Urine; Loſs of Blood, dry Cough, Gonorrhea's, Venereal Heats and burning Feavers; the Juice and Seed are good to kill Worms, and for Feavers in young Children; and a Water diſtill'd from them, produces the ſame Effects.

Purſlain ſurpaſſes Lettice in Quality; it not only poſſeſſes all the Virtues the other has, but is alſo good for *Eriſypelas*; Pains in the Bladder and Heat in the Kidneys; it allays carnal Concupiſcence and the Heat of Feavers; and being apply'd to Wounds that breed a Gangreen, it puts a Stop to it: If you chew it, it will cure Ulcers in the Mouth, Swelling of the Gums, Tooth-ach, and when the Teeth are ſet on edge; It ſtrengthens the Voice and quenches Thirſt: The Seed being given with Honey relieves thoſe that are ſhort-breath'd; and if you hang one of the thickeſt Roots about your Neck, it will hinder the falling down of the Palate: Purſlain being given in a Decoction of a Gliſter, is good for the Bloody-Flux: Half a Glaſs of its Juice with a little Sugar ſtops the Spitting of Blood, and the Overflowing of Women's Menſes.

This Herb being applyed to the Forehead, allays the Head-ach, and to the Navel kills the Worms in Children: a Decoction of its Leaves or Seed, or a Water diſtill'd from it, is a Sovereign Remedy for the Dyſentery and the Worms as before; a Purſlain Leaf will quench Thirſt; a Cataplaſm made of it and ſome Barley Flower, and apply'd to the Liver and Side is very good againſt Feavers.

PYRACANTHA; a thorny Shrub, which ſhoots out ſeveral Branches, bearing Leaves like thoſe of wild Pear-Tree; nay, its very Name is derived from *Pyrus* a Pear and ἄκανθος from ἄκη, *Spina*, a Thorn, being as much as to ſay a Thorny Pear. M. *Tournefort* and Father *Pleſmier*, make it to be another Kind of a Tree, and rank it with the Medlar, on which account, they call it *Meſpilus Aculeata Pyri folio*. Some of the Leaves of the Pyracantha are oblong and a little pointed, others always round, indented at the Edges and of a darkiſh green Colour, the Flowers which grow along theſe Branches, conſiſt of ſeveral Leaves of a reddiſh yellow Colour; the Cup of this Flower is leafy, and turns to a Fruit almoſt round, 'tis crown'd, pulpy and has a ſingle *Capſula*, which contains ſeveral little Stones fill'd with oblong Kernels.

Some have much wondred that this Plant is ſo little taken notice of about *London*, where there is not any Nurſery of it; for beſides the Beauty of its Leaves, the Bunches of white Bloſſoms which it produces in *May* are very ornamental, and its Coral like Beads, which hang upon it in Cluſters all the Winter, afford us a moſt delightful Proſpect; to all which Perfections may be added the Strength of its Thorns, which makes it a moſt uſeful Plant for Hedges: Some Plants of this kind have been train'd up into Balls and Pyramids almoſt cover'd with the ſcarlet Berries, when Nature ſeem'd to reſt in other things.

The Pyracantha is cultivated either from the Berries, or from Layers or Cuttings, the Berries when full ripe, ſhould be ordered like thoſe of the *Holly*: Which ſee. And they are ſubject to lie as long in the Earth: Its adviſeable that they ſhould be given to Fowls to eat, that by paſſing through their Bodies, they may the ſooner come up and be better prepared to vegetate. In *Devonſhire* where this Plant abounds, it has been obſerved that ſuch Fowl as feed upon them, ſcatter them over the Country, where they thrive exceedingly, but are very difficult to tranſplant, having few Fibres at their Roots; therefore when they have come up and ſtood a Year or two at moſt, they ſhould be planted out where they are to remain; and great care muſt be taken in the Removal of this and other Trees of the like Nature, to keep the Roots from drying before they are put again into the Ground, for by that alone, our Plants are often loſt.

If theſe Plants are to be raiſed from Layers; ſuch Branches only are to be laid down as are tender and of the laſt Shoot, which Rule muſt be obſerved in the laying of all Evergreens whatſoever, for the more woody Branches will not ſtrike Root by any means: Cuttings of the freſh tender Twigs of it are about *May* or *June* planted in Pots of fine Earth, watering them frequently and keeping them from the Sun till the following Winter, at which Time a warm Expoſure will be helpful to them to make a ſtrong Shoot in the Spring. Plants raiſed in this manner are tranſplanted with greater Eaſe and leſs Hazard than thoſe raiſed from Seeds or by Layers.

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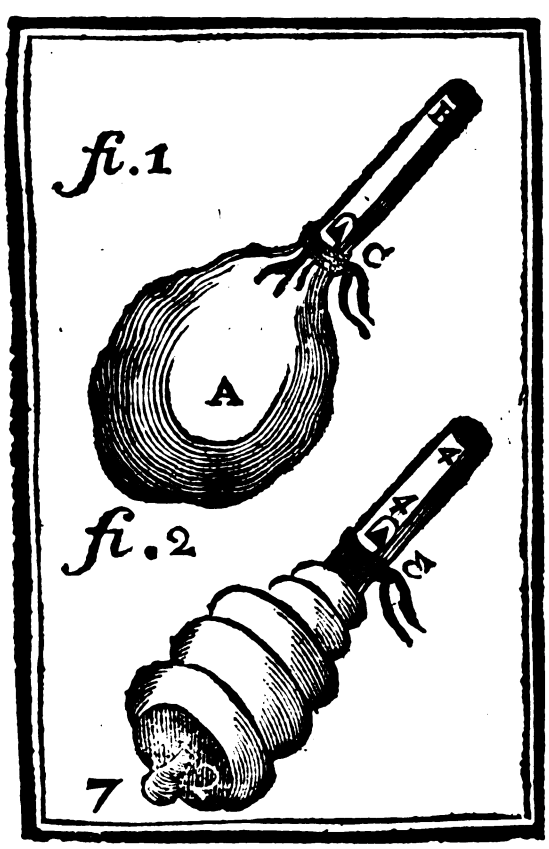
QUAIL, a ſmall Bird with ſpeckled Feathers, and one of thoſe we call Paſſengers; dwelling in Corn-Fields or Meadows; Quails begin to ſing in *April*; they make their Neſts on the Ground, and ſit in the Month of *May*, at which Time you muſt not diſturb them: You may know the Hen by her ſlender Neck, and that ſhe is not Black under the Chin, but of the Colour of bak'd Earth, and ſo up to the Head: Her Breaſt and Belly are almoſt White, her Back and Wings of a dark yellow Colour; but the Head, Neck, Back, Tail and Wings of the Cock, are almoſt Black, his Beak is alſo Black, and Feet Shining.

Quails are to be taken by *Calls*, while they are in their Wooing Time, which is from *April* till *Auguſt*, the Quail will call at Sun-Riſing, about nine a Clock, about twelve, about three in the Afternoon, and at Sun-Set: The Notes of the Cock differ much from the Hen, ſo that you muſt be Expert in both; if you intend to do any good in taking them, and when you hear the Cock call, anſwer in the Hens Note; and ſo on the Contrary, anſwer the Hen in the Cock's; and thus you will have both come to you, ſo that you may caſt over your Net and take them.



If it be a ſingle Cock-Quail, he will come at the firſt Call, but if he has an Hen with him, he will not forſake her: Sometimes you ſhall only hear one to anſwer your Call, yet three or four will come to your Net, ſo that you need not make too great haſte, when you find one entangled, for ſome more may be taken in a ſhort Time.

Quails are neat cleanly Birds, and will not run much into Dews or wet Places, but chooſe rather to Fly, that they may not dirty themſelves, you muſt therefore at ſuch Times place your ſelf as near your Nets as poſſible; and if by Accident the Quail paſſes by one End of the Net, lie cloſe for ſome Time, and let her go a little Way; then gently, removing your ſelf on the other Side of the Net, call her back again, and the Bird will ſoon come to your Net.

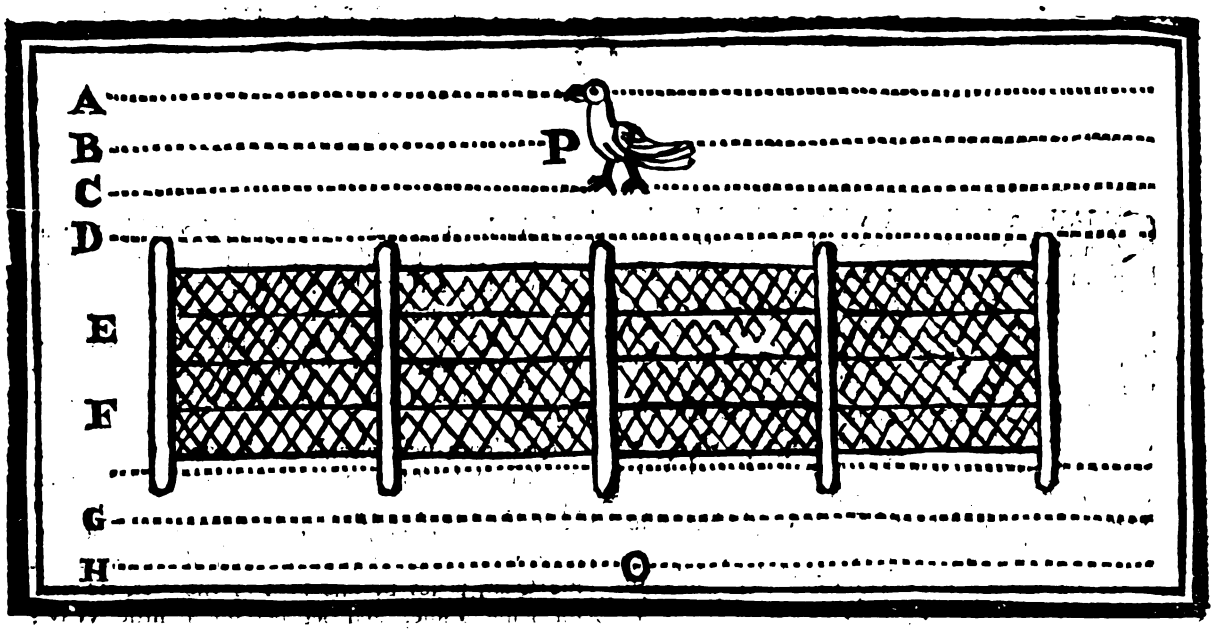
As to the Form of the *Calls*, and how to make them; the firſt A is made of a ſmall Leather Purſe, about two Fingers wide and four long, in Faſhion much like a Pear; it muſt be ſtopt half full of Horſe-Hair; they place in the End a ſmall Whiſtle or Device mark'd C, made of a Bone of a Cat's, Hare's or Coney's Leg, or rather of the Wing of an old Hern, which muſt be about three Fingers long, and the End C, muſt be form'd like a Flagelet, with a little ſoft Wax, put alſo in a little to cloſe up the End B, which open a little with a Pin, to cauſe it to give the clearer and more diſtinct Sound; faſten this Pipe in your Purſe; and then to make it ſpeak, hold it full in the Palm of your Left Hand, put one of your Fingers over the Top of the Wax; you muſt ſhake on the Place mark'd A, with the hinder Part of your right Thumb, and ſo counterfeit the Call of the Hen-Quail.

The other Quail-Call repreſented by the ſecond Cut, muſt be four Fingers long, and above an Inch thick, made of a piece of Wyre turn'd round, as if it were curl'd, it muſt be cover'd over with Leather, and one End thereof cloſed up with a piece of flat Wood mark'd 2. About the middle you muſt have a ſmall Thread or Leather-ſtrap 7, where with you may hold it, ſo as to uſe it with one Hand, and at the other End, place juſt ſuch a Pipe as is deſcribed before in making up the firſt Call.

Now for the calling with it, hold the Strap or piece of Leather with your Left Hand, cloſe by the piece of Wood mark'd 2; and with your Right Hand hold the Pipe juſt where it is join'd

to the Flagelet mark'd 3, and make the ſame Noiſe as the Hen does, when ſhe calls the Cock.

The Net commonly uſed, is call'd a Hallier or Bramble Net, which is managed as in the following Figure.



If you know where there is a Cock alone, get within fifteen Paces; ſuppoſe the prickt Lines marked with the Letters A, B, C, D, E, F, G, H, were the Borders of the Corn-Field, and that the Quail ſhould be at the Letter P, ſpread your Net on the Top of the Ridge adjoyning to the Corn, and pitch your Hallier, and ſo the Bird running croſs the Corn may get into the Net without perceiving it, then draw back into the Bottom of the third or fourth Line O, where you muſt ſtoop and hide your ſelf overagainſt the middle of the Net, in Order to call the Quail.

There are ſeveral Ways of dreſſing Quails; firſt they may be bak'd *a la Braiſe*, that is to ſay, between two Fires, and in a *Ragoe*; for the firſt let your Ingredients conſiſt of a Fillet of Veal, Ox-Marrow, Bacon, Salt, Pepper and Parſly, and farce the Quails therewith; then put in the Bottom of a Kettle or Pot, ſome Lards of Bacon, and Slices of Veal or Beef; ſet the Quails in Order upon them, and ſeaſon them with Salt, Pepper and fine Herbs, and then bake them gently between two Fires; when they are enough, make a Ragoe of Sweet Breads of Veal, with ſome Truffles, Cocks-Combs and Muſhrooms; and a little before you ſerve them to the Table, put in the Yolk of an Egg and ſome Cream.

There is another ſort of Ragoe made, by ſlitting the Quails in Halves, without ſeparating them, and frying them in Lard, ſeaſon'd with a Faggot of Herbs, Pepper, Salt, Nutmegs, three or four Muſhrooms, and a little Flower, adding ſome Mutton Gravy, and Lemon Juice, at the Inſtant of ſerving them up to the Table.

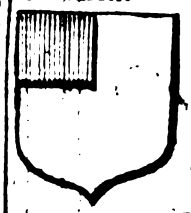
As for *Quail-Potages*, if you would have your Quails ſtuffed, a Farce may be made for that purpoſe, with Capons-Breaſt, and Beef-Marrow, ſeaſoned with a little Peppet, Salt, Nutmeg and the Yolks of raw Eggs: Let them boil in an earthen Pot, or otherwiſe, with a Bunch of Herbs and good Broth; then ſtrain two boiled Artichoke Bottoms, thro' the Hair Sieve, with ſix Yolks of Eggs, and ſome of the Quail-Broth, and let all be ſtew'd upon the hot Embers: When the Cruſts are ſufficiently ſoak'd, dreſs your Quails and pour the Cullis upon them; they may alſo be farced with Truffles: The Diſh muſt be garniſh'd with Artichoke Bottoms, Mutton-Gravy and Muſhroom Juice.

Another Sort of *Quail-Potage* is made with a brown Cullis without Farcing, only ſtewing them in a proper Broth, with a Piece of Veal, and preparing the Cullis with a Piece of Beef-Filet pounded with Bread Chippings: This Pottage is to be garniſh'd with Muſhrooms and Truffles, and ſome Lemon-Juice muſt be ſqueez'd in, when brought to Table.

A Potage of Quails may likewiſe be ſerv'd up with Roots and *a le Reine*, for which, See *Potage*: You may alſo have a *Quail-Potage* in the Form of an Oil; another ſort with ſweet Baſil, as that of *Pigeons*, and others with Muſhrooms and otherwiſe. See *Pye*, and *Roaſt-Meats*. For a *Quail Tourte* or *Pan-Pie*. See the Second Paragraph under *Tourte*.

QUARRY; a Place from whence Stones are digged out. See *Stone*.

QUARTER, dry *Engliſh* Meaſure, conſiſting of eight Buſhels, and four Quarters makes a Chaldron.



QUARTER; a Term in *Heraldry*, ſignifying a Partition made of juſt a fourth Part of the Field by two right Lines, thus: He beareth *Argent*, a *Quarter-Gules*.

QUEEN'S GILLIFLOWER, otherwiſe *Dames Violet*; in *Latin Heſperis ſive Viola Matronalis*, by Country Women call'd *Cloſe Sciences*; a Plant of which there are ſeveral Sorts, as the *Single* with a pale Bluſh; the *Single White*, and the *Double White*, which laſt is like the *Single*, only there are many Flowers on a Branch, ſtanding thick on a long Stalk, of a pure white and ſweet Scent, chiefly in the Evening, whence the *Latin* Name: The double Purpliſt differs only in the Colour of the Flowers, that are of a fine, pleaſant, light and reddiſh Purple; and the double ſtrip'd with White, which is moſt eſteemed.

The Plants flower in the Beginning of *June*, and blow 'till the End of *July*; they are eaſily raiſed

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raiſed from any Slip or Branch, which being ſet in the Ground in the *Spring* ſhaded and watered, will grow: But the Buds of it muſt be nipped off as ſoon as they appear, for Flowers; otherwiſe they will blow and kill the Root.

QUENE, as the *Heralds* write it; but it ſhould be *Queiie*, the Word in Blazon for a Tail of a Beaſt, thus. If a Lyon has a forked or double Tail, they ſay he is *Double Queened*.

QUEEN OF HUNGARY's WATER; a diſtilled Liquor, the Operation whereof is Nothing but a Spirit of Wine impregnated with the moſt eſſential Parts of Roſemary Flowers; fill a Glaſs or Stone Cucurbit half full with Flowers of Roſemary, gather'd when they are in their greateſt Vigour: pour as much Spirit of Wine upon them, as will ſteep the Flowers; put your Cucurbit in a *Bath Marie*, and having put on the Head and fitted the Recipient, exactly lute the Junctures, and put under a Fire for Digeſtion during three Days; after which unlute your Veſſels, and pour what may have been diſtill'd into the Cucurbit, refit your Limbec and increaſe the Fire very much to make the Liquor diſtil in ſuch a Manner that one Drop continually follows another; and when you have extracted about two Thirds thereof, take it from the Fire, let the Veſſel reſt and unlute it, you will find a very good *Queen of Hungary's Water* in the Recipient, which you are to keep in a Vial well ſtopt

This Water muſt be diſtilled with a pretty ſtrong Fire; otherwiſe the Spirit of the Wine would mount alone; and carry along with it but very little of the Eſſence: Some have endeavoured to criticize to very ill Purpoſe, and ſay that it is uſeleſs to diſtil Roſemary Flowers with the Spirit of Wine, becauſe that being of a volatile Subſtance, it would diſſolve well therein without Digeſtion.

But this Circumſtance is very neceſſary, if you would have a Water that muſt be well impregnated with the Eſſence of the Flower; for though there is ſomewhat that is Volatile in Roſemary, a good Part of its Oyl, wherein the Odour principally conſiſts, is embarraſſed with other Principles, and it cannot otherwiſe be well rarify'd, mix'd and exalted but by the Digeſtion; and then the very good Effects of it will appear.

You may by putting ſome Drops of the Oyl or Eſſence of Roſemary, as alſo of the Oyl of Cinnamon, into Spirit of Wine preſently make *Queen of Hungary's Water*.

Another Sort of *Queen of Hungary's Water*, is prepar'd in the following Manner: In the Time that Roſemary flowers or bloſſoms; gather it in the Morning after the Sun has ſhin'd upon it, of which take a Pound and an Half, let it be dry'd in the Shade for eight and forty Hours, and ſtir it from Time to Time, that ſo it may dry alike: If you have not Flowers enough, or none at all, take the growing Points of Roſemary, Sage, Hyſſop, Thyme and Marjoram, which you muſt dry in the ſame Manner as the Flowers Head, and put them to infuſe in a Veſſel with ſix *Paris* Pints of good Brandy for a whole Night, after which cover the Veſſel with its Junctures, which you ſhall lute well, and diſtil the whole by Way of Bath-Marie, Sand, Aſhes or a gentle Fire, which you are always to keep even; when the Phlegm comes away, you muſt apply your Bottle or Recipient which you muſt lute, and ſo extract a good Water to the Quantity of two *Paris* Pints and a Chopine at moſt: This done, take your Veſſel off the Fire, diſlute the Bottle or Recipient, which you ſhall ſtop and let it cool: You may put the Water into Bottles, or leave it in the Recipient.

A different Way from this to make the *Queen of Hungary's Water*, is to take two and thirty Ounces of Roſemary Flowers, Roſemary Leaves, the Tops of Thyme, Savory, Lavender, Coſtus, Sage and Marjoram, of each four Ounces, pound them all, and put the Maſs into a great Glaſs or Stone Cucurbit, mix therewith of Sal Armoniac and Tartar reduced into Powder, of each one Ounce, pour thereon ninety ſix Ounces of the Spirit of Wine, ſtop the Cucurbit with its Head, fit a Recipient to it, lute them very exactly, and proceed in your Digeſtion and Diſtilling, as you did in your firſt Water; and you will have a Water of a ſubtil Smell, and ſtronger than the other.

The Sal Armoniac and Salt of Tartar, being moiſtned with the Humidity of the Flowers; an oily volatile Spirit will come forth, which mixes it ſelf with the Water, and makes it more penetrating and efficacious than the common *Queen of Hungary's Water* againſt Vapours, and Diſeaſes wherein there is need of powerfully reviving the Spirits.

This Water is good againſt the Palpitations and Weakneſſes of the Heart, for Palſies, Lethargies, Apoplexies and Hyſterical Diſtempers: They likewiſe make uſe of the Water outwardly for Burns, Tumours, Palſey, Vapours, *&c.* Ladies put about half an Ounce of it to ſix Ounces of Flower de Luce or Bean-Flower-Water, and ſo clean their Faces therewith: It ſometimes gives Eaſe in the Tooth-Ach, by taking it in at the Noſe, or applying it with a little Cotton to the Gums.

QUICK-BEAM, in *Latin Ornus, Pinax, Fraxinus, Bubula*, call'd by ſome the *Witchen*; a Sort of wild Aſh. The Berries which it produces in *October*, may then be ſown, or rather the Sets planted: It riſes to a reaſonable Stature, ſhoots upright and ſlender, has a fine ſmooth Bark, delights in Mountains and Woods, and good light Ground: Its of uſe for the Huſbandman's Tools, and for the Wheel-wrights: The well grown Tree will ſaw in Planks, Boards and Timber; Next to the Yew, it is beſt for Boughs: Its excellent Fuell: The Bloſſoms have an agreeable Scent: The Juice of the Berries fermenting of it ſelf and well preſerv'd, makes an excellent Drink againſt the Spleen and Scurvy: Ale and Beer brew'd with theſe Berries, when ripe, is an incomparable Drink, familiar in ſome Parts of *Wales*.

This Tree has in ſome Sort been eſteem'd Sacred there, whence ſome Authors call it *Fraxinus Cambro-Britannica*.

QUICK-SCAB, a Diſtemper in a Horſe, which putrifies and corrupts the Blood and Fleſh, and at laſt breaks out in a loathſom Manner, much like unto the Mange or Leproſy: It comes by a Surfeit contracted in Over-Riding or hard Labour; and it has had its Name from its Running from one Member to another: For it will be ſometimes in the Neck, at other times in the Breaſt, ſometimes in the Main, and then again in the Tail.

To cure this ugly Diſtemper, the Horſe muſt firſt be bled, and the Hair clipp'd away where the Soraneſs is, and with an old Curry-Comb

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muſt the Scurf and Scabs be taken off; this done, waſh it well with fair cool Water, and lay a Linnen Cloth well wet therein to the Place, and do nothing to it in ten Days after, and if you find it does not heal, dreſs it as before, and ſo repeat it, as you find there is Occaſion.

Others take Mallows and Marſh Mallows a like Quantity, and boil them in fair Water till they are ſoft, with the Herbs and Decoction, bathe and waſh the Sorance two or three Days together warm: Then take a pint of common Honey, ſome Copperas, Allom, Glaſs, Verdigreaſe, all made into fine Powder, of each four Ounces; Turpentine and Quick-ſilver mortified, of each two Ounces; boil them all together, with the Honey into an Unguent, and dreſs the Horſe every Day therewith.

QUICK-SILVER; a heavy Liquor, and accounted a Metal; it is found in Mines in ſeveral Countries; there is not a more Sovereign Remedy, nor a more general One in Phyſick than Quick-Silver; but Care muſt be taken in the cleanſing and ſeparating it from ſeveral Impurities, with which it is often mix'd: It alſo bears the Name of *Mercury*. For which you may conſult that Article.

QUIDE; a Diſtemper, when it is loſt in black Cattle; for in Caſe an Ox or other Beaſt, do by Chance looſe the Quide, which will fall out of his Mouth, he will then mourn and have no Stomach to eat, becauſe the Meat which he has already eaten will not digeſt.

The Way to cure him, is, to take Part of the Quide out of another Beaſts Mouth, which is of a like Nature; as if it be a Cow that wants her Quide, take ſome of the Quide of another Cow, and give it her to ſwallow down, this will be a Means to Cure her.

Others take an Handful of the Herb called Cudwort, which they bruiſe ſmall and put a Quantity of Fat thereto, and ſo convey it into the Beaſts Mouth to ſwallow it, that has loſt the *Quide*.

Some give him a Piece of Leaven to ſwallow.

Others take a Piece of Wall and mixing it with Urine give it him for this Purpoſe.

Many take Crumbs of Bread, and mixing it with a little Salt, rub and chafe the Beaſt's Tongue with it.

But if he has long remain'd ſo, take out his Tongue and prick the Vein under the ſame with an Awl, in two or three Places, and ſo it will bleed, and thereby recover and become well.

QUIDE; an Evil that likewiſe affects *Sheep*; to cure which take Quidewort, which grows amongſt Corn like Groundſel, and having bruiſed a Quantity thereof, then obſerve when you ſee another Sheep chew her Quide, take her, and pull Part of her Quide out of her Mouth, which mixing with the bruiſed Quidewort, roll it into a little Ball, make her ſwallow it and ſhe will do well.

QUICK-SET or *Fence*; made for Incloſures, &c. the only Way is to raiſe a ſufficient Quantity before Hand, in a Nurſery for that Purpoſe, of ſuch Trees or Plants as naturally do delight in that Land where they are intended to be planted, and then to plant them in ſuch Order, that the Roots be not below the beſt Soil, and that they have a ſufficient Bank to ſhelter them on the one Side, and an artificial dry Hedge on the other, which may be continued until the thick Plants are advanced above Common Injuries; or the Seed of ſuch Trees as are intended to be propagated, may be ſown in Furrows, made and fill'd with good Earth and ſecur'd from Cattle, either by a Double Hedge, or by plowing the Land for ſeveral Years, and not feeding the ſame with Cattle, till ſuch Time as the Trees are grown up, which will ſoon repay the imaginary Loſs of the Herbage; or Grafting, eſpecially if the young Cyons be the firſt and ſecond Year's of their Growth, a little ſhelter'd from the ſharp Winds, by ſcattering a little Straw, Brake or Hawn, lightly over them, which will alſo rot and prove a good Manure, and qualify the Heat and Drought of *Summer*.

But to be more particular as to the planting of *Quick-Set*, the Nature of the ſeveral Sorts of Land you deſign to plant in muſt be conſider'd, as whether it be Clay, Sand, Gravel, and the like, and what Sorts of Plants will beſt agree with each Kind of Soil, and likewiſe the Soil from which you have your Plants, and whether they are raiſed upon worſe Land than that you deſign to plant them in, or elſe it will be more difficult to get them to thrive well, and likewiſe the Manner of planting them: But as the ſame Method is uſed in planting all Sorts of Quick as is with all the reſt, except the *Alder*, *Elder*, *Furz*, and *Holly*, which you may ſee We need only here deſcribe that of the *White-Thorn*, as being the common Sort that is moſt uſed.

As to the Sets, let them be about the Bigneſs of your Thumb, and you muſt cut them within four or five Inches of the Ground, and if you deſign your Quick only for a Hedge without a Bank or Ditch, you muſt plant them almoſt perpendicular in two Rows, at about twelve Inches diſtant from one another: But if you have a Mind to a Ditch and Bank, mark your Ditch out the Breadth before mentioned with a Line, and take Care that on that Side you intend to make your Bank, to lay the Turf with the Graſs-Side downward, upon which you muſt put ſome of your beſt Mould to bed your Quick in, and let your Quick be laid upon it, and that in ſuch a Manner, that the End of it may be inclining upwards, ſetting them about twelve Inches aſunder; and be mindful to procure thoſe that are freſh gathered, ſtrait, ſmooth and well rooted; you may add now and then at equal Diſtances, of about thirty Foot, a young Oak, Aſh, Elm or Crab, to grow up with the Quick.

When the firſt Row of Quick is laid, let it be covered with more good Mould, and lay a Turf upon it as before, and ſome Mould upon the Turf, ſo that when you find your Bank is got about a Foot higher, you may againſt the Spaces of the Lower Quick, lay another Row of Sets, which cover as the former, and Top the Bank with the bottom Earth of the Ditch, upon which ſet the dry or dead Hedge to defend and ſhade the Under-Plantation: The Stakes are to be driven into the looſe Earth at two Foot and an half Diſtance, and even ſo low as to reach the firm Ground: Oaken Stakes are the beſt, and the black Thorn and Sallow; let the ſmall Buſhes be laid below, but they muſt not be too thick, only a little to cover the Quick from the cropping of Cattle when it ſprings, and the long Buſhes muſt be at the Top to bind in the Stakes by interweaving of them, and ſtill the more to ſtrengthen the Hedge, you may *Elder* it, as they term it, which is to bind the Top of the Stakes,

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Stakes in with ſome ſmall long Poles, or Sticks on each Side, and when the *Eddering* is over, let the Stakes be drove again, becauſe the Waving of the Hedge and the *Eddering*, are apt to looſen them.

You muſt conſtantly weed the Quick, and carefully keep them from Cattle, eſpecially Sheep, and if you do not find that it ſhoots well, or that it ſhould happen to be cropt with Cattle, cut it in the Month of *February* within an Inch of the Ground; this will make it to ſtrike freſh Root, and often forward it much in its Growth. See *Bank-Fence*, *Fence*, *Garden-Fence*, *Hedge*, and *Thorn*.

QUINCE-TREE, a Tree that bears Fruit call'd *Quinces*, which are large, yellow, hard and ſharp, and proper only for Marmelades, Paſtes, Quidony's, &c. the *Portugal* Apple-Quinces are eſteem'd the beſt; the *Portugal* Pear-Quince is much like the former, except in its Form. The *Barbary* Quince is leſſer than the other, as is the *Engliſh* Quince, which is a harſh Fruit, and covered with a Down or Cotton: The *Lyons* Quince is a large yellow one, and the *Brunſwick* Quince is a large White, both very good, but all Inferior to the two firſt Sorts.

If there be any Part of this Tree that grows ſo low, ſo as that it can be brought to the Ground, either by plathing or otherwiſe; it may be done in the Beginning of *Winter*, and cover it all over with Earth, except the Ends of the Branches, which is to continue for one Year, and then to be uncover'd, when every Twig ſhall have put forth Roots in the Earth; which being cut off and tranſplanted, will in Time make a Tree: They may alſo be inoculated, which will make them bear the ſooner: If they are planted on dry Ground, they ſhould be planted in *October*; but they are better grafted in the Stock then in the Bark.

However this Tree delights chiefly in moiſt rich Ground, and near the Water Side, and where they like the Ground, they yield a very good Increaſe: The Place uſually choſen for them, is near ſome Gutter, that carries away the Soak or Waſh of a Dunghill or Houſe, and is ſuch as they like very well. It is good to plant of the beſt Sort and beſt Bearers.

The Fruit of this Tree is to be eaten in the laſt Courſe, for they ſeal up the Stomach, help Digeſtion, and move the Body, if they can be eaten in a competent Quantity, and if need be, they may be eaten before Meals, which preſerves the Head from Intoxication.

There are many good Qualities attributed to them, and the Marmelade made of them with Honey and Sugar, is good both for well and ſick Perſons; and the Inconveniences that do attend their being eaten raw, may be remedy'd, by boiling them in Honey; or elſe putting ſome Sugar and Muſt upon them after they are bak'd; tho' the beſt and readieſt Way is to boil them in a Pipkin cloſely cover'd with Coals both at Top and under.

If you would have *Conſits* of *Quinces*, you muſt always chooſe thoſe that are full ripe; then pare them readily, cut them into Quarters, and throw them into fair Water, and let them be boiled in the Water 'till they are enough: Then take them out, put them to drain, and after that into clarify'd Sugar, made a little more than warm; let them remain ſo 'till next Day, when you are to boil the ſame Syrop again, into which put the Fruit a ſecond Time, and if you are afraid the Quinces have not attain'd a Colour that is red enough, keep them cover'd, and put in ſome Cochineal, or Roſe-Wine. *Laſtly*, when the Quinces have had thirty or forty Walms, and that you ſuppoſe the Syrop to be enough boil'd, let them lye by 'till next Day, when you are to put them on the Fire again, and let them have ſome more Boilings, and when you judge they are enough, take them off.

To have other *Conſits* of *Quinces*, take ſome good Quinces that are very ſmooth and not at all ſtoney, cut them into Quarters, large or ſmall as you think fit; then peel them and take away the Core and every Thing that is hard; and as you peel them throw them into cold Water; and keep all the Pickings, that is the Particles or Kernels, with ſome of the worſt Quinces, which you are to cut into Bits, and mix them together, as you cleanſe them and throw aſide what is rotten; then take all theſe and boil them in a Confectioner's Pan, even to Rags; this is call'd making a Decoction, which you are to ſtrain through a ſtrong white Linnen Cloth, into an Earthen Pot or ſome other Veſſel; then put this Decoction into your Pan and upon the Fire again, into which put your quarter'd Quinces to be boiled, and when they are done enough, that is neither boiled too much nor too little; put Sugar to them Pound for Pound, or at leaſt three Quarters of a Pound: Manage all gently, ſo as to have an equal Boiling over a ſmall Fire, and they will become beautiful and as red as Blood; after which, take them off the Fire and put them into Pots, which muſt not be cover'd 'till a Day or two after.

If you would have *white Quinces*, there is no Neceſſity of making the Decoction; after you have par'd the Quinces, put them to be boiled in boiling Water, and when they are enough, take ſome clarify'd Sugar, or in the Loaf, and boil it, put in your Quinces, after you take them out of cold Water and put them to be drain'd; and when they have had ten or a dozen Walms, let them lye by, and pour on them the Juice of half a Lemon to blanch them; then put them on the Fire, and finiſh the Work.

To make *Quidony* of *Quinces*, cut them into ſmall Pieces, Parings, Kernels and all; put a Dozen Quinces into five or ſix *Paris* Pints of Water, and make a Decoction of them; which Decoction muſt be reduced to two Pints, wherein you are to put four Pounds of Sugar, becauſe a pound of Fruit in a Decoction is a Chopine of *Paris* Meaſure; then boil the whole 'till it comes to a Jelly, and put it up into Boxes or Pots when it has reſted a little, that is, before it is cold; and thus a Quidony is made that is commonly preſerv'd in Houſes, and laid up to be given to thoſe that are troubled with the Bloody Flux; and the ſame is alſo good for People in Health.

To have *Compotes* of *Quinces*, wrap them up in ſome wet Paper, and let them be roaſted in hot Aſhes, and when they are enough, cut them into Quarters, take away the Cores, peel them, put them into a Pan with ſome Sugar, and a little Water, and let them take the Sugar when the Syrop thickens and becomes of a good Conſiſtence; take them out and ſerve them when you have a Mind to it.

Or

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Or elſe when your Quinces are roaſted, pare them and cut that Part which is moſt done into Slices; then putting them into a Diſh or Plate, with Powder Sugar, and a little ſweet Water, let them be cover'd and laid upon the hot Embers, by which Means they will be ſoak'd by Degrees, and a Syrop will be made of an exquiſite Taſte.

Another *Compote* is to let the Quinces be cut into Quarters, proportionably to their Thickneſs, without abſolutely looſing them one from another, ſo as they may ſtick together, as if the Fruit were ſtill entire; or elſe they may be only pinned to the Core with a Bodkin, and ſcalded in Water, 'till they become ſoft; then remove them preſently from the Fire to be cool'd and par'd, taking away the Kernels, and throwing them as they are done into other freſh Water; then putting them into one half Sugar and the other Water, let them ſimper all together, ſet them by for a while; then being ſet over the Fire again, boil and ſcum them 'till they have thoroughly imbibed the Sugar, in order to be dreſſed for your *Compote*, with the Syrop, when only ſo much is left, as will be neceſſary for ſoaking them. *Laſtly*, let the Juice of an Orange or Lemon be ſqueez'd upon all, and let them be ſerv'd up.

For *Marmelade* and *Paſtes* of *Quinces*: See *Marmelade* and *Paſte*.

QUINCUNX; the Figure of a Plane of Trees, diſpoſed in ſeveral parallel Rows, as well according to Length as Breadth, in ſuch a Manner that the firſt Tree of the ſecond Row is more hollow, and planted in the Middle of the Diagonal of a Square form'd by the two firſt Trees of the firſt Row, and by the two firſt Trees of the third Row; one may repreſent theſe five firſt Trees by the Figure of Five upon the Cards; we do not find theſe Quincunxes were in Uſe amongſt the Ancients. We content our ſelves now to plant them in Lines, mark'd by a Carpenter's Rule, and they are form'd Chequerwiſe or three ſquar'd; they are more regular and of an equal Breadth.

To plant Quincunxes, you muſt make uſe of a Line and Rule, and take Care that the Trees be well ſquar'd or laid out by a Line, and as it were enfiladed one with another; you muſt plant the Trees ſtrait and enfilade them from Angle to Angle, and make them exactly anſwer one another: The Trees being thus diſpoſed are a great Ornament to Gardens, and we may ſay that the chief Beauty of Groves proceeds from the good Order obſerv'd in this Diſpoſition; they ſome times ſow green Plots under theſe Trees, the Walks are kept rak'd, but there muſt be no Palliſades, *&c.*

QUICK-LIME: See *Chalk* and *Lime*.

QUINQUINA, or *Kina Kina*, or *China China*; in *Latin Cortex Peruvianus*; and commonly called, by us, the *Jeſuits Powder*, or ſimply the *Bark*; a Bark brought from *Peru*, which retains the Name of the Tree from which it is taken, that is as large as a Cherry-Tree.

The *Spaniards* call it *Palo De la Centuras*, that is, *Fever's-Wood*; there are two Sorts of it, *viz.* that which is cultivated, and the other that grows wild, the firſt is better than the other; and good *Quinquina* ought to be compact, bitter to the Taſte, and of a dark red Colour.

It is not to be believ'd that the Phyſicians in ancient Times had any Knowledge of this Bark: The firſt Time it was brought into *Europe* was in 1449. It was brought from *Peru* into *Spain* by a *Spaniſh* Viceroy: At the ſame Time the Cardinal *de Lugo* brought it over and made it known in all the *European* Part of the World; and the Advantages they made in the beginning of it were very conſiderable; for they alone dealt in it, 'till the Arrival of Dr. afterwards, Sir *John Talber* in *France*, in the Reign of King *Charles* II. of *England*; which Phyſician, was the firſt that refin'd the Preparation of it.

Monſieur *Fabre*, firſt Phyſician to the then Queen of *Portugal*, on the 15th of *June* 1078, in a Conference held with the Abbot *Bourdelot* about Ague Powders, gave a Deſcription of the Tree that is cover'd with this Bark ſo mightily admirable for the Cure of Intermitting Fevers, and call'd *Quinquina*, and ſaid that he had this Deſcription from a Manuſcript lent him by a *Lisbon* Merchant, who had made two or three Voyages into the *Indies*, and this is the Account he gave of it

The Tree is about the Thickneſs and Height of our old Cherry-Trees, and has Leaves that are ſomewhat broader, thicker and not ſo green. It grows by the Sides of Rivulets; it has many Roots from whence ariſe Shoots which are tranſplanted and will grow in a ſhort Time; it bears Flowers in the Manner of Tufts like our Alder; the Seed which has neither Taſte nor Smell, no more than the Leaves, is hard and very round; and produces Nothing; the Stock or Body is cover'd with a pretty thick, indented, rough, and as it were, ſcaly Bark, like that of Apple or Pear-Trees; it is eaſily raſed and taken from the Tree, either with a Knife or other Inſtruments, uſed by the *Indians* for this Purpoſe: They pitch upon the Months of *December* and *January* for this Work; they having found by Experience there is leſs Vertue in it at other Times, and that it is leſs ſubject to rot, and therefore the Merchants know very well how to diſtinguiſh in this Caſe: When the Bark is good, it is found to be a little rough and bitter in Taſte, and to have ſomewhat of an aromatick Taſte and Smell, and a Colour inclining to a red Brown: It will retain its Vertues for ten or a dozen Years; if put up cloſe and in a Place that is not moiſt; but if reduced in Powder, it will evaporate, unleſs put into a Veſſel ſtopt with a Linnen Cloth, Parchment and wax'd.

This Tree grows in *Peru* in the *Province* of *Quitto*, upon the Mountains that are in the Neighbourhood of the Town of *Loxa*, and the Bark of it is the ſureſt Remedy that has been hitherto found out, for ſtopping the ferment of Intermitting Fevers.

The Method of uſing the Bark for a long Time was to give the Patient from half a Dram to two Drams of it in fine Powder in the Beginning of the Fit with a little white Wine; but this Method has been alter'd in our Time; for now they infuſe an Ounce of it in two Pounds of Wine for eight and forty Hours, in a Bath Mary, ſtrain the Infuſion, and make the Patient drink three or four half Glaſſes of it when the Fit is diſtant, and this Practiſe they continue for at leaſt fifteen Days,

They often put into the Infuſion of *Quinquina*, petty Centory, Wormwood, Chervil, Alder Bark, Juniper Berries, Saſſafras, Salt of Tartar, and ſeveral other Ingredients judged to be good for Intermitting Fevers; but the main of all is the

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the Bark, and the others ſignify not much: Some there are who mix a little Opium with it, but this laſt Ingredient ought not to be added but with a deal of Caution.

Obſervations. 1. The Patient ought to be purged before he takes the Bark, becauſe this Medicine puts a Stop to the Humours for ſome Time, and when they come to ferment anew, they ſometimes Cauſe more dangerous Diſtempers than he had upon him before, ſuch as Aſthma's, Dropſies, Rheumatiſms, a Suppreſſion of Women's Menſes, and ſeveral others, that but too often ſucceed the Cure of Ague by the Bark; and hence it is, that ſeveral Patients wiſh they could get their Agues again that had been removed by the Powder.

2. The Bark is alſo very bad for thoſe who have an Abſceſs in their Bodies; for it fixes and hardens for ſome Time the Humour, which afterwards ferments and cauſes a Gangreen in the Part; they ought to abſtain from Milk and the like Aliments, when they take this Medicine, becauſe of the cheeſy Part which would ſtop and certainly become corrupt in the Veſſels.

3. Some make uſe of Water inſtead of Wine for the Infuſion of *Quinquina*; but it has been experienced that Wine does better, either becauſe it more eaſily attracts the reſinous Febrifugious Subſtance of this Bark; or becauſe it ſerves for a Vehicle to make it penetrate into thoſe Parts of the Body whither it ſhould paſs.

4. Thoſe who through Tenderneſs or other Cauſes have an Averſion to Liquors, may take the Bark in a Bolus or Pill; and no more need be done than to bring it into Powder, and to incorporate it with a ſufficient Quantity of Syrop of Wormwood, of which more hereafter: The Doſe being from half a Dram to three Drams.

As for the Regimen which ought to be obſerved when the Bark is taken; M. *Chomel* ſays, he took a large Doſe of it upon the Approach of the Fit, and next Day a ſmall Doſe Morning and Evening, but not near Meal Times; the large Doſe uſually carry'd off the Fit, and the ſmall Ones ſerv'd to hinder the return of it for fifteen Days after, as it will often do, if you do not uſe the neceſſary Precautions in this Caſe: He continued to take the Medicine for eight Days twice a Day, and took it once a Day for eight more; but to make the ſurer Work of it againſt the Return of the Ague, the Perſon that has been cur'd muſt every twelfth Day for two Months together, take a Dram of the Powder either in White Wine or a Bolus.

It is neceſſary the Patient ſhould eat ſubſtantial Food, and drink Wine when he is uſing the Bark, that he may recover Strength in thoſe Parts of the Body that have been weakned by the Fever, and that the Spirits may the more eaſily be able to drive away the Diſtemper; but he muſt uſe them with Moderation.

As to Glyſters of Quinquina, they may be of uſe to young Children and adult Perſons alſo, who by reaſon of their being ſubject to Vomittings or other Accidents, cannot ſwallow Medicines; but how little ſo ever they are diſpoſed to take down this Ague Powder, it will have much better Effect in a moderate Quantity, than when adminiſtred in a large Quantity by Way of Glyſters; for it will paſs into all the Parts, whereas Glyſters go no further than the Bowels.

There are ſeveral Ways of preparing the Jeſuits Powder or Bark.

1ſt Preparation; Take an Ounce of Quinquina well reduc'd into a Powder, mix it either with as much boil'd Wine, thick Confection of Grapes, or *Roſa Solis*, and make a Sort of Conſerve or Opiate thereof.

The Doſe ſhould be from a Dram to a Dram and an Half; it may be given in a Bolus, and a little Wine drank upon it.

2. Take an Ounce of pulveriz'd Quinquina, two Drams of prepar'd red Coral, half an Ounce of the Conſerve of Hops, and half a Dram of Opium, of which make a Conſerve with as much of the Syrop of Quinces or Pomegranate, or elſe of Barberries or Gooſberries, to give it a Conſiſtence: The Doſe is from a Dram and an Half to two Drams.

This Receipt is infallible in the Cure of the Dyſentery, Hepatick Flux, Lientery, and other Fluxes of the Belly: It is alſo good for the Cure of a Canine Appetite.

3. Take half an Ounce of Rhubarb, and an Ounce of Quinquina, both of them in Powder, an Ounce of the Conſerve of that of Violets, Bugloſs, Syrop of ſimple Succory or Fumitory in a reaſonable Quantity to make a Conſerve or Opiate thereof: The Doſe is two Drams.

This Medicine is good for thoſe who are fallen into a Dropſy, after a Quartan Ague: It muſt be uſed for the Space of a Month or ſix Weeks.

4. Take two Drams of the Bark, half a Dram of Gentian Root, a Dram and an Half of Crabs Eyes, and half a Dram of yellow Saunders, reduce the whole into a very fine Powder, and mix it with a Quartern of Sugar boiled in Roſe Sugar: Uſe it as hot as you can, and make Tablets or Lozenges of the ſame weighing between a Dram and an Half and two Drams. Theſe may be eaſily carry'd into the Country and to Sea, and taken with a little Wine after them.

5. Take two Ounces of Quinquina in Powder, and an Handful of little Centory, infuſe them in four *Paris* Pints of Sweet Wine or ſome other, provided it be neither turn'd, ſharp, nor yet too green, during two whole Days upon hot Aſhes; and with a Stick ſtir the Bottom of it well from Time to Time.

6. Take a pint of *Spaniſh* Wine, or other Wine, infuſe therein for three Days an Ounce of Quinquina in Powder, with half a Dram of Opium; and let the Patient every Morning faſting, take three or four Ounces of it.

This Compoſition is made for Perſons of a tender Conſtitution, for Women with Child, and for young Children, who muſt have but half the Doſe given them.

Tincture of Quinquina is an Extraction of the more oily and ſeparable Parts of the Bark by the Spirit of Wine, in order to which put into a Matraſs or Bolt-Head, four Ounces of good *Peruvian* Bark, groſly powder'd, pour upon it Spirit of Wine four Fingers high above the Matter, fit to it another Matraſs in Order to make a Double Veſſel, lute the Junctures in a vaporous Bath for four Days: Stir it from Time to Time; the Spirit of Wine will load it ſelf with a red Colour, unlute the Veſſels, filtrate the Tincture through brown Paper, and let it be kept ſafe in a Vial that is well ſtopp'd. It is a Febrifuge.

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As for the *Extract* of the *Bark*, it is convenient for those who cannot endure the Taste of Remedies; for it may be given in Pills wrapped up in a Wafer, without partaking of the Taste; but those who are supposed to have the best Judgment, prefer the Infusion or Bark in Substance, before this Preparation, because it is impossible to avoid the Evaporation of the more subtil Parts in the Ebullition of it, use what Precaution you can to preserve them.

You may draw the fix'd Salt from the Residue that remains, after you have drawn the Extract or the Tincture: You must dry it, and burn and calcine the Ashes in a Crucible; then steep them in hot Water for ten or twelve Hours; boil them an Hour, then filtrate this Lye and evaporate the Water in an earthen Pan or Glass-Vessel in Sand, there will remain a Salt at the Bottom, which you must keep in a Bottle well stopt. This Salt is an Alkali, as are all other fix'd Salts drawn from Plants; it is aperative; it may be given for a Quartan Ague: The Dose is from ten Grains to a Scruple in some proper Liquor.

It is not proper to give the Bark in all Seasons: It succeeds best in the *Summer* and *Autumn*; but if you use it in *Winter*, you will generally have Cause to repent it. Regard must also be had to dry or wet Years; the Effects of it are dangerous in the last, and more successful in the other.

Melancholick or Phlegmatick Constitutions receive little or no Relief from the Bark; on the contrary when the Fever is stopt, it will return in some Time with Violence; or else throw the Patient into a languishing State which ends in Death; Bilious Constitutions find Benefit in the use of this Febrifuge.

QUITTER-BONE, a Distemper in a *Horse*, being a hard round Swelling upon the Cronet, between a Horse's Heel and the Quarter, and it grows most commonly on the Inside of the Foot; it is contracted many Ways; sometimes by Gravel underneath the Shooe, other whiles by some Bruise, Stab, prick of a Nail or the like; which being neglected, will impostumate and break out about the Hoof; now and then, it proceeds from some Evil Humours, which descend down to that Place from which the Quitter-Bone springs.

In order to the Cure, tent it a Day or two with Hogsgrease and Verdigrease ground together; then take scalding hot Grease, pour it into the Hole, and lay a Plaister of Pitch and Tar, mix'd together, over it for four and twenty Hours; and if the Bone rises, repeat it; then take it out with your Nippers, and heal it with some Salve or other.

Others boil some common Honey and Verdigrease in fine Powder 'till it be red, and tent the Wound 'till it be whole, keeping it always open, lest it heal up above, before it is heal'd at the Bottom.

Some having reduced a little Arsenick into fine Powder, put it to the Bottom of the Sorance, and stop the Mouth of it with Hurds, binding a Clout over very fast, that he may not bite it off, for it will poison him, and when it has continued on for four and twenty Hours, open it, and if it will look black within, it is a Sign it has done its Work: Then to allay the Fire, and restore the Flesh, you are to tent it with Turpentine and Hogsgrease melted together, and to cover the Tent with a Plaister made of Rosin, Pitch, Wax and Turpentine melted together, and thus dress him every Day 'till you get out the sharp Core or Gristle; for 'till then it will not heal.

QUINSEY; a Distemper incident to *Horses*, as well as other Animals, being no other than a sore Throat, which if not taken in Time, will quickly put a Period to his Life; the Horses sometimes catch it by cold and phlegmatick Humours settling there, or for want of bleeding when they are over-run therewith.

It is necessary in this Distemper he should be bled under the Tongue; and if his Throat is so swell'd, that you can hardly get any Thing down it, lay a Poultis under his Cawl, and that will open his Passage: Then take a Bulls Pizzle or a Whale Bone, about which tye a Linnen Rag, and dip it into Milk wherein Allom and the Powder of Dog's Turd has been dissolv'd, and thrust it up and down his Throat, and put an Handful of it down after it.

If the Horse is so bad that he can eat Nothing but what you give him with a Horn, which must be comfortable and cordial Things, let the Horn full of Milk, wherein the Allom and Dog's Turd has been dissolv'd, be the last Thing given, otherwise it will do him no good, and tye him up to the Rack half an Hour after it: Use it three or four Times a Day, or oftner if there is Occasion.

Four Ounces of the Juice of Cinquefoil given him down at a Time, for certain Days together, cures him of this Distemper; so does the Juice of Cotton Weed taken in Wine and Milk; as also Hyssop boil'd with Milk.

Others after having blooded the Horse under the Tongue, boil some Leaves of Common Mallows in his own Urine, and apply it like a Poultis as hot to his Throat as he can endure it; then repeat it as there is Occasion, and use the inward Medicine, also as the Receipt above does direct.

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R.

RABET, or *Coney*; an Animal about the bigneſs of an ordinary Cat, that hides herſelf in the Woods, or digs Burrows in the Ground to retire into for Security: She has very long Ears, and a ſhort Tail, but well cover'd with Wool, and is commonly of a grey and white Colour. The young ones we call *Sucking-Rabets*. *Rabets* are of two Sorts, *viz.* thoſe that are Wild, or bred in Warrens, and thoſe that are Tame, between which there is ſome Difference; for thoſe that are Wild, are redder and ſmaller, have naturally more active Bodies, and are more upon the Watch; their Fleſh is more delicious, becauſe of the Air of Liberty wherein they breathe, and they are not ſo melancholick. But the Tame ones are quite contrary; however, they make uſe of them in ſome Places to ſupply their Warrens, and there, in time, coming to be diveſted of their heavy Nature, become more and more active than before.

A *Rabet* begins to breed at a Year old, bears at leaſt ſeven times in a Year; if it Litters in *March*, it carries young in her Belly thirty Days, and as ſoon as ſhe has Kinnell'd, goes to Buck again; neither can they Suckle their Young, till they have been with Buck. Tame *Rabets*, above all other Beaſts, delight in Impriſonment and Solitarineſs; they are violently hot in the Act of Generation, performing it with ſuch Vigour and Exceſs, that they Swoon and lie in Trances, a good Space after the Deed is done.

The Males being given too much to Cruelty, would kill the young ones they can come at, and therefore the Female, after they have Kinnell'd, hide them, and cloſe up the Holes in ſuch a manner, that the Buck may not find them; they increaſe wonderfully, bringing forth every Month, and therefore, when kept Tame in Boxes, they muſt be watch'd, and as ſoon as they have Kinnell'd, be put to the Buck; for they will otherwiſe mourn, and hardly bring up their Young.

The Boxes in which tame *Coneys* are to be kept, ſhould be made of thin Wainſcot-boards, ſome two Foot ſquare, and one Foot high, and that Square muſt be divided into four Rooms, a Quarter with open Windows of Wire, thro' which the *Coney* may feed, and a leſs Room without Light, wherein ſhe may lodge and kinnel, and a Trough, wherein may be put Meat and other Neceſſaries for her, before each of them: And thus you may make Box upon Box in divers Stories, keeping the Bucks by themſelves, and ſo likewiſe the Does, except it be ſuch as have not bred, with which you may let the Buck lodge. Further, when a Doe has kinnell'd one Neſt, and then kinnell'd another, the firſt muſt be taken from her, and be put together into ſeveral Boxes amongſt *Rabets* of their own Age, provided the Boxes be not peſter'd, but that they have Eaſe and Liberty.

For the Choice of tame rich *Coneys*, there is no need to look to their Shape, but to their Richneſs; only the Bucks muſt be the largeſt and richeſt you can get; and that Skin is eſteem'd the beſt, which has the equalleſt mixture of black and white Hair together; yet the black ſhould rather ſhadow the white: A black Skin, with a few ſilver Hairs, being much richer than a white Skin with a few black ones.

Then as to the Profit of tame rich *Coneys*, every one of them that is kill'd in Seaſon, as from *Martlemas* till after *Candlemas*, is worth five other *Coneys*, as being much better and larger; and when another Skin is worth two Pence or three Pence at moſt, theſe are worth two Shillings or more. Again, the Increaſe is more; the Tame ones, at one Kindling, bringing forth more than the Wild do; beſides, they are ever ready at hand for the Diſh, Winter and Summer, without the Charge of Nets, Ferrets, *&c.* and beſtow their Bodies *gratis*; their Skins ever paying their Maſter's Charge with Intereſt.

Now the beſt Food you can feed your tame *Rabets* with, is the ſweeteſt, ſhorteſt, and beſt Hay that can be got, one Load will feed two hundred Couple a Year, and out of the Stock of two Hundred, may be ſpent in the Houſe as many as are ſold in the Market, and yet a good Stock maintain'd to anſwer all Caſualties. This Hay muſt be put to 'em in little cloven Sticks, that they may with eaſe reach and pull it out of the ſame, but ſo, as not to ſcatter or waſte any; and ſweet Oats and Water ſhould be put for them in the Troughs under the Boxes; and this ſhould be their ordinary and conſtant Food, all other being to be uſed phyſically: as that you may, twice or thrice in a Fortnight, to cool their Bodies, give them Mallows, Clover-Graſs, ſour Docks, Blades of Corn, Cabbage or Colewort Leaves, and the like, all which, both cools and nouriſhes exceedingly; but ſweet Grain ſhould be ſeldom uſed, ſince nothing Rots them ſooner. Great Care muſt be taken when any Graſs is cut for them that are Weeds, that no Hemlock grow amongſt it, for tho' the *Rabets* will eat it with great greedineſs, yet it is a preſent Poiſon, and ſuddenly kills: Their Boxes alſo muſt be kept ſweet and clean every Day, for the ſtrong ſavour of their Piſs and Ordure is ſo violent, that it will both annoy themſelves, and thoſe who ſhall be frequent amongſt them.

Laſtly, as to the Infirmities tame *Rabets* are ſubject to, they are twofold: 1. The Rot, which comes by giving them green Meat, or gathering Greens for them, and giving it to 'em with the Dew on; let them therefore have it but ſeldom, and then the Dryneſs of the Hay will even dry up the Moiſture, knit them, and keep them ſound without Danger. 2. There is a certain Rage of Madneſs engender'd from corrupt Blood, ſpringing from the Rankneſs of their keeping, and this is known by their wallowing and tumbling with their Heels upwards, and leaping in their Boxes; the Cure whereof, is to give them Tare-Thiſtle to eat.

Wild *Rabets* do much Miſchief to all ſorts of Corn and Vineyards, their Teeth will ſpare nothing they can come near; and in thoſe Countries that abound with Vineyards, they will eat the young Shoots when they begin to appear, and

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will do them so much Damage, that it will endanger their Ruin without some proper Remedy; to which end, take some very small Sticks of Willow well dry'd, melt some Brimstone, dip one end of them therein, and stick the other in the Ground; let them be about a Fathom distant from one another, set fire to them, and this will hinder the *Rabets*, who hate the smell, to enter into any Vineyard; on the Side of which those Sticks are set: the smell will last four or five Days, at the expiration of which you must renew it, and so a third time, insomuch, that in about sixteen Days, the Shoots of the Vine will be so strong, that they need not fear the Insults of these Animals.

There are divers Ways of taking these Creatures, particularly such as straggle from their Burrows may be taken with small Greyhounds, or Mungrels, bred up for that purpose, and their Places of Hunting are among Bushes, Hedges, Corn Fields, and fresh Pastures; and tho' you should miss killing them, yet they are thereby drove back to their Retreats, over whose Holes you may lay Purse-Nets, then put in a Ferret close muffled, which will quickly make them bolt out again to the Net, and so take them.

The Ferret sometimes finds a *Rabet* asleep, which she surprizes and kills, sucks her Blood, lies upon her, and sleeps there; in which Case, you are oblig'd either to kill her, or to wait till she awakes, and that will be often five or six Hours; and therefore you must fire five or six times into the Hole to awake her, upon which she will come out, but you must always let her sleep an Hour before you fire, or else the Noise will signify nothing.

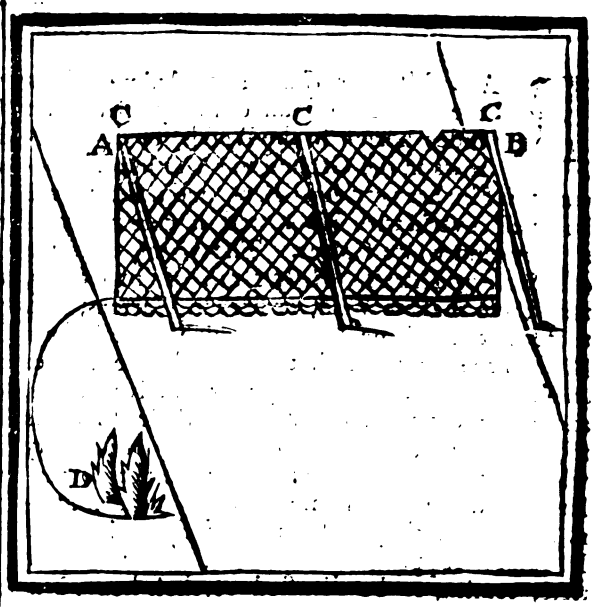
When you take any of the Does, you must turn 'em loose, that you may not depopulate your Warrens, and slit their Ears that they may not be kill'd by others, who sometimes lie in wait to shoot them.

To force *Rabets* out of their Burrows without a Ferret, take some Powder of Orpine and Brimstone, old Shoes, Parchments, or Cloth, burn them at the Mouth of the Burrow, upon which the Wind blows, and spread your Purse-Nets under the Wind. Others put a Crab or two into the Holes, which will force the *Rabets* out.

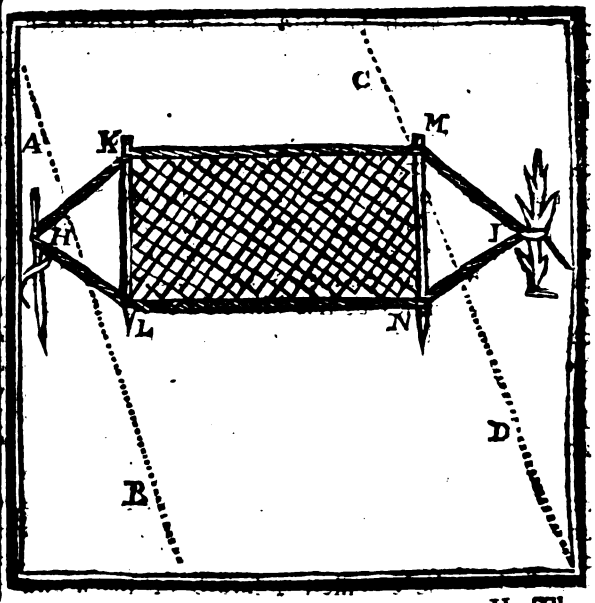
To take *Rabets* and *Hares*, with Nets, they must be made in the same manner as Halliers wherewith they catch Partridges, you have in the second and third Article the Figure of two simple Nets represented, made of Mashes Lozenge-wise; you may make 'em of Square ones: the Mesh should be an Inch and an half broad, made of good strong Thread, and treble twisted; but if you would make Meshes Lozenge-wise, you must allow it four and twenty, and three Fathom in Length, and let 'em be well verged with long twisted Thread, and of a brown Colour.

But the Net with square Meshes will do better, in which Case they allow five Feet in Breadth or Height, and three or four Fathom in Length, according to the Place, and this requires no verging.

I. These sorts of Nets are to be placed in any Path or Track in any Coppice or Furrow, for *Rabets* and *Hares* always follow the most easy and most beaten Part; you must observe how the Wind sits, and that you may so set the Net, that the Animal and the Wind may come together: If the Wind be side-ways, it may do well enough, but never if the Wind blows over the Net into the Animal's Face, for he will scent both it and you at a great Distance, especially a *Hare*.



Suppose A B, should be the Foot-path by which the Game used to pass, take three or four Staves C C C, each four Foot long, and about the thickness of one's Thumb, sharpened at the greater End, and a little crooked at the smaller; stick 'em in the Ground somewhat sloping, as if so forced by the Wind, in a strait Line, and at equal Distances from one another: These must only hold the Net from falling, but in a very slight manner, that if the Game run against it, it may easily fall down and so entangle him. Be sure you hide yourself in some Ditch or Bush behind some Tree, as at *D*; for if you should be perceiv'd, your Expectation will be frustrated: Nor should you walk in the Path-way by which you expect the Game to come, for it will have some imperfect Scent of you. When you perceive the Game to be past you, fire a Shoot, flinging your Hat at them, which will put them into such a Surprize, that they will spring on, and run just into the Net; so you must be nimble to take them, lest they break out and make their Escape: this yet is not so good in windy as in calm Weather.

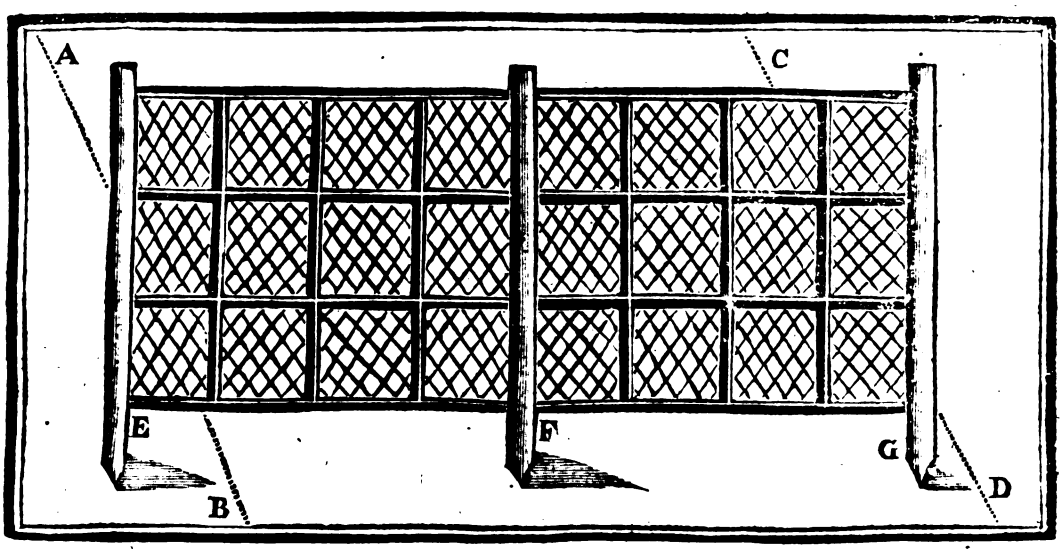


II. The

II. The ſecond Net is indeed more uſed, and more certain, but alſo more embaraſſing than the former. This Net muſt be placed in the ſame manner as the former, as to the Way and Wind: Conſider the Lines A B, and C D, denote the Extremities of the Path; and having two Sticks K L, M N, each about four Foot long, and thrice as thick as one's Thumb; they muſt be cut exactly ſmooth at each end, and when you are upon the Place, take the two Ends of the Packthreads, which are of the ſame Side with the Net, tie them together to the Stock of ſome Tree or a Stake, within a Foot and an half of the Ground, but on the out-ſide of the Path, as at the Letter H. Do as much on the other ſide at I, and let the Packthreads be ſo looſe in the Middle, that they may bear the Sticks between them, which you are to adjuſt in the following Manner.

Take the Stick K L, and put it on the Edge of the Way, at the Cord or Packthread L, which is at the Bottom of the Net: The other Cord muſt be placed on the top of the Stick at K, then go along behind the Net, ſupporting it with your Hand, and place your ſecond Stick, M N, juſt as you did the firſt: You ſhould endeavour to let your Net lean a little towards the Way by which you expect your Game to come; for the Game running fiercely againſt the Net, will force the Sticks to give way, and ſo the Net falls upon him.

Theſe two Nets are as well uſeful for taking Wolves, Badgers, Foxes and Polecats, as *Coneys* and *Hares*; but the next is only fit for the two laſt.



This Net is leſs troubleſome than either of the former, only it may be farther diſcern'd; however it is excellent for *Rabets* in ſuch Foot-paths where you have ſometimes three or four Couple running after one another, all which may be taken at once, for it does not fall like the two former.

You may obſerve what has been noted before, that the pointed Lines mark'd A,B,C,D, denote always the Edges of the Way: ſtick one of your Sticks at the Letter E, and another in the middle F, and ſo do by the reſt; when the Paſſage is quite ſhut up, withdraw to ſome Buſh or in ſome Tree, as aforeſaid, but you muſt keep at a greater diſtance from this Net than the others.

The true Time to ſet theſe Nets, is at Break of Day, until half an hour before Sun-riſing, and from about half an hour before Sun-ſet till dark Night.

As to the Dreſſing of *Rabets*; to Fricaſſy 'em, you muſt cut them into ſeveral Pieces, and fry them in the Pan with melted Lard; when that is done, they put it into Broth to boil, and ſeaſon it with Salt, Pepper, fine Herbs, Chibols and Nutmeg; being done as it ought to be, before you take it off, put the Yolks of ſome Eggs with Verjuice, and eat it. The ſame thing may be done by young *Rabets*.

When you would Roaſt a *Rabet*, ſtick it with thin Slices of Bacon, or elſe Lard it, or for want of Bacon, baſte it with Butter; and as ſoon as it is ready, they put it into a Diſh, and eat it with Water, white Pepper, Salt, and ſometimes Orange.

To have a *Rabet* in a *Ragoe*, cut it into four Parts, lard it with thick Slices of Bacon, fry it in the Pan with melted Lard, ſtew it in an earthen Pot, or Caſſerole, with ſome Broth, and a Glaſs of White-wine, and ſeaſon the whole with Pepper and Salt; add to it, ſome fry'd Flower and an Orange, and when it is enough, ſerve it in, to be eaten hot.

Rabets may be put into a Standing, in order to be ſerv'd in cold among Intermeſſes, or a hot Pie may be made of *Rabets* for a Side-diſh in this manner; let 'em be larded, put into a Pie of beaten Paſte, ſeaſon'd with Pepper, Salt, Nutmeg, Cloves, pounded Lard, a Bay Leaf or two, and a Shallot: When you have waſh'd the Pie over, let it be bake'd for the ſpace of two Hours, and let ſome Orange or Lemon Juice be ſqueez'd in, when brought to the Table.

To dreſs *Rabets* with *white and brown Sauce*; after you have cut them into Quarters, ſlit their Heads and fry them in Lard, let 'em be ſtew'd in an earthen Pot, with ſome Broth, White wine, Pepper, Salt, Nutmeg, and green Lemon; let a little fry'd Flower be put to thoſe that are to be dreſs'd with brown Sauce, and for the others, let white Sauce be made with the Yolks of Eggs.

Large fat *Rabets*, and young ones, may likewiſe be put into a *Pan-Pie*, cut them into Pieces, which fry in Lard, with a little Flower, fine Herbs, young Chibols, Pepper, Salt, Nutmeg, and a little Broth; when they are cold, let your Pie be made of them, with fine Paſte, adding ſome Morilles, Truffles, and pounded Lard, and

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covering all with a Lid of the ſame Paſte; let it be bak'd an Hour and an half, pour in the Sauce in which the *Rabets* were dreſt, as alſo ſome Orange Juice as it is ſerving up to the Table.

At another Time, when *Rabets* are *roaſted*, they may be cut into halves, and dreſs'd with good Gammon Sauce.

There is yet another way of dreſſing young *Rabets*, which the *French* call *a la Saingaraz*: the *Rabets* being neatly larded and roaſted, ſome beaten Slices of Gammon are to be fry'd in Lard, with a little Flower, a Bunch of fine Herbs, and ſome good Gravy that is not ſalt; a few Drops of Vinegar are alſo to be added, and the Sauce may be thickned with a little Bread Cullis; then let the *Rabets* be cut into Quarters, and dreſs'd in a Diſh or Plate, pouring the Sauce upon them with Slices of Gammon, in order to be ſerved up hot, after they have been well clear'd from the Fat.

Large fat *Rabets* may be likewiſe dreſs'd *a la Saingaraz*; as alſo Chickens and Pidgeons, except that they muſt not be cut into Quarters.

RACK; a Place made to contain Hay or other Fodder for Cattle to feed on. It alſo ſignifies a Pace, wherein the Horſe neither Trots nor Ambles, but is between both.

RACKING. See *Rules for buying Horſes*.

RADISH, a Plant multiply'd by Seed that is round, ſomewhat thick, and of a Cinnamon Colour, growing in little kind of Cods; it is a very good Garden Root, of which there are three Sorts, *viz.* The ſmall eating one, which is raiſed of Seeds on an hot Bed, to have 'em early, with a ſufficient thickneſs of good rich light Mould, that they may have Depth enough to root in before they reach the Dung; and in order to have large and clean ones, make Holes as deep as your Finger, about three Inches diſtance, into each of which a young Seed or two is to be drop'd, and a little cover'd, leaving the reſt of the Hole open, whereby they will grow to the height of the Hole before they dilate their Leaves, and yield a long tranſparent Root.

The ſecond is the *Horſe-Radiſh*, which is increaſed by Plants or Pieces of the Roots lanced out, and by many, made uſe of as an excellent wholeſome Sauce; and you are to Note, that if you dig up any of the Roots for Uſe, that you leave to the upper part that joins to the Leaves, an Inch in length of the Root, to Plant again and Increaſe; only if it is dry Weather, you will do well to Water it, and to abate ſome of the Leaves in proportion to your having leſſen'd the Root. See *Horſe-Radiſh*.

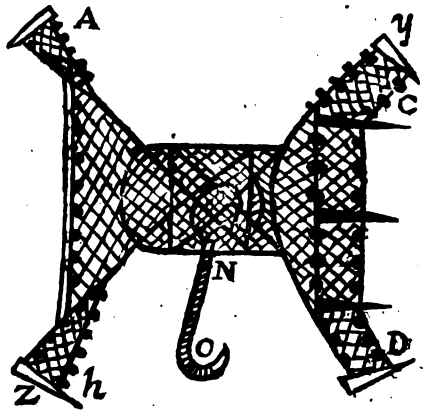
The third and laſt ſort is call'd the *Black-Radiſh*, which is ſo mean a Root, as to find no Place in a good Garden.

But to return to the firſt Sort; ſuch of them as are ſown after Midſummer, will not run to Seed that Year, and the beſt Seed for them, is that which produces few Leaves, and a long red Root: The time of its ripening and gathering, is the end of *July*, when all the Stems are cut down; when they have been dry'd ſome Days in the Sun, the Seed is beat out and winnow'd: The Stocks that run to Seeds, ſhoot their Branches ſo high, that it is good to pluck them off to a reaſonable height; that the firſt Stocks may be better nouriſh'd: The firſt *Radiſhes* that are eaten, grow in hot Beds, and by that Means ſome of them may be had during the Months of *February*, *March*, and *April*; and in order to be ſupply'd all the other Months, ſome muſt be ſown among all manner of Seeds, they coming up ſo very quickly, that there is time to gather them before they can do any harm to the other Plants: The bigger Roots ſo much deſired, ſhould be ſuch as being tranſparent, eat ſhort and quick, without ſtringineſs, and not too biting. *Radiſhes*, according to our *Engliſh* Author, are beſt that grow on brackiſh Lands, and water'd with brackiſh Water.

Radiſhes are eaten alone with Salt, as carrying their Pepper in them; but after all, they decay the Teeth, and Experience tells us, they are hard of Digeſtion, cauſing nauſeating Eructations, and ſometimes Vomitings, tho' otherwiſe Diuretick, and thought to repel the Vapours of Wine. However, they afford a very grateful Mordacity in Salleting, and ſufficiently attemper the cooler Ingredients.

Radiſhes are Aperitive, Deterſive, and Inciſive, they are good for the Stone-Cholick, and for the ſtoppage of Urine and Menſes; alſo for the Stone, Obſtructions of the Spleen and Meſentery, they are uſed in the Scurvy and Dropſy, they being given inwardly for theſe Diſtempers; but for malignant Fevers, they pound and apply them on to the Soles of the Feet; they likewiſe uſe them in the ſame manner in the Dropſy: The Seed being taken inwardly, is Aperitive, and provokes Vomiting. The Doſe is from half a Dram to two Drams.

RAFFLE-NET; an Implement wherewith to catch Fiſh, both by Night and Day: but tho' the Way of making this Net is accounted for under the Article *Net-making*; yet it is neceſſary the Form of it ſhould be given here.



As to the Uſe of this *Net*, you muſt be provided with five or ſix Poles of Sallow or ſuch-like Wood, which is ſtrong withal, and each of nine or ten Foot long, but more or leſs, according to the depth of the Water; ſharpen them at the great End, the better to fix them into the Ground at the bottom of the Water: You muſt alſo be provided with a Paring-knife, in order to cut away all the Weeds, Roots, Stumps, Boughs, or the like, which are in or near the Places where you deſign to pitch your *Net*, for you muſt remove them out of the Way: The Figure of the ſaid Paring-knife is here deſcrib'd.

Then faſten one of your Poles at either End of your Net, at either of the two Wings, that is to

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to ſay, the Cord below where the Lead is, unto the bigger end of your Pole; and the upper Cord, where the Cork is, to the ſmaller end of the Pole: then in caſe you have no Bait, contrive to get ſome Man on the oppoſite ſide of the River, with a Cord in his Hand,, one end whereof muſt be faſten'd to one of the Poles, which are fix'd to the Net, according to this Figure of the Pole.

The Man having drawn over that Wing, muſt force the great End A of the Pole in the ſaid Net into the ground, at the bottom of the Water C: the like muſt be done with the other Pole of the ſaid Net mark'd Z*h*, on the ſide juſt over againſt the former.

Then he muſt throw over one End of the Cord, which faſten to the Wing of the ſaid Net *y* C, when it is drawn over, you muſt go along the whole Length of the Net. Your Poles being ready faſten'd at the two former, and ſtraining the Cords of your Net indifferent ſtiff, drive the two latter Poles into the ground, as you did the two firſt. Be ſure all be well and ſtrongly done, that the Current may not force away your Supporters; then with the ſaid long Pole you may ſpread the Graſs you before pared away all over the Net, as well to ſecure it from the ſight of Thieves, as to give a ſhade to the Fiſh, for they covet Shade, eſpecially in hot Weather. The Cord N O, is your Lock and Key; for by it you are ſure no Fiſh can eſcape that are in your Net, you muſt therefore be careful to hide it. You may let the Net ſtand a Day and a Night, and if the Place be well ſtored with Fiſh, you will hardly miſs them. But if you deſign to fiſh only by day, and not to let the Net lie in the Water, then after the Net is planted, let a couple of Men beat up and down with long Poles, raking a good Circumference, and beating towards it about the ſides of the Water, ever now and then thruſting their Poles into the bottom of the Water; and when you are minded to draw, be ſure in the firſt place to ſtrain in the Lock and Key N O, and then having a Cord at each Wing of the Net, from the other ſide draw them both at once gently towards you; and when they are near at hand, make what haſte you can, and thus you may make ſeveral Sets in one day.

There is a triple or Counter-meſh Net, call'd by ſome a *Raffle*, wherewith they likewiſe catch *Birds*; for which, conſult the Head.

RAIN; Water that falls in Drops from the Air. There are many Obſervations drawn from things, preſaging *Rain*; and firſt from the *Sun*, which Planet preſages *Wet*, when at its Riſing it is cover'd with a Cloud, which appears to have Spots therein; and when it half diſappears, or elſe when at Break of Day you ſee ſeveral of its Beams pierce thro' the Clouds which cover it: If you ſee that the Sun is red when it riſes, it is a ſign of *Rain*; as it is alſo a certain one, when at the ſame time it appears ſurrounded with long Beams. The different Colours the Face of the Sun ſhews at its Riſing, foretel *Rain*; whenever the Sun riſes, and appears blue, you may conclude that *Rain* is not far off. The red Clouds, which ſometimes ſurround it at its riſing, infallibly threaten *Rain* the next Day: When the Sun looks pale all the Day, or appears ſmall and round like a Bowl, it is a ſign of *Rain* and Tempeſt; and as often as you ſee darkiſh Circles, and of an earthy Colour, round the Sun, they are Preſages of *Rain*, and you cannot be deceiv'd. You may alſo fear *Rain*, when the Sun, in the Courſe of the Day, ſhews himſelf in a black Cloud, wherein it is then wrapt up. Whenever the Sun ſets with great Beams turned towards the Earth, expect *Rain* next day. If at its ſetting, or otherwiſe, the Sun be hid by a yellow Cloud, one that is a little upon the red, it is a ſign of *Rain*: When the Sun riſes, and feels hotter than uſual, you may conclude it will rain; and it will produce the ſame Effect, when it ſets in the ſame manner; and ſo alſo when its Beams dart their Fire with the like violence.

As for *Preſages of Rain drawn from the Moon*, they are no leſs certain than thoſe drawn from the Sun: When the Moon appears in our Horizon with obſcure Horns embracing a gloomy and thick Air, it's a ſign of the falling of a great deal of *Rain*. In like manner, when the New Moon riſes the third Day, or at the beginning of a Quarter, and looks black, dusky, thick, pale, blue, livid or inclining to green, *Rain* may be expected. When the Moon is at the full, and appears ſurrounded with ſomething, it threatens *Rain*. We ſometimes ſee the Moon encompaſſed with two or three Rounds or Circles, and when it appears of a dark or gloomy Colour, it's a ſign this Planet is imbroiled, and you may infallibly expect *Rain*.

It ſometimes happens towards the fourth Day of the New Moon, that ſhe does not appear at all; and then you may prognoſticate *Rain*. Some obſerve, that when it rains the firſt Tueſday after the Full Moon, that all the reſt will continue rainy.

Preſages of Rain drawn from the Stars, are, when the Stars appear bigger than ordinary, it's a certain ſign of *Rain*; as alſo, when they are cloudy and obſcure, and when the Sky is without Clouds.

As for *preſaging Rain from the Air*, the beſt and ſureſt Prognoſtick that way, is, when it is hotter than the Seaſon requires: you are alſo given to underſtand, that when the weather is curdled, you may ſoon expect *Rain*; whenever you ſee white Clouds in the Air paſs into the Eaſt, *Rain* follows: and you need not doubt of it, when you ſee the Rainbow upon two Waters, and ſeems to imbibe 'em, or when it appears double.

There are *Preſages of Rain drawn from Fire*; for as ſoon as the Fire appears blue, it's a ſign of *Rain*; and ſo it is, when it makes a ruſtling of itſelf: ſo it is when the Smoak does not mount up ſtrait, or that the Fire burns dull, or is cover'd with its own Aſhes. It's obſerv'd, that when the Pot is upon the Fire, if the Coals ſtick to the bottom of it, or if you find the Fire ſparkle, it is a token of *Rain*; if the Wick of the Candle or Lamp is not eaſily lighted, and grows black in burning, or has a Thief in it, or elſe that you find the Wick crackle, or that the Smoak ſpreads here and there, and does not aſcend up ſtrait, you can expect nothing but *Rain*.

There are *Preſages of Rain drawn from Human Bodies*, and it very often happens, that you find yourſelf heavy, and extraordinary lazy, and that this Lumpiſhneſs, or Laſſitude, proceeds from no other Cauſe than the Heavineſs of the Air: and hence you may conclude, that *Rain* follows.

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follows. Pains in the Joints, Twitchings or Shootings of those Parts, which have been broken, of your Corns, and other Disorders with which the Body is affected, all of them presage *Rain*.

There are *Presages of Rain from some other Animals*; when you see Cranes fly very high, it is a Prognostick of *Rain*. If Oxen or Cows raise up their Heads, and look towards the South; if they lick their Hoofs round about, and run bellowing towards their Stalls, and bellow, you are to expect wet weather. When you see Swallows fly along Fens, Pools of Water, or Rivers, and lower than usual, and withal make a noise; it is a sign of *Rain*. It's always a sign of *Rain*, when you hear the Frogs croak, by reason of the bad Weather to follow. The Ants often carry their Eggs to the bottom of their Nests or Hills, and when you see 'em work in this manner, you have nothing to expect but *Rain*. When Ravens and other Birds appear in Flocks, *Rain* will certainly fall; and when the same is coming, you will see Water-Fowls mount, and clap their wings, and make much noise: one while they will plunge themselves in the Water, and at other times cover themselves on the Surface of it. It's said, that the Crow calls for *Rain*, when she walks alone, and makes a Cry. When Asses shake their Ears, cock their Tails, and jump upon the ground, it is a sign of *Rain*. Worms presage *Rain*, when they creep out of the ground; so do Toads, when they croak in high Places. When the Hens put themselves with their Chickens under Covert, when they scratch the ground, cover themselves with Earth, and fight with one another; all these things are Prognosticks of *Rain*. The Pidgeons likewise foretell it, when they mount up into the Air with precipitation, and when they enter into their Dove-Cotes, and come not out again. The Cocks which crow before their time, especially in the Evening, and the Geese that make a Cry, usually foretel *Rain*. See *Presages of Weather*.

RAIN-DEER; an Animal, of which our Country produces few or none. It's not unlike a Hart, only his Head is fuller of Antlers, being bigger and wider in compass; for he bears four and twenty Branchers, and more, according to his Age.

RAISIN-CIDER, a Liquor so denominated from the *Raisins of the Sun* which are used in it. To make this Liquor, take Pippins, Permains, &c. and to every Gallon of Juice put two Pounds of Raisins, which shred small, cover the Fat, and let them stand two or three days. Draw off the Liquor by a Tap, press out the Raisins, and put both Liquors into a Cask, that they may ferment; and after a Fortnight, rack them off. Do not fill the Cask you draw into, but leave some room for it to ferment in; after which, stop it close, only leave a Fosset-hole open, or loosely stopt: and when it has done working, fill up the Vessel, and when fine, bottle it. This is to be done when your Fruit is unripe, or your Cider small, and that you have a mind to strengthen it.

Or you may do it another way: for which, take your Apples when they relish best, not too green nor too mellow. Those who have large Plantations, may shake their Trees a little, and gather those that fall off easily, and press them the same day. Let not the Cask be fill'd above three-quarters full, and let it stand till it grows clear, which is commonly within eight or ten days, and then draw off only the clear, and fill up a clean Cask almost to the top, giving it vent thrice a day, lest it should burst the Vessel, and so continue to do for a Week.

Then for every ten Gallons of Cider, take one Pound of Raisins of the Sun, and for a day or two put them into Brandy; and then take only the Raisins, and put them into the Cider, letting it stand two or three days more: lastly, stop the Cask very close, but bottle it not till *March*, except it be Codlings, which will not keep so long. See *Cider*, and *Royal Cider*.

RAISINEE; a sort of Confection made of Grapes: in order to which, gather them in fair Weather, suffer 'em to lie by some days; then being fit to be express'd with your Hands, and the Seeds being taken away, put the rest upon the Fire, where boil it gently, and carefully skim and take away all the Kernels you can meet with; and stir it about with a Skummer from time to time.

Now you may lessen the Fire in proportion to the thickning of the Confection, and when the Syrup is wasted a third part, strain it and press the gross Substance as much as you can: then put it again upon the Fire, that it may be thoroughly boiled; cease not to stir it; and when it is enough, pour it into Pots, and keep it for your Use.

RAISTY, or *Resty*, a Term used concerning a *Horse*, when he will go neither backwards nor forwards, but stand still.

RAKE, an Instrument used in Gardening, &c. they employ it to clear the Alleys of the Garden. This Instrument, in a Gardiner's Affairs, being the very Symbol of Neatness, there are two sorts of them; one to even the Earth of the Beds and Borders, and the other to clear the Alleys after they are hough'd.

RAKING *a Horse*, the drawing his *Ordure* with your Hand out of his Fundament, when he cannot dung; in which Case, you must anoint your Hand with Sallet-Oil, Butter, or Hog's-Grease.

RAM; the uncastrated Male of the Sheep-Kind. As no Profit can be expected long from Sheep without Copulation with the *Ram*, it's of considerable importance we should know how to make choice of a good one: First, you must see that the Tongue of the *Ram* be of the same Colour as his Wool; for the Lamb will be of the same Colour. He should have a large long Body and Belly, have a long Tail, thick Wool; his Forehead broad, round, and well-rising; his Eyes cheerful, large, and bold; his Chine large, and all of one Colour; his Nostrils strait and short; his Ears large, and cover'd with Wool; and his Horns turning back, rather than strait. The Dodder-Sheep is the best Breeder, because the Dam's Yeaning is not so dangerous as the horned; tho' in moist and windy Countries, the Horned *Rams* are the best for their Defence against Winds and Storms: And they are likewise to be prefer'd before those that have no Horns, because they are hotter after the Sheep, and keep the better. One *Ram* will serve fifty Sheep.

Those who have a mind to make their *Rams* strong and vigorous, and to serve double the Number of Sheep, give 'em every day half a Pound of Oat-Bread and Hemp-Seed; and in order

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order to have Males or Females, as you please; you must keep up your *Ram* in the Wane of the Moon, and not suffer him to feed with the Flock, but in the first Quarter of the Increase, three days after New Moon, and this is the way to have Male Lambs; and in order to get Females, you must not suffer him to be with the Flock but during the Moon. The Sheep likewise, by these Methods, will conceive the better, and not be so subject to cast their Lambs, as when they are continually harrassed with the *Ram*. And as we have touch'd upon this Subject, it's not out of the way to add here, that to have forward Lambs, which will sell for one third more, and often one half, than late Lambs, give the same Bread as before directed, to invigorate the *Ram* to the Sheep at what time you would have them go to *Ram*, and it will answer the Purpose. See *Sheep* and *Shepherd*.

RAMEQUINS, small Slices of Bread cover'd with a Farce: To make *Cheese-Ramequins*, a Farce is to be prepar'd of the same sort as that describ'd for *Cheese Cakes*, which Article may be consulted for it; only you are to add a little pounded Parsley, and if you will some Yest, to render them lighter; then let some Bread-crumb be cut into small square Pieces with the point of a Knife, and let a little of the Farce be put upon every one of those Slices; but it would be necessary you should dip your Knife into a whip'd Egg, to hinder the Farce from sticking to it, so as the *Ramequins* may be made of a round or square Figure: They are to be baked in a Pie-pan, with a little Butter underneath, and Care must be taken that they be not too much colour'd. These *Ramequins* will serve to garnish Pease in Cream, or any thing else you may think fit, and may even be set among the outworks of Intermesses.

A piece of refin'd Cheese may be also taken, with a lump of Butter, and as much Flower as you can get up between your Fingers at twice; the Yolks of three Eggs, a little Pepper, and Lemon-Juice: When the whole Mixture or Farce is well pounded together, let it be spread upon a Plate, and bak'd under the Lid of a Pie-pan, with Fire on the Top, taking care that it do not burn.

RAMOLADE; a particular Sauce, in the Culinary Dialect, prepar'd for several Filets of Fish; they make it of chop'd Parsley, Chibols, Anchovies, and Capers, the whole mixture being put into a Dish, with a little Pepper, Salt, Nutmeg, Oil and Vinegar, well temper'd: After having dress'd the Filets in a proper Dish, they are to be sprinkled with this *Ramolade*, and Lemon-Juice is usually added to some of the Dishes, which are to be served up cold.

RAMPANT, a Term in Heraldry, for a Lyon or any Beast of Prey, in a Posture of climbing, or standing upright on his hinder Legs, and rearing up his Forefeet: It is different from *Salient*, which is a Posture not so erect. See *Salient*.

RAMPION, a Plant, whose tender Roots are eaten in the Spring like those of *Radishes*, but much more nourishing.

RANUNCULUS, or *Crow-foot*; a Plant of which our Botanists reckon several Sorts. It's described in general to be one that shoots forth from its Roots Leaves deep indented, and little Stalks, at the Extremities of which grow Leaves form'd like Roses, and mostly supported by Cups, which have also many; from the middle of these Leaves, a Chive comes up, which in due time, becomes a Fruit almost round, and contains several Seeds, that are oftentimes expos'd to view.

Among all the Flowers which adorn a Garden, the *Ranunculus* is one of the best esteem'd, and if it were but odoriferous, it would be a masterpiece of Nature. In well cultivating the *Ranunculus*, you should begin by laying their Fangs in Water for twenty four Hours, by which means imbibing the Moisture, they will be better disposed to grow when they come to be planted, which must be done in the Month of *September*, in a fat moist Earth, mix'd with Garden-mould.

To Plant them artfully, the Beds or Places allotted for them being prepar'd, and even'd with the Rake, take a Cord, and extending it long ways, draw a Rill from one end of the Bed to the other; this done, extend the Cord in the same manner again, a second and a third time, and draw two Rills more at four Inches distance from each other; after that, take up the Cord again, and placing it athwart the Border, draw several Rills of the same distance as before, till you arrive at the End. The *Ranunculus's* require to be cut two Inches into the Ground, and four distant from each other. To plant them thus, you must make use of a Dibble, round at Bottom, and not pointed.

This Plant is of a singular Nature, and will not thrive near any other Flower, for which Reason it is always planted separately by itself. The Exposition that agrees best with it, is the hottest Sun, its Flower being robust, and therefore it has occasion for a good deal of Heat to make it assume a good Colour. Whoever afterwards desires to make it last a long time, need only cover it with some Linnen Cloth wax'd, and supported by Stakes. Again, this Plant being a Flower of that Constitution, care must be taken to have some of them in Pots, that they may alternately have Sun or Shade, as there is occasion; which greatly contributes towards preserving their Lustre, and making them lasting.

You must not neglect watering the *Ranunculus*, as often as it is judg'd proper; however it must be done with Prudence. Weeds are a great prejudice to this Plant, by depriving it of the Substance that should nourish it; the Florist therefore ought to weed it as he sees occasion.

The Yellow *Ranunculus*, with Rue-like Flowers, come on better in Pots than in open Ground, when you have bestow'd upon it only a compound of Kitchen-Garden Earth, which ought indeed to be very substantial, and impregnated with a good many Salts. When you plant these, you must be sure to lay them two Inches in the Ground, and at three distance from each other; you must displant them in the Month of *September*, after you have sever'd the little Fangs from them, and must plant them out of hand.

That we may take notice of every thing proper in the Culture of this Plant, you must, as soon as its Leaves begin to wither, carry the Pot in which it grows into some close Place, to preserve it from the *August* Rains, lest it should shoot forth new Roots; or to do what is more eligible, as soon as its Leaves begin to fall, you may, after having displanted it, transplant it immediately

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diately into ſome Place that is ſhady, where the Sun never reaches, that ſo the Summer Rains, ſinking gently to its Roots, may diſpoſe it to bring forth fine Productions.

The Culture of the double White, does not differ from that we have been now treating of, unleſs that when its Leaves are fallen, it muſt be ſet in the Shade: You are not to diſplant it till the beginning of Autumn, when you are to take off its Fangs, and tranſplant it immediately, otherwiſe it will be apt to alter, and not yield ſuch fair Flowers.

Thoſe *Ranunculus's* which are leaſt in Eſteem, are the Pionies, whoſe Flowers are quite Red: The White, Gold-colour, pale Yellow, Citron-colour, and browniſh Red, are always to be eſteem'd before them. A *Ranunculus* whoſe ground Colour is White, with red Streaks, well diſtinguiſh'd, is reputed very curious; thoſe likewiſe are very much valued, whoſe Colour is Yellow, ſpeckled with Red, as well as thoſe which are of a Roſe Colour without, and White within.

Beſides the Cultures already mention'd, *Ranunculus's* may alſo be propagated by Seed, you muſt prepare for them a Bed of compound ſubſtantial Earth: As they delight in a hot Sun, you muſt not forget in like manner, as when you plant them, to ſow them in the ſame Expoſition, and more particularly, to take care to Water and Weed them, as the Seaſon will allow.

Ranunculus's are made uſe of by way of outward Application, particularly for the *Scurf* and *Evil*. They are likewiſe uſeful to take off the Hair and Excreſcences of the Fleſh; and the Root, ſometimes, is imploy'd in ſternutatory Compoſitions. All ſorts of *Ranunculus's* are mortal to Cattle that eat them; and this is the Reaſon they are never preſcrib'd to be taken inwardly: and Care ſhould be taken to keep Cattle from them.

RAPE; the Wood or Stalks of the Cluſters of Grapes, when they have been dry'd and freed from the Grapes; and the ſame is uſed in making of Vinegar, which alone heats and ſours the Wine: but it is firſt itſelf put into a Place to ſour, before it be caſt into the Vinegar Veſſel; to which end, as ſoon as it is ſeparated from its Grapes, preſently after Vintage, it is carefully put up in Barrels, leſt it takes Air, without which, it would heat itſelf, and be ſpotted. There is no other way of keeping *Rape* that has ſerv'd already, than to Drown it, that is, to fill the Veſſel wherein it is with Wine or Vinegar.

Rape will ſerve a Year more or leſs, provided Care be taken of cleaning it every Morning with a Piece of Linnen, from the Greaſe that is on the Sides of the Veſſel, and with a little Broom, that which ſwims on the Top of the Liquor. The *Rape* may be freed from its Greaſe with Water, by rubbing it between one's Hands.

RAPE-SEED, otherwiſe call'd *Cole-Seed*; *Seeds* that are uſed for a very good Piece of Huſbandry, and the Improvement of Land; and the ſame are to be Sown with us, more eſpecially in marſh or fenny Land, or in newly recovered Sea-Lands, or indeed in any other Land that is rank and fat, whether Arable or Paſture; the firſt ſort is the beſt, and the biggeſt and faireſt ſhould alſo be got, which muſt be dry and of a clear Colour, like the beſt Onion-Seed, the ſame being uſually brought from *Holland*.

This *Seed* is to be ſown about Midſummer, for which the Land muſt firſt be plough'd, and laid even and fine. About a Gallon will ſerve an Acre, and the *Seeds* ſhould be mix'd with ſomewhat elſe for the more even diſperſing it: It's time to Reap, when the one half of the *Seeds* begin to look Brown, which muſt be done as uſually is done by Wheat, and two or three handfuls of it is to be laid together till it be dry, which will be near a Fortnight before it be thoroughly done: It muſt neither be troubled or turn'd, leſt the *Seed* be ſhed; it muſt therefore be gather'd in Sheets or the like, and ſo carry'd into the Barn or Floor, and that which is very large, is immediately to be thraſh'd out.

If this *Seed* be good, it will bear five Quarters on an Acre, and is worth forty Shillings *per* Buſhel more or leſs. It fits Land for Corn, and they make Oil of it, for which ſee *Rape-Seed Oil*.

RAPE-SEED OIL, or *Oil made of Rape*: In order to draw the *Oil*, you muſt carry it to thoſe whoſe Work it is, and that have Preſſes, where it muſt be ground as ſmall with a Mill-ſtone as is poſſible; they afterwards heat it in a great Kettle plac'd upon a Stone or Brick Furnace, and pour upon it as it heats, a Spoonful of Water to hinder it to burn; and that you may the better make the *Oil*, care muſt be taken to ſtir the *Seeds* as it heats, and not put too much Water to it, which will make it the leſs fit for Lamps: It's not only of uſe to burn, but likewiſe otherwiſe apply'd, and that which is freſheſt and neweſt is beſt for eating. They fry Onions and Cruſts of Bread with it, till the Onions and *Oil* crakle no more, *&c.*

To make *Rape-Oil* good for Wounds or Sores, you muſt take the *Rape* with the Stem, and put it into a new-glaz'd earthen Pot, in the Bottom of which there are three Holes, into which put the Tip of your Little-Finger, which you are to put on to another, that you may the more deeply bury it; you muſt lute the above very well, to the end that the Water may not get into it: leave them ſo for one Year, and you will find in the lowermoſt Pot a very precious and moſt valuable *Oil*.

If you pound the *Rape*, you may have *Oil* from it, but it will not be ſo good; however it may be refin'd by ſuffering it to reſt and ſettle, and then ſtraining it: You may with this *Oil* anoint and chafe all the Members of the Body and the Reins; if it be a cold Malady, you muſt rub the Part before the Fire.

Dry the *Rape* in the Shade till half the ſuperfluous Humour is out of it, then Pound and Strain it thro' a Linnen-cloth; you may with this ſort of *Oil*, rub all ſorts of cold and hot Gouts, and drink the Juice of Onion in Wine. A Lye made of *Rape* after dry'd and burnt, ſtrengthens the Head, and cures the Head-Ach.

To make a Bath of it, take ſome *Rape* and a good quantity of Broom, and boil 'em in hot Water, and let the Patient uſe it.

RASBERRY-BUSH, in *Latin*, *Rubus Idæus*, and the Berry *Frambæſia*, a kind of Briar or Bramble, which may be call'd a Shrub, becauſe it grows five or ſix Foot high; its Stems are furniſh'd with ſmall Thorns; the Leaves are like thoſe of the common Briar, yet they are more tender, of a brown Green on the upper Side, and dark

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dark White on the lower; the Flowers conſiſt of five Leaves roſe-wiſe; the Fruit, which is call'd a *Rasberry*, has a good Taſte, and comes on ſome time after *Strawberries*, beginning to ripen in the firſt days of *July*, but as the Seaſon is: This Shrub is found in Woods, and is alſo cultivated in Gardens.

There are three ſorts of *Rasberries*, *viz.* The common Wild one, and the large Garden *Raſberry*, which is one of the pleaſanteſt of Fruits, and the White, which is little inferior to the Red; they propagate 'em only by Slips that ſprout out of their Stocks every Year in the Spring-Seaſon, and are fit to replant the next Spring; and all of them begin to ripen about the beginning of *July*, as aforeſaid. They plant them in *March*, either in Beds or Borders, obſerving the diſtance of two Foot between each Plant: They ſhoot out, during the Summer, many well-rooted Suckers, ſome of which may be taken away, to form new Plantations; by which means, the old ones are likewiſe revived, for they are dry as ſoon as their Fruit is gather'd; therefore the Tops ought not to be cut to a round Buſh, becauſe then they will grow ſo thick, that they will neither bear Fruit, nor ripen it if they do, ſo well as if they were of a taller and thinner Growth. The only Culture uſed to them, is firſt in *March*; and that is, to ſhorten all their new Shoots which grow round about the Stock, and which ought only to be the thickeſt and handſomeſt; and ſecondly, to pluck away all the ſmall ones, as likewiſe the old ones which are dead. They ſhould be cut juſt above the bearing Part, a Fortnight or three Weeks before they are ripe, to make way for the Sun to come at them, which makes them bear and ripen the better: You ought to remove them once in eight or ten Years.

This Plant is not, any more than others, exempt from the Annoyances of Inſects; it has, as well as Apples and Pears, Enemies that are injurious to it; theſe laſt are troubled with Ants and the like, and the *Strawberry-Buſhes* are infeſted with Field-Punies, which ſpoil them if care be not taken to prevent them. Theſe Animals ſtick to the Wood as ſoon as the Sap begins to riſe, and therefore when you cut theſe Buſhes in the Spring, you muſt take ſome Lime, ſteep it in Water, and rub the Wood with it before the Plant ſhoots; it is an efficacious Remedy.

Rasberries are of a moiſtning and cooling Nature; they purify the Blood, ſtrengthen the Stomach, and ſweeten the Breath: They make uſe of its Flowers in Eriſypelas, and for the Inflammations of the Eyes: Its Leaves are deterſive, and they imploy them in Gargariſms, for the diſorders of the Throat and Gums. The *Rasberry* is in much eſteem, not only for its delicate Taſte, but by reaſon of its fine Smell, which gives ſingular Pleaſure to thoſe who come near it; and the Juice of it being extracted and preſerv'd, will ſerve to tinge any other Liquor with its delicate aromatick Guſt.

To make a Compote of *Rasberries*, you muſt put half a Pound of Sugar into a little Pan or Skillet, and boil it till it becomes feather'd, and preſently throw in a Pound of *Rasberries* well pick'd, and very whole; then take your Pan readily off the Fire, and ſuffer it to reſt; a little after which, ſtir all the *Rasberries* very gently with the Pan, give 'em a boiling if you will, and then let 'em cool, and ſo ſerve 'em in: The *Rasberries* will continue all whole, and your Stuff will be fine and exceeding good; to increaſe the Perfection thereof, do not forget to ſcum 'em well with ſome Paper or a Spoon.

To make a liquid Comfiture of *Rasberries*, take four Pounds of them, pick 'em well, let 'em be as dry and as little bruis'd as poſſible, take four Pounds of Sugar, which you muſt boil to about half; after which, taking your Pan off the Fire, gently put the four Pounds of *Rasberries* into the Sugar, for fear they ſhould break, and as they take in the boil'd Sugar, they will not break ſo eaſily; ſtir them a little, and when they ſhall have caſt their Subſtance, put them upon the Fire, and readily finiſh the Preparation till the Syrup is made.

Another Comfiture of *Rasberries*, is to take ſome of them that are not too Ripe, take away their Stalks, and put 'em into an earthen Pot; let the Sugar be boiled till feather'd, and put the whole into a Stove or ſome dry Place for half a Day; boil 'em over a middling Fire, till the Syrup becomes pearly.

RASBERRY-WINE, a pleaſant Liquor made of *Rasberries*, and prepar'd ſeveral ways: Some to every Quart of *Rasberries* put one Pound of Sugar, and let them ſtand two Days in an earthen Pot, often ſtirring and bruiſing them, then put them into a Woollen-Bag, and hang them ſo that the Liquor may drop into a Milk-Pan, or the like Veſſel, for four and twenty Hours and longer; the Liquor afterwards they put into a Stein with a Faucet in it, where it is ſet to ferment, and at a Week's end, or ſooner, they take off the Scum; if it be any thing fine, they bottle it up, and at another Week's end, let it be ſifted into freſh Bottles, reſerving the Settlings in the Bottom of the Bottles, which may be afterwards put together in a Bottle by itſelf; and the Bottles in this manner muſt be ſifted twice or thrice as long as any Sediment does remain in them.

Another Method, is to take *Rasberries* that are pick'd and bruiſed, and to add the like Quantity of White-wine to 'em, and ſo ſuffer'd to ſtand together two or three Days cloſe cover'd, and ſtirr'd once a Day; then ſtrain the Liquor, put it into a Pipkin with a Faucet, or little Veſſel, with ſome Sugar, and in four or five Days it may be drawn off into Bottles.

Some make good *Rasberry-Wine*, by pouring to every Quart of Fruit, a Quart of Water boiling hot; they cover it very cloſe, and let it ſtand four and twenty Hours, and then ſtrain it, and to three Quarts of Liquor, put two Pounds of good Sugar; they ſtir it together and ſpread a Toaſt with Yeſt, ſet it to work, and pour it off the Lees; next, they put it into their Veſſel, and when it has quite done Working, ſtop it up; if it is fine in ſix or ſeven Months, it may be bottled, and kept a Year in Bottles. It is to be obſerv'd, that you muſt at firſt watch all Wines, and if you find them fret, continue to fine them off the Lees every day, for ſome time, as faſt as any ſettles.

RAT, a little Black, or rather Grey-brown Animal, having four Feet, with a long Tail, and a quick Senſe of Hearing; it gnaws things in its way, and lives upon Corn, Pulſe, Cheeſe, and Fleſh, and hath an Antipathy to a Cat, Weaſle, &c.

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1. To kill *Rats*, you may take ſome Arſenic reduced into Powder, and ſtrew it upon Cheeſe, Butter, and the like things, and put it into a place where the Cats and Dogs cannot come: you may be ſure they will eat it, and burſt.

2. Put Water into a Braſs Caldron, and cover it with Corn-duſt after it has been winnow'd; the *Rats* will throw themſelves into it, in ſearch for Corn to feed upon, and they will be drown'd, let 'em be ever ſo big.

3. Put a flat Stick upon a Kettle full of Water, and to the middle of this Stick tye ſome Bacon, Bread, *&c.* with a Thread; the *Rats* will go thither, and as ſoon as the Stick turns, they will fall into the Water, and be drown'd.

4. Put ſome Water into a Diſh or Porringer, if the *Rats* gnaw Books and Papers, and they will do 'em no more damage.

5. Take ſome Hellebore, mix it with ſome Barley-Paſte; or the Seed of wild Cucumber, with black Hellebore and Coloquintida, incorporated with Agriots.

6. If you put ſome Oak-Aſhes into the Holes they frequent, thoſe that are touch'd or cover'd with the Aſhes, will grow mangy and die.

7. If you mix ſome Filings of Iron with Leaven, and put it into the place where there is a number of them, if they once taſte it, they will die.

To drive Rats out of a Houſe; 1. Take the Hoofs of a Mule or an Aſs, ſhut up the Windows, and ſet theſe Hoofs upon a Chafing-Diſh of Coals, and the Smell will drive 'em away.

2. They likewiſe drive 'em out of the Houſe, if you take Vervin, and infuſe it in Water for the ſpace of four and twenty Hours, with which water the Houſe. See *Mouſe*.

RATLFIA; a ſort of Liquor made of Brandy, Cherry-Stones, Rasberries, and other Fruits: for which you muſt pound an hundred Apricock-Stones, Kernel and all, together, in a Marble Mortar, and put the whole into a Bottle with two *Paris* Pints of Brandy, a Chopine of Water, a Pound of Sugar, ſix Corns of white Pepper, eight or ten Cloves, and a Stick of Cinnamon, about two fingers length; after which, let the Bottle be well ſtopt, and expoſed for fifteen Days or three Weeks to the Sun, and then put it thro a Straining-Bag.

To make *Red Ratifia*, take ſome fine and full-ripe Cherries; you may alſo put in ſome ſmall black Cherries or hard Cherries, Rasberries and Gooſeberries; *viz.* a Quart or one Third of each of theſe laſt-named Fruits, to two Thirds or three Quarts of the ripe Cherries: you muſt pound the whole together, or one after another, preſs and ſtrain 'em thro' a coarſe, not fine, Sieve, according to the Quantity you would have. Put to two *Paris* Pints of this Juice, a Pint of Brandy, and to each Pint five or ſix Ounces of Sugar, half a Dram of Cinnamon, three or four Cloves, and four or five Grains of white Pepper. The whole being pounded, put it to infuſe in an earthen or ſtone Veſſel, and ſtop it well. As to any other Quantity, you may regulate Matters accordingly.

To give it the Taſte of the Stone, in favour of thoſe that love it ſo, you muſt take four or five Pounds of Cherry-Stones, and a Pound or two of Apricocks, well pounded all together: put it into your Tun, or in proportion into your Pitchers, thro' a Straining-Bag; and as for that in the Tuns, it will grow fine of itſelf. You may alſo add ſome of the Flowers of Wild Poppy; they are not bad, and will do no hurt: thus conſiſts herein the true Perfection of *Ratifia*. It muſt be remembred, that in mentioning a Tun, as before, an Hogſhead only is meant; and it is according to what the Veſſel contains, that you are to regulate the Quantity of all your Ingredients, and other things relating to this Liquor.

To make *White Ratifia*, which the *French* otherwiſe call *Cherry-Stone Water*; infuſe in a Veſſel that contains twelve *Paris* Pints of Brandy, for eight and forty Hours, three quarters of a pound of Cherry-Stones well pounded; or elſe half a pound of the Kernels of Apricocks, with the Skin on; a Dram of Cinnamon, a Dozen of Cloves, two Gripe-fulls of Coriander, three Pounds and a half of Sugar, and four Pints of boiled Water, after 'tis cold: which you are to mix when you would ſtrain your Infuſion; and when that is done, put it up into Bottles, and let 'em be well ſtopt.

Apricock Ratifia may be prepared two ſeveral ways, *viz.* by cauſing the Apricocks cut into pieces to infuſe in Brandy for a day or two; at the end of which Term, the Liquor muſt be ſtrain'd thro' a Bag, and impregnated with the uſual Ingredients: otherwiſe, the Apricocks may be boil'd in White-Wine, and by that means more eaſily made clear, adding to every Quart of ſuch Liquor, a Quart of Brandy, and a Quarter of a Pound of Sugar, with Cinnamon, Cloves, Mace, and Apricock-Kernels. After all have been well ſteep'd during eight or ten days, the Liquor muſt be ſtrain'd again, and put into Bottles or earthen Pitchers, to be kept for Uſe.

To prepare *Muſcadel-Ratifia*: When you have made choice of the beſt Muſcadel-Grapes, that are very ripe, let them be well preſs'd; allowing for every Quart of their Juice a Quart of Brandy and a Quarter of a Pound of Sugar; then pour this Liquor into earthen Pitchers, with Cinnamon, Cloves, Mace, and a few Pepper-Corns, and leave it to infuſe for the ſpace of two or three days; after which, let the *Ratifia* be clarified, by paſſing thro' the Straining-Bag, and conveniently put into Bottles, adding a Grain of Muſk, if it be not ſufficiently perform'd.

RAT-TAILS, a moſt venomous Diſeaſe in *Horſes*, and not much unlike the Scratches, coming ſometimes by too much Reſt, and the Keeper's Negligence, in not rubbing and dreſſing them well, and uſing them to due Exerciſe; for the Blood corrupting in the Body, falls down into the Legs, which cauſes this Diſtemper.

To cure this Evil, let the Horſe be rid till he is warm, which will make his Veins to ſwell, and the better to appear; then blood him well on the Fetlock Veins on both ſides, and next day waſh the Sores with warm Water, and then clip away all the Hair from about the Sores, and anoint the grieved Place with an Ointment, made of green Copperas and Verdigreaſe very ſmall, and ſo work them with the Honey to an Ointment, and daily uſe it to the Sore till well.

RAY-GRASS; a Plant with which they improve any cold, clayey, weeping Grounds: the ſame is alſo good for dryer upland Grounds, eſpecially ſtony, light or ſandy Lands, that are unfit for

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for St. Foin. It is prefer'd before all other Graſſes, as taking in all ſorts of poor Land, enduring the Summer's Drought; and being the earlieſt Graſs in the Spring, which cannot at that time be eaſily over-ſtock'd: for being kept down, it becomes the ſweeter, and Cattle ſometimes have it for Meadow-Hay. It's the beſt Hay for Horſes, and it has wrought great Cures upon unſound Sheep. The beſt way is to ſow on a Statute Acre three Buſhels of it, mix'd with Nonſuch, becauſe it is of itſelf a thin ſpiry Graſs, and will not be of any Bulk the firſt Year, unleſs thickned by the other. Four Acres thus ſown, have yielded twenty Quarters of Seed, and fourteen Load of Fodder, beſides the Spring and Autumn Feeding, wherein ſix or eight Cattle uſually grazed.

If you cut the Seed of *Ray-Graſs* ſomewhat green, you will find it makes the beſt Hay, and the Seed will grow, yet not ſo well, as if it were ripe: But in caſe the Seed is juſt thraſh'd, you muſt be mindful it do not lie thick, for that is the way to heat and and injure it.

REBUSSES, ſuch Coats of Arms in Heraldry, as bear an Alluſion to the Sirname of the Perſon; as three Coneys for *Conisby*, three Cups for *Butler*, three Caſtles for *Caſtleton*; and ſuch Bearings are very antient.

RED-LEAD, ſee *Minium*.

RED-WATER, a filthy Humour that iſſues from any Wound, Sore or Ulcer in a *Horſe*, which, ſo long as it remains in, does ſo poiſon them, that they are not to be cured till it gets out. To effect this, take the Root of the Herb call'd *Good King Henry*, or *All-good*, boil it in Water, and give it him; or Muſtard-Seed beaten ſmall, a good Handful given him in White-Wine Vinegar, two or three times together, one after another: But you muſt keep his Belly rubb'd with a good long Stick by two Men, one at one end, and another at the other.

Red-Water is alſo a Diſtemper in *Sheep*, which is cured by letting them blood in the Foot, betwixt the two Claws, and apply Rue and Wormwood beaten with Bay-Salt to the ſore Place.

REDUCING-SCALE; a thin broad Piece of Box, with ſeveral different *Scales* of equal Parts, and Lines to turn Chains and Links into Acres and Rods, by Inſpection; and is uſed to reduce any Map or Draught in *Surveying*: a very uſeful Art to moſt Oeconomiſts, for which they may conſult the Article *Surveying of Land*. This Scale is alſo ſometimes call'd the *Surveying-Scale*.

REFINING, a curious Art, conſiſting in the Separation of all other Bodies, from *Gold* and *Silver*; and this is perform'd four ways, *viz.* by Parting, by the Teſt, by the Almond-Furnace or Sweep, and by Mercury.

REFINING, or *Purifying of Water*; the meliorating of Water, otherwiſe unfit for the Uſes it is deſign'd. When you have, by the Aſſiſtance of *Water-Engines*, which you may ſee, as alſo the Article *Perſian Wheel*, brought Water to the Place pitch'd upon, it ſhould be expoſed to the Air as much as can be, in a Pond, or other Receptacle of the like nature, which is capable of containing a large Fund of Water; whereby it will be kept from fermenting ſo quickly, as it would do in ſmaller Quantities, confined in Ciſterns of Lead or Wood. And if it ſhould ſo come to paſs, that the Water is not palatable, or very fit for Houſhold Uſe, it may be remedy'd by ſome proper Methods. For example;

If it be muddy or ill-taſted, care ſhould be taken that the Water immediately falling from the Pipe of the Engine into the Pond or Receiver, ſhould firſt light upon a Bed of Pebble-Stones, to the thickneſs of three or four foot; and the Pond or Baſon that is the Receptacle, when prepared to hold Water, ſhould have its Bottom cover'd with the ſame kind of Stone. As to that part of the Pond where the Pipes receive the Water, in order to its Conveyance to the Houſe, a Heap of the ſame Stones ſhould be placed over the mouth of the Pipe, and you ſhould have, at convenient diſtances, in the Courſe of the Pipes from the Pond to the Houſe, two or three ſmall Ciſterns, ſunk a Yard in the ground below the Pipe, having the ſame ſort of Pebbles: and this Method will bring the Water to an extraordinary Purity. The famous *Piſa* Water, ſo noted in *Italy*, is not without theſe Helps.

But in caſe we may be deſtitute of theſe Conveniences, Water may be refined another way, as it is frequently practiſed in *Spain*, where they filter it thro' ſeveral *Bells* or *Baſons*, made of a porous Stone of that Country, ſomewhat like thoſe dug about *Oxford*: Theſe Baſons are placed one over another, ſometimes five or ſix, to refine the Water as much as you deſire. But for want of theſe, ſome Authors are of opinion, we might uſe large Baſons of ſome ſort of Earthen Ware made in *England*, and baked without glazing, which certainly will let the Water paſs as freely, as the *Bells* of *Stone*.

If the Water be too harſh, you may ſoften it with Chalk and Gravel; but you muſt more particularly obſerve, that no Water-Fowl be ſuffered to approach it, nor any Weeds or Fiſh live in it; neither muſt it be annoy'd by Leaves of Trees falling into it.

Theſe Directions carry Reaſon along with them, if we conſider that the beſt and the worſt Waters are only good or bad, according as they are filtred thro' earthen Beds of different kinds; all Waters certainly partaking of the Qualities of the Earths they move thro', as it were by Infuſion. It would therefore be proper to obſerve, what Soils the beſt or moſt pleaſant-taſted Springs run through, that others may be regulated by them: and hence we may juſtly infer, that any ingenious Perſon, by having due Regard to ſuch Obſervations, may, without any great difficulty alter the Taſte and Quality of any kind of Water, according to his own Inclination or Fancy. See *Reſervatory*, and *Water*: Item, *Watering of Flowers*, *Perſian Wheel*, and *Water-Engine*.

REGARDANT, a Term in Heraldry for a Lion, or other ſuch kind of Beaſt of Prey, borne in a Poſture of looking back behind.

REMEDY; a Medicinal Term, being Phyſick prepared for the Cure of Diſeaſes, or the Relief of ſick People. There are ſeveral ſorts of Remedies, ſome of which are chymical Preparations, and others in the way of Pharmacy; all which are accounted for in the Courſe of this Work, under their own Names, or the *Diſeaſes* which they are proper to cure, ſo that it would be needleſs to enumerate them in this place.

REMOLADE; a leſs compounded *Honey-Charge* for *Horſes*: to prepare which, take three

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Quarts of thick Lees of Wine, one Pound of Hog's-Greaſe; boil them together for half an hour, till they be incorporated; then add Black Pitch and *Burgundy* Pitch beaten, common Turpentine and Honey, of each a Pound; ſtir them over the Fire till they be well mix'd, after which add fine Bole-Armoniack, or Bole of *Blois*, eight Ounces; remove the Veſſel from the Fire, and continue ſtirring a quarter of an hour longer. If the Charge be not thick enough, you may bring it to a due Conſiſtence, with a little Wheat-Flower; and if it be too thick, you may thin it with Wine, or Lees of Wine.

This Charge, by adding two Ounces of Quick-ſilver, is little inferior to the *Red-Honey-Charge*, which you will find in its proper place, in removing *old Griefs* of the *Shoulders*, *Legs*, *Swaying* of the *Back*, and all other Infirmities, for which you will find the *Red* recommended. The Quick-ſilver may be kill'd in a ſmall quantity of Turpentine, and then incorporated by ſtirring it well with the other Ingredients.

Another *Remolade* or *Honey-Charge* is this: Mix a Pound of Wheat-Flower with White-Wine to the Conſiſtence of Gruel, and boil it over a gentle Fire, ſtirring without intermiſſion, till the whole be united; then melt a Pound of *Burgundy* Pitch in a Skillet, adding a Pound of common Turpentine, incorporating all together: it muſt be mix'd with the Gruel moderately hot. After you have removed the Veſſel from the Fire, add two Pounds of fine Oriental Bole in Powder, and make a Charge.

This is recommended, to bring down *Swellings* in the *Legs*, occaſion'd by *Blows*, or any ſudden Accidents: but if the Injury be new, the cold Charge, of Vinegar, Bole, and the Whites of Eggs, is better; for the *Burgundy* Pitch and Turpentine will be apt to draw an over-great Flux of Humours towards the Part, and therefore may be of ill Conſequence, unleſs they have a vent by ſome Wound, *&c.*

REPONSES, wild Radiſhes, propagated only by Seeds, being a ſort of little ones, that are eaten in Sallads, and grow without any pains in the Fields.

REPTILS; all thoſe *Creeping Animals*, which reſt upon one part of their Body, while they advance the other forward; ſuch as Adders, Aſps, Snakes, Earth-Worms, *&c.*

RESERVATORY; a Place whither they bring Waters together, chiefly in order to make Jetteaus, one of the greateſt Ornaments of a Garden. Under this Head, ſomething ſhall be ſaid of the Means to bring Waters together, and conducting them to the Place deſign'd for them, in order to ſupply what may have been omitted elſewhere.

Under the Article *Water*, Inſtructions are given how to find out *Natural Waters*: If a Perſon ſhould be ſo lucky as to find it out in a place for which he may conveniently make a *Reſervatory*, without the Help of Machines; he will ſave much Money by it: But if it be impoſſible that that ſhould be done, he muſt neceſſarily have recourſe to Hydraulick Machines, in order to raiſe it from the bottom of Poole into *Reſervatories*, that they may afterwards be let down into Gardens.

Theſe Machines are now much in uſe, and many People prefer them before natural Water-Courſes, by reaſon of the Quantity of Water they furniſh, and the Proximity of the *Reſervatories* and Conduits or Pipes. Water is raiſed by different Machines; firſt, by Pumps and Horſes; and ſecondly, the two Elements of Air and Water are made uſe of to turn Mills; and theſe are infinitely to be prefer'd, theſe Machines almoſt always furniſhing us with Water, as I may ſay, Night and Day. However, the Expence is very conſiderable, and does not ſuit with all ſorts of Situations.

We need ſay nothing of *Wind-Mills*, and the like, in this place, or of *Pumps*, which may be ſeen under their reſpective Heads; but come to our *Reſervatories*, which are made either on the Ground, or raiſed up in the Air. Thoſe that are made on the Ground, are uſually Parcels of Water, or moiſt Channels, from whence the Waters are brought together in great quantities; they make 'em deep, that they may contain the more, and that they may not be ſo ſoon empty. If you can fix 'em near your Houſe, it will do better; but if you are neceſſitated to have the *Reſervatory* in the Fields, you muſt ſurround it with a Wall.

Thoſe *Reſervatories* that are raiſed above Ground, cannot be expected to be made as large as the others, nor conſequently be capable of holding as much Water; the difficulty to ſupport them, and the Charge of the Lead wherewith to line 'em, not admitting of it; they raiſe 'em up on Arches or Stone Pillars, with Timber-work thereon, to form the Bottoms and Sides, which muſt be lined with ſtrong Sheets of Lead ſolder'd together. The Wood-work ought to be very ſolid, that it may bear the great Weight of the Water.

The Ancients had three Ways for the Conveyance of Water, *viz.* Subterranean Aqueducts, Leaden Pipes, and Stone or Earthen Pipes; which are ſtill in uſe, and to which we may add thoſe of Wood, Iron, and Copper.

Subterranean Aqueducts ſhould be built of Free-Stone, and cover'd over with Arches or flat Stones, to the end that the Sun may not bear upon the Water: If you happen to meet with a Rock, it muſt be hollow'd, and if a Mountain obſtructs the Paſſage, you muſt make your way through it, and the Aqueduct muſt be carry'd on through them, and Props uſed of fifty fathom long from place to place, in order to give the Water a little Air: and as to Bottoms and Valleys, which interrupt the Level of the Conveyance, let 'em be fill'd with Rubbiſh and Heaps of Maſon-work, or with Arches, or the like.

The Water runs into theſe Aqueducts after different ways, either through Stone or Leaden Pipes, Free-ſtone Troughs, Trenches made of Lime and Cement, or Clay. We ſometimes naturally meet with Veins of Gravel or Gravel-Stones, thro' which the Water runs without any Loſs: You ought always to make or allow room for two ſmall Paths on each ſide theſe Troughs or Conveyances, that you may paſs along, when there is occaſion for it; beſides which, you muſt give an imperceptible Declivity to theſe Troughs, that the Water may the more eaſily run along.

Theſe ſorts of Aqueducts are proper to collect Spring-water, and to convey 'em into a *Reſervatory*; for the Waters being not cloſed up therein, as in Pipes, they loſe the Declivity, and the Force which they ought to have to mount up into the Air.

Lead

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Lead Pipes are the moſt commodious for raiſing of Water; you may make 'em riſe, fall, and turn, without hurting the Water that runs through them: There are two ſorts of them, *viz.* caſt and ſolder'd Pipes.

The firſt are caſt in Moulds, of what length you pleaſe, and generally of the length of twelve feet; they make 'em thicker than the ſolder'd ones, for fear of Blows; and ſo they are better and more valued, but they coſt more, by reaſon of the Weight.

Solder'd Pipes are no other than Sheets of Lead, which they bend and ſolder together at the Junctures, the biggeſt Lead Pipes not exceeding ſix Inches diameter; they are thruſt into one another, and ſolder'd: They are apt to burſt, and to waſte in Earths that are full of Chalk.

Stone or Earth-Pipes, which was the third way the Ancients had for the Conveyance of Water, are thoſe that coſt the leaſt, and yet will keep the beſt.

Theſe Pipes are a Compoſition of baked Earth, like that of which they make Earthen and Stone Pots; they unite the Bodies of them, which are two or three feet long, to one another; and make uſe of Maſtich, with ſome Hemp or Flax, for the Junctures. When theſe Pipes are made uſe of, for the Conveyance of forc'd Waters, they encompaſs them with a Lay of Cement, five or ſix Inches thick, which will preſerve 'em a long time, provided they have the precaution, firſt, to let the Conduit dry for ſeveral Months before they turn the Water into it, that ſo the Cement may have time to harden; and ſecondly, to ſecure theſe Pipes, which are very brittle, with ſome Brick-work, ſo as that they may not ſink down too much.

Theſe Pipes are more proper for the conveying of the Diſcharges of Baſons, than ſpouting Water, which they cannot long be able to bear: they are ſubject to Fox-tails, which are very ſmall Roots, that paſſing thro' the Pores of the Earth or Stone, or thro' the Maſtich which rots in the ground, are fed by the Water, and become ſo thick and long, that they entirely ſtop the Pipe. There are thoſe who pretend that the Fox-tails come from the Hemp uſed with the Maſtich for the Junctures, or elſe from ſome Seeds, which with the Water get into the Pipes.

Stone or Earthen Pipes are particularly valued for the Conveyance of Spring-Water to drink; for being glazed on the Inſide, the Mud will not ſtick to them, and the Water is better preſerv'd and clearer than in other Pipes; beſides, it does not acquire that ill Quality in paſſing thro' them, as thro' Lead and Iron.

To make Wooden Pipes, they take large Trees of Oak, Elm, or Alder, and the ſtraiteſt that can be got; they bore them through, and make a Channel of three or four Inches diameter: They ſo frame 'em, that the end of one is thruſt into the other, and bind it with an Iron Hoop or Circle, and theſe Junctures are cover'd with Pitch. Theſe ſorts of Pipes are good in marſhy Grounds, and ſuch as are naturally moiſt; for they ſoon periſh in thoſe that are dry. The Water that paſſes thro' them, ſays M. *Chomel*, is of a dark-red Colour, and has always a particular Taſte.

Iron Pipes are caſt in Moulds, and are now of great uſe; they have the ſame good Qualities as thoſe of Lead, they will laſt long, and coſt four or five times leſs Money: Some of them they make even to eighteen Inches diameter; each Pipe is three foot and a half long, and there are Bridles at each end of them, which are join'd and cloſed together by Screws and Worms, between which they put Roundels of Leather and Maſtich.

To ſay no more of *Reſervatories*, and the different Ways of conveying Water into them, we ought not to forget the Proportion and Bigneſs of the Conduits and Pipes, in reference to the Jetteaus or throwing of Water: It's upon that the Beauty of ſpouting Water depends; for if the Pipes are too ſmall, or that they furniſh the Baſons with too much Water, without a juſt Proportion, they will form ſmall, weak, and ill-fed Caſts; beſides, theſe Pipes are ſubject to be eaſily choak'd up, and to burſt.

Now to play a Jetteau of the thickneſs of four or five Lines, that is, one whoſe Adjuſtage is four or five Lines diameter, which forms a Paſſage of an Inch and the ſeventh part of an Inch in Circumference, you muſt have a Pipe of an Inch and a half diameter; for a Jetteau of ſix or ſeven Lines, you muſt have a Pipe of two Inches; for one of eight or nine Lines, a Pipe of three Inches; and for a large Jetteau of an Inch, a Pipe of four Inches diameter; and for a larger Jetteau, of fifteen or ſixteen Lines, you muſt have a thick Pipe of ſix Inches diameter.

It ſhould be held for a general Rule, that the Paſſage or Mouth of the Adjuſtages ſhould be four times leſs than the Opening or Diameter of the Pipes of the Conduit; to the end that the Pillar of Water may be proportion'd, and that the Swiftneſs in the Pipes may be equal. Add to this, that there muſt be too great a Friction in the ſmall Conduits, with regard to great Adjuſtages, and in the Brink or Edge of ſmall Adjuſtages, in reference to large Conduits. *Note*, that twelve Lines make an Inch.

There are ſeveral ſorts of Adjuſtages, but the moſt common are raiſed ones, and ſuch as have but one Mouth or Paſſage; they are alſo the beſt, and do not ſtop ſo often as the flat ones; which are pierced with ſeveral Holes or Clefts, placed oppoſite to one another, or elſe they ſolder on ſeveral other ſmall Adjuſtages.

It's certain, that the larger the Conduits or Conveyances are, the better the Water paſſes; 'tis the Soul of good Jetteaus, which that they may be well fed, ſhould have a Conduit of the ſame bigneſs throughout, from the *Reſervatory* to the Adjuſtage, without any diminution. This will furniſh more Water, and give more vigour to the Jet or Caſt, which without will, as it were, be choak'd up afar off.

There are thoſe who are of the contrary Opinion, and maintain, that in a Conveyance of an hundred fathom long, it ought to be bigger in the firſt fifty next the *Reſervatory*, than in the other fifty reaching to the Adjuſtage: And they pretend, that the Diminution of the Bigneſs ſhould be about an Inch diameter; to the end, ſay they, that the Water may begin to be forced and pent at a little diſtance in the Pipe, and which ſhould always run with ſome diminution to the very Outlet of the Water: But they have no ſolid Reaſon to ſupport their Fancies.

There is but one Caſe only, wherein the Diameter of the Conveyances ought to be diminiſh'd; and that is, when they are too long, as three

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three or four hundred fathom: then the Pipes are to differ thrice in bigneſs, for without it, in the long Courſe the Water is to run, it will as it were ſleep, and loſe much of its Strength; but on the contrary, the different Sizes revive and actuate it. For Example, a Conduit that is three hundred fathom long, ſhould have the firſt hundred of eight Inches diameter, the next hundred of ſix, and the laſt of four Inches diameter. But in thoſe Conveyances or Pipes of an hundred or an hundred and fifty fathom, you muſt continue the ſame Diameter throughout the whole Length, even to the Adjuſtage.

When there are ſeveral Jetteaus, ſuppoſing five or ſix to be play'd in a Garden, it's not neceſſary there ſhould be five or ſix Conveyances, or different Pipes made from the *Reſervatory*; it would be a ſuperfluous Charge, and contrary to all good Oeconomy: two or three are enough; but they muſt be of ſuch Proportion and Bigneſs, as to be ſufficient to ſupply all theſe Jetteaus with Water, in ſuch a manner that they may play all together equally, and without falling lower than one another. Now to play three Jetteaus, each of which is from ſix to ſeven Lines in diameter, your Pipe muſt be ſix Inches; and for three Jetteaus of four Lines, the Pipe muſt be four Inches: The Pipe they continue of the ſame bigneſs till over againſt the Baſons, or they diminiſh it proportionably by Branches; and thus in a Pipe of ſix Inches, they make Branches of two Inches diameter, to the end that the Water may be equally diſtributed for the Outlets.

It's to be obſerved, that the End of the Pipe next the *Reſervatory* ought to be two Inches or more in diameter than the reſt: for Example, if your Pipe is four Inches diameter, the Sucker or Opening muſt be ſix in the bottom of the *Reſervatory*. To the end that the Entrance being larger, it may ſerve for a Funnel for the Water to enter in more readily, and yield a greater Supply to the Jetteau, you muſt make a Regard or Head, that is anſwerable in bigneſs to the diameter of the Pipe; and take care, that as much Water paſſes thro' the oval Hole of the Spout, and what ſome call the Buſhel, as thro' the circular Hole of the Pipe. See *Fiſh-Pond* and *Water*.

RESTORING OF CIDER; the reducing it to its loſt Vertue and Goodneſs. The Deadneſs or Flatneſs of this Liquor is often occaſion'd by the too free Admiſſion of the Air into the Veſſel, for want of right Stoppage. It has been obſerv'd under the Article *Cider*, that it is remedy'd by adding to it a ſmall parcel of ground Apples, &c. ſtopping it cloſe up; only you muſt ſometimes open the Vent, leſt it force the Veſſel: but then you muſt draw it off in a few days, either into Bottles or another Veſſel, leſt the Muſt corrupt the whole Maſs; which may alſo be prevented in caſe you preſs your Apples, and only put in the Juice. The ſame may be done in Bottles, by adding about a Spoonful or two of new Muſt to each Bottle of dead *Cider*, and ſtopping it again. *Cider* that is dead or flat, will oftentimes revive of itſelf, upon the Revolution of the Year, and approaching Summer: But *Cider* that has acquired a Deadneſs or Flatneſs by being kept in a Beer or Ale-Veſſel, is not to be reviv'd again.

The Uſe of unground Wheat, in this Reſpect, having alſo been noted under the Word *Cider*, we come to obſerve that Leaven or Muſtard, ground with ſome part of the *Cider*, or rather with Salt, and put into the Cask, is uſed either to preſerve *Cider*, or to recover it when acid; but the beſt Addition to preſerve it, is a Decoction of Raiſins of the Sun, or the new Lees of *Spaniſh* Wine.

Wheat boil'd till it begins to break, and put, when cold, into *Cider*, but not in too great a Quantity, and ſtirr'd well, will much help it; Cinnamon will do the like. The Veſſel muſt be kept cloſe ſtopp'd.

But there is a Difference between ſharp or acid *Cider*, that is, eager or turn'd; the firſt has its Spirits free and volatile, and may eaſily be retriev'd by a ſmall Addition of new Spirits, or ſome adulterating Matter; but the latter having ſome of its Spirits waſted and decay'd, all Additions are but vain attempts to recover it.

Thick *Cider* may, by a ſecond Fermentation, be made good and clear; but acid *Cider* is rarely recover'd. Muſtard beat with Sack, and put to boil'd *Cider*, preſerves and gives it good Spirits.

Two or three Eggs, put into a Hogſhead of *Cider* that is ſharp, ſometimes lenifies it; and two or three rotten Apples, will ſometimes clarify thick *Cider*. Wheaten Bran caſt into a Cask, after Fermentation, thickens the Coat or Cream, and much conduces to its Preſervation.

RESTORING OF BEER; the bringing of *ſour and decay'd Beer* to its former Goodneſs: There are many Ways of effecting this good and neceſſary Piece of Oeconomy; Salt, made of the Aſhes of Barley-ſtraw, being put into the Veſſel and well ſtirr'd, is very good for this Purpoſe. *Glauber* commends three or four handfuls of Beech-Aſhes, being thrown into the Veſſel in the ſame manner; or, if it be not very ſour, a little put into a Bag without ſtirring does the ſame; ſo does Chalk, put in immediately, render it drinkable. Calcin'd Oyſter-ſhells, Egg-ſhells burnt, Tortoiſe-ſhells, Crabs-eyes, alcaliz'd Coral, &c. do the Work; becauſe they imbibe and attract the Sharpneſs, and turn it into Sweetneſs: and this may alſo be perform'd, in a great meaſure, by an handful of Wheat thrown into the Veſſel.

Moreover, *Glauber* wonderfully commends his *Sal Mirabile* and fix'd *Nitre* to be put into a Linnen-Bag, and hung in the Top of the Cask, ſo as to reach into the Liquor, not only for rendering ſour *Beer* drinkable, but alſo preſerving and ſtrengthning the ſame.

RESURRECTION OF BEES; an Art to bring thoſe Inſects to life again, after they are dead, or at leaſt ſeemingly ſo: 1. Take a common *Bee* that has been dead for a long time, put her upon hot Aſhes cover'd with Salt, ſhe will revive and take wing.

2. *Bees* that have been dead three Days, will alſo come to life if you put them into a hot Place.

3. Some Authors ſay, that *Bees* kept from one Year to another, will likewiſe revive if they are put into a warm Place, like that which is proper for hatching of Silk-worms; but M. *Chomel* ſays, he has experienc'd the contrary. If that were true, we ſhould have Millions of them, and we ſhould have no more to do than to preſerve all the *Bees* of our Hives, which are uſually kill'd in cold Countries in *September*, and revive them again in *May* following, as they do by hatching of Silk-worms.

4. There

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4. There are other Authors who ſay, that to this end you muſt keep them in ſome melted Honey, and when you would bring them again to Life, waſh them in warm Water, and put them upon Cloths ſpread upon Oſier Tables, with a little Fire underneath, made of dry Cow-dung or Tanners Clots, as they do at *Grand Cairo* in *Egypt* in hatching their Chickens.

5. Our Author ſays, he kept ſome of them in Honey for twelve or thirteen Months, and they were as ſound both within and without, as if they had dy'd but that Moment; but he proceeded no further: However, he once hatch'd Eggs in an Oven, to let thoſe ſee that ſeek the Philoſopher's-Stone, how much they are miſtaken; ſaying, They could find it, if they could put a Fire of the ſame degree of Heat with that of a Hen.

RETRAITS, or *Pricks*, Wounds made in the Foot of a *Horſe* with a Nail, which if neglected, may occaſion a very dangerous Sore, and ſo feſter into the Fleſh, that the Horſe's Foot cannot be ſaved without great Difficulty; and therefore, ſuch fatal Conſequences ought always to be prevented by a timely Care. When the Farrier perceives, in ſhoeing a Horſe, that he complains and ſhrinks at every blow upon the Nails, it muſt be immediately pull'd out, and if the Blood follows, there is no danger, only another Nail muſt not be driven in the ſame Place. Such an Accident ſeldom makes a Horſe halt, and he may be ridden immediately after it. When a Horſe halts preſently after he is ſhod, you may probably conclude that ſome of the Nails preſſes the Vein, or touches him in the Quick; to know where the Grief lies, lift up his lame Foot, and knock with your Shoeing-hammer on the ſound Foot, for ſome skittiſh and unruly Horſes will lift up their Foot when you touch, tho' it be not prick'd. That you may be the better able to judge whether the Horſe be prick'd, when you touch the lame Foot; then lift up the ſound Foot, and knock gently on the top of the Clenches of the lame Foot, and when you percieve that he ſhrinks at your ſtriking any of the Nails, you may conclude him to be prick'd in that Place.

Horſes are uſually prick'd at the Heel in the Fore-foot, and at the Toe in the Hinder-foot; then you muſt pluck off the Shoe, preſſing round the Foot with the Pincher, and when you come to the Place that is prick'd, he will endeavour to draw back his Foot, and ſhrink extremely; as you draw out the Nails, you muſt obſerve diligently whether they be bow'd, or whether there be any Flakes, or if the Hole ſends forth Blood or Matter: for a bended Nail may occaſion Lameneſs by preſſing the Vein, and even ſometimes you may perceive by the Nail, that the Flake remains in the Foot, and then it is impoſſible to perform the Cure.

Blood or Matter iſſuing out of the Hole, is an evident ſign of the griev'd Part, which being diſcover'd, you muſt ſearch the Place to the bottom with the Horn of the Buttreſs; then with your Rennet ſcatch the Hole, penetrating to the end of it, where the Nail was rivetted to the Hoof. If in the mean time you find that it does not pierce to the Quick, nor cauſes any Pain, thruſt a Nail into the Hole, and preſs the Point of it on the Side where the Vein lies, and if you perceive that the Horſe complains, proceed to the Application of convenient Remedies without any further Tryal.

If the Horſe does not complain when you ſearch the Hole, you may certainly conclude that he is not prick'd in that Place, ſince you have examin'd the whole length of the Hole without finding any Matter, and without occaſioning the leaſt Pain.

It happens very frequently, that thoſe Horſes who have fleſhy Feet, ſlender Hoofs, and weak or narrow Heels, are always lame when new ſhod, and ſometimes to ſuch a Degree, that they are not able to ſtand upright, but they recover without the Uſe of any Remedy; and it is to be obſerv'd, that *Engliſh* Horſes are uſually moſt ſubject to this Inconvenience. Narrow-heel'd Horſes are uſually lamed if the Nails are rivetted too high; for tho' they be not prick'd, the Nail pierces too near the Quick, and occaſions a Pain that requires no other Cure but Reſt.

If a Nail be bended in a fleſhy Foot, it frequently makes the Horſe halt, tho' he be not prick'd, and if it be neglected too long, it will cauſe a Sore, which muſt be cur'd as if the Horſe were really prick'd; if the Place ſhould be impoſthumated, after you have procur'd the Evacuation of the Matter, inject boiling Oil with a little Sugar, and ſtop the Hole with Cotton; then tack on the Shoe with three or four Nails, and ſtop the Foot with a Remolade, which will draw the Heat from the Sole, hinder the Matter from riſing up to the Hair, and take away the Pain; beſides, you muſt apply a black, white, or red aſtringent Charge about the Foot, keeping it from moiſture till the Horſe be ſound.

The following Remedy is good for a Nail-prick: As ſoon as you have open'd the Sore, inject the vulnerary Water cold, ſtopping the Hole with Cotton; the Application muſt be renew'd the next Day, which will compleat the Cure. If you cannot procure the vulnerary Water, dreſs the wet Sore every Day with *Unguentum Pompholigos*, and in a few Days the Cure will be perfected: If neither of theſe Medicines can be had, take a ſufficient Quantity of Millfoil, beat it, and boil it with Vinegar, and with an Iron Spoon or Ladle, ſtirring it twice or thrice, then pour the Vinegar very hot into the Hole made by the Nail, and lay the Herbs upon it, continuing it after the ſame manner till the Wound be healed.

RHEUM; a Defluxion that commonly proceeds from Peoples Brains, and which incommodes the Breaſt.

For a *Rheum* which proceeds from a hot Cauſe, take an Ounce of Sugar, which you are to pound and melt in half a Setier of Water that is more than lukewarm, and as the Patient goes to Bed, let him drink it and keep himſelf warm.

The Syrup of Violets is alſo very good, if he takes an Ounce of it in the Evening at going to Bed, and as much in the Morning when he riſes.

For a *Rheum* which proceeds from a cold Cauſe, take at Night, in going to Bed, about a Spoonful of the Oil of Sugar, which may be prepar'd in the following manner.

Take four Ounces of good Brandy, and as much Sugar, pound them well, and put the whole into a clean Porringer upon a Chafing diſh, put fire to it with a little Linnen Rag, which you dip in the Brandy, and light by a Candle; then taking away the Rag, ſtir it continually till there is no more Flame, after which, put fire to it again, and if it does not take, the Oil is made; take it off, and pour it into a Vial.

For

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For the ſame Diſtemper, take ſome Mutton-Suet of that which is about the Kidneys, melt and anoint the Pit of the Stomach, as alſo the Soles of the Feet therewith; chaſe it with your Hand, that it may penetrate the better.

To make a Syrup for a *Rheum*, take a good Quantity of the Leaves of Briars, they may be had any where; boil them in Water, then ſtrain it through a Linnen Cloth; add to it ſome Sugar, and give it another Boil; take a Spoonful of this Syrup from time to time, and the Cure will be effected in a few Days.

Another Syrup for a *Rheum*, *Aſthma*, and all ſorts of Diſtempers in the Breaſt, is to take half a Setier of Brandy, *Paris* Meaſure, half a pound of Sugar pulveriz'd, and an Ounce of the Flower of Brimſtone; put the whole into an earthen Veſſel, and over the Fire, ſtir it with a ſilver Spoon faſten'd to the end of a Stick for fear of burning, ſo long, till the Brandy burns no longer; after which, ſeparate the Spirit of Sulphur, by pouring it off gently into another Veſſel. Take a Spoonful of it Morning and Evening, let the Diſtemper be what it will, it will do no hurt. See *Cough*.

RHEUM IN THE EYES; a Diſtemper *Horſes* are but too often troubled with: to cure which, take common Bole Armoniack in Powder, which mix with Vinegar and the White of a couple of Eggs, till it be reduced to a kind of a Paſte, which you muſt apply Morning and Evening about the Eye for half a Foot round, and bathe the Eye with *Aquavitæ*.

Others preſcribe a new-laid Egg roaſted hard, and having taken off the Shell, let it be cut thro' the Middle, and the Yolk taken out, in the place of which, let a Piece of white Vitriol be put about the bigneſs of a Nut, then join the two halves of the Egg, and wrapping it in a Piece of clean and fine Linnen, infuſe it in half a Glaſs of Roſe-water for the ſpace of ſix Hours; after which let the ſoak'd Egg be thrown away as uſeleſs, and reſerving the Water, let eight or ten Drops of it be put into the Horſe's Eye with a Feather, Morning and Evening, which will quickly effect a Cure. If you make uſe of *Aquavitæ*, you muſt bathe the Eye with a little fine Spunge ſoak'd in it five or ſix times a day; and Experience will convince you, that you cannot chuſe a better Remedy either for *Rheums* or Blows.

If the Diſtemper requires a preſent Remedy, you may inſtantly prepare that which follows; Take the White of an Egg, an equal Quantity of Roſe-water, white Vitriol in fine Powder, to the bigneſs of a Nut, beat 'em well with a Stick; ſome of this put into the Eye, will divert the *Rheum*, and take away the Heat. Theſe Waters will not keep good above ſeven or eight Days at moſt, after which they turn ſharp; their Virtue is to allay the Heat, and ſtop the Humours that flow into the Eyes, and the Smarting which they cauſe is inconſiderable, and laſts but for a Moment: They are alſo very good for Men. In this Caſe you ſhould make choice of a good Medium at firſt, and not change it; for nothing retards the Cure more than the Change of Remedies.

Another Preſcription is to take the Herb Alehoof or Ground-Ivy, which grows in ſhady Places, and is altogether different from common Ivy; for its Leaf is ſmaller, thinner, and leſs ſhining, but of a ſtronger Smell; beſides, it dies in Winter, whereas the creeping Ivy reſiſts the cold Weather; and therefore they are guilty of a very great Error, who, inſtead of this, make uſe of Ivy that creeps on the Ground: Take, I ſay, four Handfuls of true Ground-Ivy, beat it in a marble Mortar with the Whites of ſix hard Eggs, then add a Pint of a very clear White-wine, Roſewater a quarter of a Pint, Sugar-Candy and white Vitriol, of each an Ounce and an half; beat them together, and incorporate them very well with the Peſtle, ſtrewing upon them an Ounce of white Salt; then cover the Mortar and place it in a Cellar, and after it has ſtood there five or ſix Hours, pour out the whole Compoſition into a Hypocraſs-bag of clean white Serge, and ſet a Veſſel under it, to receive the Water that drops thro', which muſt be preſerv'd in a Glaſs-bottle, and every Morning and Evening pour ſome of it into the Horſe's Eye. There are few *Rheums* which this Water will not cure; but if there remains a white Film or Skin upon the Eye, you muſt conſume it with Powder.

RHEUMATISM; a Defluxion cauſed by ſome ill Humours which throw themſelves ſometimes upon one part, and at other times on another part of the Body, and now and then all over, inſomuch that the Patient can't ſtir himſelf, and feels moſt terrible Pains. In ſome it proceeds from a cold Phlegm, and in others, from a ſharp and ſalt Phlegm, that is more pungent and more felt than the other.

To cure a *Rheumatiſm* which proceeds from a cold Cauſe, 1. You muſt let but little Blood, becauſe the Matter is not contain'd in the Veins; but the Patient muſt be purg'd often, either with Manna, Syrup of Pale Roſes, Pills of Agaric or Aloes, Tablets of *Diacarthami* or Citron: Theſe are the uſual Remedies to be taken in the Evenings, or before Supper, or elſe at going to Bed, and the Patient muſt afterwards endeavour to ſweat with this Ptiſane.

Take two Ounces of Sarſa-parilla, as much of Guaiacum, an Ounce of Eſquine, and an Handful of Sparagraſs Roots, which you are to boil in five *Paris* Pints of Water till half be conſum'd; the Decoction being ſtrain'd and grown cold, take every Morning two large Glaſſes thereof, one after another; and if he can, let him ſleep upon it.

Thoſe who have not the conveniency to prepare this Recipe, let 'em diſſolve a Dram and an half of Treacle in a Glaſs of the Water of Balm-gentle, Marjoram or Nettles; or elſe ſteep in a Glaſs of *Spaniſh* or other Wine, fifteen Grains of Viper Powder, with as much ſudorifick Antimony, Salt of Urine, or Salt of Hartſhorn.

Cupping-Glaſſes may be apply'd between the Shoulders, or elſe a Plaiſter of *Burgundy*-Pitch, a Cautery to the Nape, or the Arm, and ſnuff in at the Noſe the Powder of Marjoram, adding thereto, if you pleaſe, a little Muſk or Ambergreeſe: You may provoke Spitting, by making the Patient chew ſome Bertram or Sage, Roſemary or Clove. The Uſe of Tea, Coffee, and Sage, taken in the Evening before the Patient goes to Bed, and in the Morning before Breakfaſt, ſmoak'd as you do Tobacco, is approv'd of.

2. For a *Rheumatiſm* proceeding from a hot Cauſe, when it falls either upon the Breaſt or Lungs, it often cauſes the Ptiſick, that is, a Diſeaſe of the Lungs, for which bleed often without heſitation; but at the ſame time, regard muſt be

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be had to the Perſon's Age, Seaſon, Place, and Sex.

The Patient is to be purg'd with a Decoction of Tamarinds, Lettice, and wild Succory, wherein you ſhall diſſolve, to make two Dozes of it, an Ounce and an half of cleans'd Caſſia, with a Drachm of Cream of Tartar, or mineral Cryſtal; let the firſt be taken early in the Morning, and the ſecond an Hour after; then let him have ſome Broth, into which you are to put two or three Spoonfuls of the Juice of Bugloſs or Borage, and of Chervil.

Let him have for three Mornings together in his Broth, two Spoonfuls of the Juice of Violet-Leaves, with as much Mallow Juice.

Let him be ſweated, either with the ſame things preſcrib'd for a *Rheumatiſm* proceeding from a cold Cauſe; or elſe changing the Liquors either into the Waters of Bugloſs, *Carduus Benedictus*, Scabious or Succory, put him into a Bath, or Stove, or elſe give him the following Electuary.

3. Take two Drachms of Bole-Armoniac, as much of Terra Sigillata, half an Ounce of freſh Treacle, and as much of the Conſerve of Roſes or Bugloſs, and mix the whole together with two Spoonfuls of Virgin-Honey; the Doſe is about the Quantity of a Nutmeg at Night, as he is ready to ſleep.

Several Perſons have found the Bark did them good, provided they have no Defluxion, nor Weakneſs in the Breaſt, which may eaſily be diſcern'd by a ſmall husky Cough, attended with Prickings and a Fever; in which Caſes, recourſe muſt be had to pulmonary Medicines.

4. Take five or ſix Handfuls of the Leaves and Flowers of Balm-Gentle, ſteep them for one Night in a ſufficient Quantity of the beſt red Wine; after which, diſtil theſe Leaves and Flowers, with a ſmall Fire, in a proper Limbec, and carefully preſerve the diſtill'd Liquor for the following Uſe.

Take as much of this Liquor as an Egg-ſhell will hold, mix it with half a Glaſs of White-wine, or Clarer, and let the Patient drink it in the Morning faſting.

After this, dip a fine Linnen-cloth in this Liquor, and applying it to the affected Part, continue theſe two Remedies till the Cure is wrought.

But if the affected Part be inflam'd, or that the Patient has a Fever upon him, you muſt abſtain from theſe Remedies.

5. You muſt cut the true Male Nutmeg, take a Quartern of Sugar, and a Chopine of good old Wine, boil the whole together in a Braſs Pot till reduc'd to half a Setier; let the Patient drink it as hot as he can, and let him afterwards be well cover'd with Cloaths, that ſo he may ſweat, and during all the time he ſweats rub him down continually. This is an approv'd Remedy.

6. Cut five or ſix Acorns very ſmall, let them be infuſed hot in ſome White-wine for four and twenty Hours, inſomuch, that no more remains but a Glaſs or two; then rub the Patient's Back with a warm Linnen cloth, and afterwards anoint it from top to bottom till all the Wine is uſed. *Probatum eſt.*

7. Boil a good Quantity of Elder Leaves in ſome Wine at going to Bed, but in Winter, take the Bark of the Root; put theſe boil'd Leaves upon the affected Part, then dip a Napkin, folded in ſeveral Folds, into the Wine while it is yet very hot, and apply it over the Leaves. Several *Rheumatiſms* have been cured by this means in one Night, and others in two or three Nights.

8. Heat ſome Rye in a Pan, or an earthen Diſh, upon a Chafing-diſh; and when the Rye is well heated, put ſome Brandy to it, and ſtir it with a Wooden Ladle, till the Rye becomes Meal, and take care that it do not burn; then put the whole into a Linnen-cloth, and apply it hot to the Part, in ſuch a manner, that all that is Painful be cover'd therewith: let it remain there four and twenty Hours, and if the Pain be very extenſive, you may apply it to one Part, and the following Days to the other painful Parts: The Remedy is certain, if repeated five or ſix Days, or thereabouts.

9. Take ſome Vine-Leaves, dry them on Paper in the Shade; after which, reduce them into fine Powder, mix it with ſome White-wine, and let the Patient drink it. This continue till the Cure is effected, 'tis an approved Remedy.

10. Take an equal Quantity of the Fat of a Man, Bear and Monkey, mix theſe three well together with a Wooden Ladle, or ſome other thing; heat 'em when you are to make uſe of them, and let the Patient at going to Bed, have the Parts affected with the *Rheumatiſm* rubb'd four or five times with this Mixture; and apply a hot Linnen-cloth thereto, and he will find much eaſe.

RHUBARB; the Root of a Plant which is brought from *China* and *Perſia* into *Europe*: It takes its Name from *Barbary*, where it has grown in abundance; it's likewiſe call'd *Rheum*: The beſt ſort is that, which being broke, appears of a Nutmeg Colour, which has a pleaſant Flower, bitter to the Taſte. When you chuſe it, take the neweſt and ſmalleſt Pieces, and the moſt weighty; for the bigger Pieces are often corrupted within. It ſhould have alſo a ſmooth and yellow Surface.

After they have pull'd it out of the Earth, they take away the outer Bark, and a little yellow Membrane that is under it; they make a Hole thro' all the Pieces, and putting a Thread made of a Ruſh thro' 'em, it ſerves to hang 'em up to dry 'em; the thicker Pieces not drying ſo well in the inner Part, this eaſily rots them.

Rhubarb purges gently by Stool, and binds: It's good in a Flux, and proper to fortify the Stomach; it helps Digeſtion, ſtops Vomiting, kills Worms, and is good againſt the Jaundice. The Doſe is from half a Scruple to a Drachm.

Its Virtues, ſays Dr. *Lemery*, are ſo many and ſo great, that if they were ſufficiently known, and that Men could generally uſe it without that Nauſeouſneſs which uſually attends it; Mankind would have infinitely leſs need than they have, of the Art of Phyſick in moſt Caſes, and Men might, perhaps, preſerve themſelves from moſt Diſeaſes without any other Help.

Extract of Rhubarb, is a Separation of the purer Parts of it from the Terreſtrious; in order to this, bruiſe ſix or eight Ounces of good *Rhubarb*, and ſteep it twelve Hours warm in Succory Water, ſo as the Water may ſwim four Fingers breadth above the *Rhubarb*, let it juſt boil, and paſs the Liquor thro' a Cloth; infuſe the Remainder in ſo much more Succory Water as before, then ſtrain the Infuſion, and expreſs it ſtrongly: mix your Impregnations or Tinctures, and let

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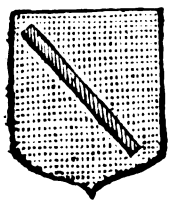
them ſettle, filtrate them; and evaporate the Liquor in a Glaſs Veſſel over a very gentle Fire, until there remains a Matter that has the Conſiſtence of thick Honey, which is call'd, *Extract of Rhubarb*; keep it in a Pot.

This *Extract* gently purges, cleanſes, and ſtrengthens; is good againſt Looſeneſs, Indiſpoſitions of the Stomach, and procures an Appetite: but it is particularly in eſteem againſt Diſtempers of the Liver. The Doſe is from ten Grains, to two Scruples.



RIBBON, a Term in Heraldry, ſignifying the eighth part of a Bend; it is borne a little cut off from the out Lines of the Eſcutcheon, thus:

He beareth *Or*, a *Ribbon-Gules*.

RICE, in *Latin*, *Oryza*; a Plant that bears Leaves like Reeds, as thick as Leeks: the Stem is about a Cubit high, knotted, and thicker than that of Wheat; the Ear, which grows on the top of the Stem, produces its Seeds unequally on the Sides; its Pods are yellow, rough, cannell'd, and of an oval Form; the Seed contain'd in 'em is white. It grows in *Italy*, and elſewhere in moiſt Places.

It is indeed a good ſort of Pulſe, whereof the largeſt and whiteſt is accounted the beſt: When it is boil'd in fat Broth, it nouriſhes ſufficiently, and is pleaſant to the Palate; and being ſeaſon'd with Almonds, Milk, and Sugar, increaſes Seed, nouriſhes better, but is groſs and difficult to be digeſted. The too long Uſe of it, cauſes Obſtructions, being windy; but its badneſs is remov'd, if it be waſh'd and infus'd in the Decoction of wheaten Flower; then boil'd in fat Broth, Cow's Milk, or Milk of Sweet-Almonds, adding Sugar and Cinnamon thereto. It's good Food in the Winter for Labourers, and young Men, but very hurtful to old and flegmatick Perſons. If you feed Hens with *Rice*, it will make 'em lay more Eggs.

Rice has a kind of a Sharpneſs in it; it is a little aſtringent, and thickens and conglutinates Humours. It's excellent in a Diarrhea and a Dyſentery, eſpecially if you extinguiſh red-hot Flints in the Milk you put it into. Being reduced into Flower or Meal, it is made uſe of in repulſive Cataplaſms; and apply'd betimes, hinders the Inflammations of the Breaſts. You may make Bread of *Rice*.

As for *Rice* Cream or Milk, it is made by putting in two Handfuls of *Rice* Flower, and a little fine Flower, as much Sugar as is convenient, the Yolk of an Egg, and ſome Roſewater.

RIDGE; a Word in Agriculture, ſignifying a high Furrow, Gutter, or hollow Furrow made by a Plough in turning up the Earth. Some in Ploughing their Lands, lay four *Ridges* together, and in the Hundreds of *Eſſex* ſix or eight; but in *Huntingtonſhire*, and many other Places, where there are very ſtiff moiſt Clays, they ſow all upon broad Lands, and raiſe the middle of the *Ridges*, in ſome Parts, near a Yard higher than the Side-Furrows, which certainly is a very good way to drain thoſe poachy Clays, and the beſt of any; for the principal Deſign of laying Lands in *Ridges*, is to drain it, and to make the Corn to grow dry: But this way of laying of Land, can only be practis'd in a deep Soil, where the Deſcent of the Ground does not require the *Ridges* for draining the Land to be laid otherwiſe. They moſtly chuſe to have the *Ridges* to run Eaſt and Weſt, becauſe the Sun comes between them the better.

Here it may be proper to take notice, that if Land lies upon the Side of a Hill which is very dry, and which you have a mind to lay down for Graſs, you ſhould plough the Furrows ſomewhat croſs the Deſcent of the Hill, according to ſuch a proportion of Wet, as you would have it to hold; which cannot but be thought to become a great Improvement of ſuch Land. In Ploughing Land croſs, the beſt Judges are only for ſtriking of it, and not ploughing of it in *Ridges*, becauſe when you come to plough it up again, and lay it in the right way, it will be uneven on the top of the *Ridges*, and harbour Wet.

Be ſure to lay what Furrows you leave, open and clean ſcoured, ſo as to convey all the ſtanding Water and Moiſture, and make Drains at all the loweſt Places, which may lead well into one another; where the Plough cannot make 'em deep enough, make uſe of the Spade, for a main Advantage lies in the well draining of Corn Lands: and remember, when you make your Drains both for Corn and Paſture Land, not to lay the Earth you dig out in Heaps, or otherways near to them; but let it either be carry'd out at a diſtance from them by the uſe of the Spade, or in Carts, or Wheel-barrows, if it is Graſs or Fallow; and you will hereby be conſtantly lowering your Land next the Drains, which otherwiſe will be falling in again, and always ſtopping them.

If the Spring happens to be dry, and that your Lands ſhould riſe full of Lumps, the lying in the Air, if it is binding Land, will ſometimes make them ſo hard, that you cannot break them without much Rain to moiſten them, which may be incommodious to the Husbandman to wait for; in which caſe he muſt harrow it as he ploughs it up: but then, except it be very dry Land, he muſt ſpeedily plough it up an edge again.

Some ſow their Lands under Furrow, as they term it, that is, they ſow the Corn in the Furrows, and then plough a *Ridge* upon it, in order to cover it; and there are thoſe who harrow their Ground over, and ſow Wheat or Rye thereon with a broad Caſt, ſome only with a ſingle one, and ſome with a double; and then it is that they plough it upon an edge in broad Lands where they are dry: Others again, plough their Land upon an Edge for broad Furrows, and this being done, ſow their Wheat or Rye on it, upon which they harrow it over; either of theſe ways, and more particularly the latter, is judg'd to be better than the common way of ſowing Wheat and Rye under Furrow in binding Lands, and in ſhallow or very wet Soils; and the Reaſon is, that it does not bury the Corn ſo deep as the other way; and it is certain, your Furrows ought to be deep or ſhallow according to the Depth of the Soil.

You ought in cold Lands to ſow Wheat or Rye earlier, and in hot later; but for Summer Corn, let your poor Land be plough'd firſt, but ſow your cold Land laſt. Here we may note by the way, that ſome mention very great Crops of Wheat that have been produc'd by ſowing Wheat in

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in *July*; but ſince they neither tell us the Place, nor the Nature of the Soil wherein it was ſown, which are the principal Things to be conſider'd in all Experiments of this kind, no Streſs is to be laid upon it.

They Sow all their Barley with a broad Caſt upon broad *Ridges* in the County of *Hertford*, and on ſmall ones in *Eſſex*, like Whear, where they have two ſmall Harrows that clap on each Side of the *Ridge*, and thus it is harrow'd right up and down, and roll'd with a Belly-Roll that paſſes between the *Ridges*, when it is Sown; but the large ſquare Harrow is thought to be the beſt, and if every Farmer would furniſh himſelf with two or three ſorts, one a Degree finer than the other, it might prove very Advantageous to them; for the well covering of the Seed is a matter of great Conſequence. See *Sowing of Corn*; *Steeping of Corn*; *Plough* and *Ploughing of Land*.

RING-BONE, a Diſtemper in a *Horſe*, which comes naturally or accidentally, the firſt being from the Stallion or Mare, whereas the other proceeds from ſome Blow of a Horſe, or any other Accident; the Pain of which breeds a violent ſlimy Humour like a Griſtle upon the top of the Cronet, and ſometimes goes round about it, which reſorting to the Bones, that are of their own Nature cold and dry, waxes hard, and cleaving to ſome Bone, grows a Bone itſelf in time: The Symptoms are a hard ſwelling round the Cronet of the Hoof, which will be higher than any Part of it; beſides, the Hair there will ſtare, be briſtly, and make him halt.

Some ſcarify the Place about the *Ring-Bone* with a Lancet, then take a great Onion and pick out the Core, and into its place put Verdigreaſe and unſlack'd Lime, then cover the Hole, and roaſt the Onion ſoft, bruiſe it in a Mortar, and ſo lay it very hot thereto for four Days together, and it will cure it.

Others take unſlack'd Lime and burn it well, which is known by its Whiteneſs; make it into fine Powder, and lay it all along upon the ſwell'd Place of a good thickneſs, binding a Linnen-cloth very faſt upon it, and ſo put him into the Water, and let him ſtand there a pretty while; then take him out and unbind his Foot, and the Cure is infallibly effected: for the burning of the Lime kills the *Ring-Bone*, even unto the Root thereof. But when you are to dreſs the Horſe, he muſt be brought cloſe to the Water, that as ſoon as he is dreſs'd you may preſently put him into it.

Some, when they have waſh'd, ſhav'd, and ſcarify'd the Place, take Grey Soap and Arſenick pulveriz'd, of each to the quantity of a Wallnut, which being well mix'd, they ſpread upon the Sorrance as far as the *Ring-Bone* goes; then apply thereon a few Hurds, and bind a Linnen-cloth upon it, and remove it not in four and twenty Hours; then take it and ſtir not the Scab, but only anoint it with freſh Butter till it falls away of itſelf, and ſo heal it up with ſome healing Salve.

RISING IN THE BODY; a Diſtemper in *Black Cattle*, accompany'd with a Swelling behind, upon which occaſion an Inſpection muſt be made into their Mouths, and behind for Bliſters; and if any be, they are firſt to be broke, and then bleed them under the Tail: they muſt at the ſame time be raked with a ſmall Hand in their Bodies behind, to break the Bliſters in the Body, and give them a Quart of churn'd Milk, ſome Chimney-Soot, Bole-Armoniack, a red Onion, and an Egg, Shell and all; put all together, and they will preſently mend without fail, but walk them.

Another Receipt is, if the Beaſt is ſwollen in the Belly, ſo as you may think him almoſt paſt Remedy, look on the near Side, and you ſhall diſcern the Belly ſwell'd above the Ridge of the Back, and then you muſt with your Thumb and Finger feel the Rib on one Side, and the Hip on the other, and the Loin-bone above; upon this take a Penknife, and an Handful from the Loin, and as much from the Rib, thruſt in your Knife four Fingers deep into the windy Belly, and you will let out the filthy Wind which would have kill'd the Beaſt, and he will preſently recover; then within an Hour give him a Drink of Fenugreek, Turmerick, long Pepper, and Grain, Aniſeed and Liquorice-Powder, and a little Handful of Rue bruiſed, and put all together into ſtrong Ale, or Beer, lukewarm, and within fourteen Days after let him Blood in the Neck-Vein, and give him a little Rue, and a Pint of Ale.

RISSOLES, a Term in Cookery, being a ſort of minced Pie, and proper for the Intermeſſes; and to render them the more delicious, they ought to be made with Capons-Breaſts, Calves-Udder, Marrow, Bacon, fine Herbs, *&c.* and well fry'd in Lard, to have a fine Colour; they may be ſeaſon'd and order'd almoſt in the ſame manner as the *Bouillons*, which Article you may conſult.

ROACH, a Fiſh not delicate, but very ſilly, as ſimple as the Carp is crafty; but ſuch as are found in *Rivers* are more valuable than thoſe in *Ponds*.

Roach is dreſs'd more ways than one: If you would have a *Side-diſh* of *marinated Roaches*, after they have been firſt marinated in Oil, with Wine, Lemon Juice, and the uſual ſeaſoning Ingredients; let 'em be well breaded, and gently baked in an Oven, till they aſſume a fine Colour, they muſt afterwards be neatly dreſs'd in a Diſh, and garniſh'd with fry'd Bread and Parſley.

Roaches may be dreſs'd in a *Ragoe*, and ſeveral other ways; a Ragoe may be made of them, broiling them upon a Grid-Iron after they have been ſoak'd in Butter, while the Livers are fry'd with a little Butter in order to be pounded and ſtrain'd thro' a Hair-Sieve: let this Cullis be pour'd upon the *Roaches*, when ſeaſon'd with white Pepper, Salt, and Orange or Lemon Juice, and rubbing the Diſh or Plate before it is dreſs'd with a Shalot, or Clove of Garlick.

Roaches may alſo be Farced as well as many other ſorts of Fiſh; they may otherwiſe be dreſs'd in a *Caſſerole*, and put into a Pie, as in the next Paragraph.

The *Roach-Pie* may be made, as that of *Tunny-Pie*, for which, ſee that Head; and ſet out with the ſame ſort of Garniture, only you may add ſome Cray-fiſh, if you have any at hand. When it is half baked, let the Livers be firſt fry'd in a Pan with burnt Butter, then pounded in a Mortar, and ſtrain'd through a Hair Sieve, with half a Glaſs of White-wine; let all be put into the Pie, with ſome Lemon Juice, when ready to be brought to the Table.

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ROAST-MEATS; Victuals dreſs'd upon a Spit, or before the Fire: Tho there ſeems to be little or no Difficulty as to what relates to *Roaſt-Meats*, yet it is expedient ſome Account ſhould be given of them, in order to a good Oeconomy; not to ſhow the Degree of Heat, or the Time that is requiſite for the roaſting of every particular Joint of Meat or Fowl; becauſe thoſe Circumſtances may be ſufficiently diſcern'd by the Eye, and may be regulated according to the Thickneſs or Nature of the Meats: but only to explain the Manner of dreſſing or preparing them before they are ſpitted, and the Sauces which are moſt proper for them.

Large Quails and young Quails muſt be drawn and eaten larded, with Pepper, or they may be larded and ſerved up with Orange.

Pheaſant and Pheaſant-Powts ought to be well pick'd and drawn; they are uſually larded with thin Slips of Bacon, and eaten with Verjuice, Pepper and Salt, or with Orange.

Large fat Partridges, and young Partridges, are ſerv'd up in the ſame manner, as well as Wood-Hens.

Wood-Cocks and Snipes muſt not be drawn, but only larded with very ſmall Slips of Bacon, as they are roaſting; a Sauce muſt be prepared for them, with Orange, white Pepper, Salt, and a young Chibbol.

Plovers are dreſs'd and eaten after the ſame Manner.

Turkeys and Turkey-Powts muſt be baſted, as they are roaſting, with a little Vinegar, Salt, Chibbols, and white Pepper.

Ring-Doves, or Wood-Pidgeons, and young Fowls of that Sort, may be ſerved up with Verjuice and the entire Grapes, or Orange, or elſe in Roſe-Water with white Pepper and Salt.

Turtle-Doves are uſually order'd in the ſame manner; they muſt be drawn and larded with thin Slips of Bacon, as the former, as well as Biſets, which are a kind of Stock-Doves or Wood-Pidgeons.

Duck and Teal, and all other Sorts of Water-Fowl, ought to be drawn and ſpitted without larding. When you have half roaſted 'em, they may be baſted with Lard, and eaten all over bloody, with White Pepper, Salt and Orange-Juice, or natural Pepper with Vinegar-Sauce. As for Barn-Door Ducks, they may be larded with Rows of Bacon, and roaſted ſomewhat longer than the others.

Geeſe, both wild and tame, muſt be drawn, but not larded, if they are fat: The are to be baſted with Lard, and eaten with Pepper and Vinegar, or with Salt and Orange.

Green-Geeſe muſt be drawn and larded, whilſt a Farce is preparing for them, with the Livers, Bacon, chop'd Herbs, young Chibbols, Pepper, Salt and Nutmeg; to which may be added Mutton-Gravy, and Lemon-Juice, when ready to be ſerved in; or elſe they may be eaten with Verjuice and the entire Grapes, or with Vinegar, Pepper and Salt.

Thruſhes muſt be baſted, and ſtrow'd with Bread and Salt, in order to be eaten with Verjuice, Pepper, and a little Orange-Juice, after having rubbed the Diſh with a Shalot.

Larks are ſerv'd up in the ſame manner, except that a little Sage may be put into the Sauce.

Fat Capons ought to be drawn and larded, and put into the Body an Onion ſtuck with Cloves, with ſome Salt and White Pepper, or elſe with Orange and Salt, or with Oyſters ſtew'd in the Dripping: As for other Capons, they may be larded with ſmall Slips of Bacon, and ſerv'd up after the ſame manner as the others, as well as large fat Pullets.

Ortolans muſt be drawn, and roaſted on a ſmall Spit, and baſted with a little Lard; they may be cover'd or ſtrew'd with Bread and Salt, and eaten with Salt and Orange.

Mauviets ought not to be drawn, but larded with thin Slips of Bacon, leaving the Feet; then having made a Sauce of the Dripping, with Verjuice and Grapes, White Pepper and Salt, let them be eaten with Salt and Orange.

Beccafigoes require only to be well pick'd, after you have cut off their Heads and Feet; then they are to be roaſted on a little Spit, and ſtrew'd with grated Bread and Salt, in order to be eaten with Orange, or with Verjuice, with the Grapes entire, and White Pepper.

Hares and Leverets ought to be imbrued with their own Blood, and larded with thin Slips of Bacon; they commonly eat them with Pepper and Vinegar, or with ſweet Sauce made of Sugar, Cinnamon, Pepper, Wine and Vinegar.

Large Rabbets and young ones, are eaten with Water, White Pepper and Salt, or with Orange.

Lamb and Kid muſt be parboil'd in Water, or broil'd a little upon the Coals, and larded with thin Slips of Bacon; then they may be eaten with green Sauce, or with Orange, White Pepper and Salt, or with Roſe-Vinegar.

A ſucking Pig ought to be well ſcalded in Water, taking out the Entrails, and putting into the Belly ſome Pepper, Salt, Chibbols, and a Lump of pounded Lard; when it is almoſt roaſted, let it be ſing'd, and baſted with Water and Salt: It may be eaten with White Pepper, Salt and Orange.

A young wild Boar may be larded with thin Slips of Bacon, without cutting off the Head or Feet; and when well roaſted, may be eaten with Pepper and Vinegar, or with Orange, Salt and Pepper.

An old wild Boar muſt be dreſs'd after the ſame manner, and ſerv'd up with Pepper and Vinegar, or Robert-Sauce.

A Roe-Buck muſt likewiſe be larded with ſmall Slips of Bacon, and a Sauce muſt be prepared for it, as it is roaſting, with Onions fry'd in Lard, and afterwards ſtrain'd thro a Hair-ſieve, with Vinegar, a little Broth, White Pepper, and Salt; or it may be dreſs'd with ſweet Sauce.

A Joint of a Stag or Hind ought to be larded with thin Slips of Bacon, and eaten with Pepper and Vinegar.

Fallow-Deer and Fawns muſt be larded in the ſame manner, as they are roaſting, baſted with a Liquor made of Vinegar, green Lemon, a Bunch of Herbs, Pepper and Salt; they are alſo eaten with Pepper and Vinegar.

Other Sauces proper for Roaſt-Meats.

Sauce made of Duck-Gravy.

Woodcock-Sauce.

Sauce of Gravy of a Leg of Mutton, with a Shalot.

Sauce of Veal-Gravy with Orange.

Sauce of Veal-Gravy with a Shalot.

Sauce

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Sauce of chopt Truffles and fine Herbs.
Sauce of raw Gammon and Oyſters.
Sauce of Onion and Veal-Gravy.
Sauce of a Partridge-Cullis and Capers.
Sauce of Anchovies and Shalots.
Sauce of Oil and Muſtard, after a *Spaniſh* Way.
Sauce of young Chibbols fry'd brown.
Sauce of Verjuice with the entire Grapes, and Veal-Gravy.
Sauce of freſh Mouſſerons chopt.
Poor Man's Sauce, with Garlick.
Poor Man's Sauce, with Oil.
Sauce of Gravy of a ſhort Rib of Beef, with Garlick.
Sauce of Fennel and green Goosberries.
Sauce of green Oyſters and minc'd Gammon.
Ring-Dove Sauce, with Pomegranate.
Sauce with Capons Livers.
Sauce of green Corn.
Sauce of new Verjuice, with a Shalot.

ROCAMBOLES; a ſort of *Garlick*, otherwiſe call'd *Spaniſh Garlick*, which is multiply'd both by Cloves and by Seed; which latter is about the Bigneſs of an ordinary Pea. See *Eſchalots*.

ROCKET, in *Latin*, *Eruca*; a Plant, of which there are two Sorts, *viz.* the *Garden* and *Wild Rocket*.

The *Garden Rocket* has long Leaves, and deeply indented in three places, and on each ſide, like the *Water-Siſymbrium*, pungent with a little Bitterneſs to the Taſte; the Stem is a Foot and a half high, and round: the Flowers are white, and have four Leaves ſtanding croſs-wiſe; the Seed is round, and incloſed, as it were, in ſmall Horns: the Root is white, ſmall, and of a biting Taſte. This Plant being one of the Sallet-Furniture, they ſow it in Gardens, and it blooms in *June*; however, its Nature is ſuch, as not to be eat alone, but they mix it with Lettice-Leaves, whereby it is made of an equal Temperament, or elſe they put Endive or Purſlain thereto; and it is better in cool times than hot.

As to its Medicinal Qualities, it ſubtilizes, opens, cleanſes and expels Ventoſities; being eaten raw, and a pretty deal of it, it provokes Venery: the Seed will alſo do the ſame, and moreover provoke Urine. Being eaten alone, it eaſily gets into the Head, and cauſes troubleſome Dreams: Being boil'd and apply'd, it takes away Spots in the Face.

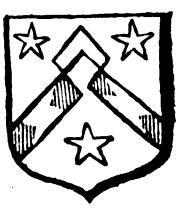
The *Wild Rocket* has narrower Leaves, and more indented than the *Garden* one; they are of a more biting and ſavoury Taſte: It ſhoots forth ſeveral Stems from the Root; the Flowers are yellow, and leave behind 'em a Number, as it were, of ſharp, ſlender and ſtrait Horns, wherein the Seed, which is biting, like that of Muſtard, and a little bitter, is incloſed. This Plant grows in dry Places, and often on Walls, and flouriſhes in *June* and *July*.

The *Wild Rocket* is hotter and dryer than the *Garden* one, and has all its Vertues with more Efficacy: Being boil'd and eaten, it cures Children of a Cough, if you add a little Sugar to it; it deſtroys Worms in the Body, takes away the Stench of the Arm-pits, clears the Voices of thoſe that are hoarſe, and increaſes Milk: being eaten alone in Sallet, it cauſes the Head-Ach; and they make uſe of the Seed to ſeaſon Victuals with, inſtead of Muſtard.

ROD; ſee *Pole*.

ROE-BUCK; a wild Beaſt, that reſembles a Deer, but is ſmaller, and of the Bigneſs of a Goat: but being now little known in *England*, we forbear to ſay any more of it.

ROLLER; an Implement of a Cylindrical Form, wherewith they roll Bowling-Greens: and Gardeners make uſe of them to ſmooth and even their Alleys, after they have been well hough'd and rake'd.



ROMPEE; a Term in Heraldry, for ſo they call a Chevron, when it is borne of this Figure.

He beareth a *Chevron Rompee, between three Mullets Or*, by the Name of *Paulet*.

ROOD; a ſquare Meaſure, containing juſt a Quarter of an Acre of Land: Some confound this Meaſure with a *Rod*, which is the Length of 16½ Feet; and others with a Yard Land, or the *Quartena Terræ*: but both very erroneouſly.

ROOKERY; a Place where Rooks build their Neſts, breed their Young, and uſually inhabit or reſt in the Night, after they have been feeding abroad in the Day: They are commonly Groves and tall Trees near Gentlemens Houſes in the Country that make your Rookeries, wherein many take much pleaſure, and are watchful that none of theſe Birds ſhould be deſtroy'd; though their Neighbours Corn, as well as their own, ſuffer by the keeping of them. Theſe Birds have indeed a wonderful Oeconomy amongſt them, as may be obſerved by the ſeveral Signals they uſe when they go to rooſt, awake in the Morning, the Centries they ſet in the time of their feeding in the Fields, *&c.* As for the way to deſtroy or ſcare them away from your Corn, *&c.* ſee the Article *Crow*. See likewiſe *Infirmities of Trees*.

ROOT-GRAFTING; a way of *Grafting*, that has not been ſo long in uſe, as that call'd *Grafting by Approach*, which you may conſult under the Article *Grafting*: And to proceed with this, you are to take a Graft or Sprig of the Tree you deſign to propagate, and a ſmall Piece of the Root of another Tree of the ſame Kind, whip-graft them together, and binding them well, you may plant this Tree where you have a mind to it, or in a Nurſery; which Piece of Root will draw in Sap, and nouriſh the Graft: Only you muſt mind to unite the two But-Ends of the Graft and Root, and that the Rind of the Root joins to the Rind of the Graft.

The Roots of one Crab or Apple-Stock by this means will do for twenty or thirty Apple-Grafts; and in like manner of a Cherry or Merry-Stock, for as many Cherry-Grafts; and ſo for Pears, Plums, *&c.* Thus you may alſo bring on a Nurſery of Fruit-Trees inſtead of Stocks, if you plant them there, while they are too ſmall to be planted abroad: This, in like manner, is the beſt way to raiſe tender Trees, that will ſcarcely endure *Grafting* in the Stock, becauſe if you go thus to work, they will not be expoſed to the Injuries of the Sun, Wind, or Rain. Again, it is not improbable but that Fruits may be meliorated, by *Grafting* them on Roots of a different Sort,

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Sort, becauſe they are more apt to take this way than any other.

When your Trees are thus grafted, they are reckon'd to bear ſooner, and to be more eaſily dwarfed, than any other; foraſmuch as part of the very Dwarf is within the Ground, which being taken from a bearing Sprig or Branch, will bloſſom and bear ſuddenly, in caſe the Root be able to ſupport it.

We have not met with any Objection againſt this way, but only that the young Trees grow ſlowly at the firſt, by reaſon of the Smallneſs of the Root that feeds the Graft; for it is a certain Rule, that the Head in all Trees muſt attend the Increaſe of the Roots, from whence it has its Nutriment: Nevertheleſs, this Work is eaſily perform'd, Roots being more plentiful than Stocks, and the Work may be done with great Riddance, in a ſhort time, within doors, and then planted very eaſily with a ſlender Dibble in your Nurſery, and you will have your Labour abundantly recompenced in due time. If you ſhould happen to tranſplant a Tree, in which the Grafting-Place is not well grown over, ſet the Back of the Graft to the South, and the Cut to the North, and it will heal the better.

ROOTS; a Name particularly given to thoſe Plants, whoſe *Roots*, or part of them, are hid under ground, and good to eat: ſuch as Carrots, Turneps, Parſnips, Parſley-Roots, Beet-Raves, and divers others, which are treated of under their reſpective Names, as they fall in their Alphabets, and to which our Readers are refer'd. However, as to the dreſſing of them by themſelves on certain Occaſions, either without *Fleſh* or *Fiſh*, we may properly enough inſert a Paragraph or two in this place.

Take ſeveral ſorts of *Roots*, as Parſnips, Carrots, Turneps, Potatoes, Goats-Beard, Parſley-Roots, *&c.* let them be well ſcraped and ſcalded: As ſoon as they are ready, take a Stew-Pan with a ſufficient Quantity of good Butter, and Onions ſhred ſmall; when the Butter turns ſomewhat reddiſh, throw in a handful of fine Flower, as alſo the Roots, which are to be fry'd and well ſeaſon'd: The whole Meſs afterwards is to be chopt upon a Table to make a *Farce*, mix'd with a little Parſley and Chibbol, all ſorts of fine Herbs, ſome pieces of Truffles and Muſhrooms, a Slice of Butter, a few Crumbs of Bread, and Milk-Cream. Thus this Farce is to be made delicious, not too fat, and ſeaſon'd according to Art.

With the ſame Farce, all Sorts of Fiſh may be repreſented, upon Plates, at pleaſure, *viz.* Soles upon one, a Turbet upon another, Flounders upon a third; upon others Roaches, Quavivers, Mackarel, *&c.* A little Butter muſt be put into every Plate, under the Farce that is thus form'd under the ſhape of Fiſh. They are afterwards to be neatly breaded on the Top, and baked in an Oven: As for the Soles in particular, they may be made upon a Leaf of Patience and Monks-Rhubarb, which very much reſembles their Shape, and fry'd with a great deal of Eaſe.

Carrots may likewiſe be taken, and more eſpecially Red-Beet, which being well ſcrap'd and boil'd according to Diſcretion, each Root apart, are to be cut into large Slices, ſome in the ſhape of Soles, others like Quavivers, and ſo of the reſt; then they are to be left in a Pickle for a little while, till with fine Flower, Salt and White Wine, a proper Batter be made, like that of Apple-Fritters, to cover the Roots before they are fry'd with freſh Butter and Oil, every thing apart: They are to be fry'd as other Marinades, as well as Goats-Beard, and other Roots, of which one or two Diſhes may be prepared.

To diverſify them, it is requiſite to have ſeparate Ragoes of ſeveral Sorts, *viz.* ſome of minced Muſhrooms, others of Truffles, others of Sparagraſs-Tops, and others of Morilles; as alſo a good Sauce-Robert, without any Anchovies therein; which may ſerve chiefly for the Diſhes which repreſent the ſhape of Fiſh, and are made of a Farce: They are to be garniſh'd with a little fry'd Bread, fry'd Parſley, pickled *Roots* fry'd in Paſte, Artichoak-Bottoms fry'd in Paſte, and ſome Pieces of Cucumbers.

ROPE OF ONIONS; a Number of *Onions* ty'd to a Stick, a Foot and a half, or two Foot long, and ſo carry'd to Market, or about the Streets to be ſold.

ROSA SOLIS; an agreeable Liquor drank uſually at the end of Meals: To prepare it, in the firſt place boil ſome Water, in order to take off the Froth and corrupt Part, and ſuffer it ſo far to cool, as to be almoſt no otherwiſe than lukewarm; then take all ſorts of odoriferous Flowers, every one in particular according to their Seaſons; pick 'em well, ſo that there remains nothing but the Leaf: put 'em all to infuſe in the foremention'd Water, until it grows cold, to the end it may attract the Odour; then take the Flowers out with a Skimmer, and put them to drain: afterwards put the Water into a Pitcher, and to three *Paris* Pints of it, pour a Pint or three Chopines of the Spirit of Wine; add to that three Chopines, or three Pounds, *Paris* Meaſure, of clarify'd Sugar; then a Quarter of a Setier, or thereabouts, of the Eſſence of diſtill'd Aniſe, and as much of the Eſſence of Cinnamon: If there is too much Sugar, and that you find it clammy, you muſt add to it half a Setier or Chopine of Spirit of Wine, more or leſs, as you find Occaſion, and ſome Sugar, if you find it too ſtrong: and to hinder your Eſſence of Aniſe to whiten your *Roſa Solis*, mix it with the Spirit of Wine before you put it to the Water.

If you find your *Roſa Solis* has not a ſufficient Odour, add to it a Spoonful or two of the Eſſence of Flowers, if you have it, in order to give it the Taſte you would have, with a Pinch or two of Muſk and prepared Amber with Powder-Sugar; but if you have Eſſence of Flowers, the Muſk and prepared Amber in Eſſence or Powder may do.

When all this is done, ſtrain it thro' a Bag, to take off the greaſy part, or fat part, and then put it up in Bottles, which muſt be well ſtopt; and this is the way of making the right *Roſa Solis*, which will keep for above ten Years without corrupting.

ROSE BAY-TREE, otherwiſe *Oleander*, a Shrub that is ever Green, and ſhoots forth from its Root ſeveral ſtrait Branches, furniſh'd with oblong Leaves about an Inch broad, pointed at the End, and of a dark green Colour. Its Flowers ariſe along theſe Branches; they conſiſt of one

Leaf

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Leaf in the Form of an indented Pipe, a Style ſticking to the hinder part of the Flower, riſes from its Cup; which Style, in time, becomes a round Fruit, conſiſting of two Cells, fill'd each with a hairy Seed.

There are two ſorts of *Roſe-Bays*, *viz.* the White and the Carnation: they are never ſown, either becauſe the Seed does not arrive to Perfection in our Climate, or, for that there is a ſhorter way of multiplying 'em by Layers; it is to be done in *July*, the only Seaſon of laying this Shrub with Succeſs. The Branches of it laid in the Ground then, have time enough by *September* or *October*, to take Root, and to be fit to be tranſplanted.

The Layers muſt be laid a little before the *Auguſt* Sap riſes, and the Part deſign'd to be laid in the Ground, muſt be ſlit at a Knot half way into the Branch, and three or four Inches long, according to its Strength: The Layer muſt be cover'd with Earth water'd, and the Waterings continued from time to time, leaving the reſt to Nature, which in ſix Weeks time, will produce Fibres enough to make it fit to be tranſplanted.

You muſt plant the *Roſe-Bays* either in Boxes or large Pots, and not in open Ground; for they cannot bear the Cold, from which they are to be defended when they are in Pots or Caſes, by placing them in the Green-Houſe. You do not prune this Shrub, as others are, tho' its appearance always pleaſes. Layers may be made of them for Sale, and not otherwiſe. Thoſe may do it who make Uſe of their *Bay Trees* as a Nurſery to raiſe Shoots for the Market; but a right Gardener will never meddle with the Tree he intends to ſell for a perfect Shrub.

Moſt hired Gardeners are apt to lay the Branches of *Roſe-Bays*, to make a Penny of 'em, preferring their own Advantage to their Maſter's Pleaſure, who would delight in ſeeing a *Roſe-Bay-Tree* adorn'd with Branches at the Foot; whereas if it is bare there, it loſes half of its Beauty.

The Earth wherein *Oleanders* are planted, being as ſubject to be drain'd of its Salts as that of Orange-Trees, their Caſes ought to be ſhifted every five or ſix Years, and thoſe fill'd, you put 'em in with two thirds of Kitchin-Garden Earth well ſifted, and one third Mould mix'd together.

The *Roſe-Bay-Trees* owe their origin to maritime Places, wherein they delight; and for that Reaſon they require to be frequently water'd, eſpecially during the great Heats of Summer; Humidity being ſo eſſential to them, that the Botaniſts, from thence, have given this Plant the Name of *Nerium*, from Νηερ, *Humidum*.

We cultivate in *England* two fine Species more of the *Roſe-Bay-Tree*, by the Names of the Narrow-leav'd *Roſe-Bays*, one with a ſingle Flower and ſweet, and the other with a double Flower, and ſweet likewiſe. They were imported into *Europe* from the *Dutch* Garden in *Ceylon* in the *Eaſt-Indies*, and have throve very well in the Gardens of *Hampton-Court*; but the common Species are hardier than they are.

ROSE (INDIAN), otherwiſe call'd *French-Marigold*, and in *Latin*, *Tanacetum Peruvianum*, is a Plant that ſhoots out a Stem ſomewhat Branchy, of about three Feet high, along which appear ſeveral oblong Leaves indented at the Edges, and growing many together on one ſide, at the end of which, you have a ſingle Leaf pointed at the Top like the reſt, and of a green Hue; at the extremity of the Boughs, the Flowers grow in ſeveral Flouriſhes, divided into many Parts, ſeated on an Embrio, and contain'd in the ſcaly Cup almoſt half round; this Embrio; in a Courſe of time, turns to a long Seed, of a blackiſh Colour.

This Plant is an Ornament proper for a Garden; it requires nothing ſingular in its Culture, but ſuits with all ſorts of Earth, provided it be but tolerably good in its kind: It makes a very handſome Appearance in the middle of Borders furniſh'd with Dwarf-Flowers, which it does not offend either by its Roots or Branches; it has likewiſe a very agreeable Aſpect among thoſe of the larger ſize becauſe of its Stem, which ſhoots very high, and of its Flowers which are very large: It's deem'd as proper for ſmall Gardens as it is for thoſe that are larger.

This Plant is ſown in Beds in *March*, and is able to bear off the Cold, but expects to be well water'd and kept clean from Weeds. Having continued about two Months, till it has acquired ſufficient ſtrength and growth, they tranſplant and ſet it a Foot aſunder, and three Inches deep, in a Hole made with a Dibble; and the Earth being preſs'd down upon it, they muſt preſently water it after it is ſet. It may likewiſe be put into Pots, fill'd with two parts of Kitchen-Garden Earth, and the other part moſt of Mould, it requiring a pretty ſubſtantial Earth.

ROSEMARY, a Shrub which ſhoots out from it's Root a Stalk of about three Foot high, divided into ſeveral little long Branches; its Leaves are narrow, rough, of a brown green Colour on the Outſide, white on the Inſide, and of an aromatick Smell: the Flowers appear at the top of theſe Branches ſingle leav'd, reſembling Lips, of which, the upper is divided into two Parts folded at top backward with crooked Stamnia's or Threads, whereas the lower is divided into three Parts, the middleſmoſt as hollow as a Spoon; In the Cup of theſe Flowers, which have three or four Corners, riſes a Style, faſten'd like a Nail to the hinder part of the Flower, and accompany'd with, as it were, four Embrio's, which turn to round Seeds incloſed in a Capſula, that ſerves inſtead of a Cup to this Flower.

This Shrub is lately become very much in Faſhion in Gardens; to fit it to deſerve a Place among others, they give it a Form that very well agrees with it. As to its Culture, it is of a ſtrong Conſtitution, and accommodates itſelf almoſt to all ſorts of Earth; however the beſt it can be planted in, and that in which it will thrive moſt, is a light Soil. They cultivate it in open Ground as well as in Boxes; if in open Ground, People do not ſo much mind to manage it for the Ornament of a Garden, as for the Slips by which its Species is multiply'd.

In ſetting Slips of *Roſemary*, you muſt make choice of the faireſt Branches, as well as the ſtraiteſt that can be found at the foot of the *Roſemary* Tree, and when you have ſtripp'd the Leaves off at the bottom, and all along the part which is to be put in the Ground, let them be ſet in the Month of *March*, and lie till *September*, and then you ſhould raiſe and plant them in Pots or Boxes, in a compound Earth, conſiſting of half Hot-bed Mould, and half Kitchen-Garden Soil ſifted.

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In raiſing this Shrub, it muſt be ſuffered to grow up until its Stalk is a Foot and a half high, and then its Head muſt be only minded, which will faſhion itſelf into a Figure good enough of itſelf, if ever ſo little Care be taken to give it Aſſiſtance.

Roſemary is content with any Expoſition, but when you place it in much Sun, you muſt often water it; the Boughs which grow out of order, or ſhoot up too high, ſhould be taken quite off if they diſpleaſe the Sight, or elſe they may be prun'd to ſuch a Length, as is thought beſt for the Ornament of the Tree.

The *Roſemary* of *Languedoc* is preferr'd before that which grows in the Northern Countries. They make uſe of its Flowers and Leaves in Phyſick; *Roſemary* is good to cut, diſſolve, and mundify. It ſtrengthens the Brain; they make a Powder thereof, which is taken in Wine for a Remedy againſt Defluxions, cold Diſorders of the Stomach, Diſtempers of the Spleen and Liver, Defluxions of the Brain, which proceed from Cold, Falling ſickneſs, Vertigo, Convulſions, Palſies, and Hyſterick Vapours.

The Flowers and Leaves of *Roſemary* eaten every Morning with Salt and Bread, eaſe the Head-Ach, ſtrengthen the Sight, and cauſe a ſweet Breath. It's good in the time of a Plague to perfume the Houſe with *Roſemary*, for the Smoak thereof expels bad Air. Its Flowers in a Conſerve ſtrengthen the Stomach, and are good againſt Melancholy, Falling-ſickneſs, Convulſions, and Palſey. Its Seed, drank with Pepper and White-wine, cures the Jaundice, and removes the Obſtructions of the Liver: a Decoction of its Leaves in White-wine, fortifies oppreſs'd and weaken'd Nerves, if you waſh your Head with it. They make very good Tooth-picks of its Branches. They uſe the Flowers of *Roſemary* in making the Queen of *Hungary's* Water; which ſee under that Head.

Roſemary may be ſafely taken with Honey; and the tender flower'd Sprigs in *Lent*, being wetted and ſprinkled with fine Flower and Sugar, are fry'd with Sweet-oil, being pleaſant to the Taſte and Stomach, and render'd more wholeſome with a little Pepper; and tho' it be not us'd in the Leaf with our ſallad Furniture, yet the Flowers which are a little bitter, are always welcome in Vinegar, but above all, a freſh Sprig or two in a Glaſs of Wine.

ROSE OINTMENT. See *Ointment*.

ROSE-TREE, and *Roſes*; the general Deſcription of a *Roſe-Tree* is, that it is a Shrub which ſhoots forth from its Roots hard, woody, thorny Branches, with oblong Leaves indented on the Brim, and that will prick if touch'd; the Flowers that grow on theſe Branches, conſiſt of ſeveral Leaves in a round form; their Cups are leafy, and turn to round or oblong Fruits, pulpy, with one Capſula only, full of angular Seeds cover'd with a little Hair. This Deſcription may ſerve for moſt, if not all ſorts of *Roſes*; the difference in the main, between the one and the other, conſiſting either in the Colour or the Smell.

The *Roſe* deſerves as much care as any Shrub that grows in a Garden, being one of its moſt beautiful Ornaments, and well worth cultivating: There are ſeveral ſorts of them, almoſt too long to be enumerated; but the principal are deem'd to be theſe, *viz.* The *Sweet ſmelling Roſe*; the *Roſe without Smell*; the *Dutch Roſe* with a hundred Leaves; the *Pale red Roſe*; the *Carnation Roſe*; the *Provence Roſe*; the *Streak'd Roſe*; the *Single Roſe*, of a deep red Colour; the *Monthly Roſe*; *Muſcadine Roſe*; and the *Yellow Roſe*.

The beſt Seaſon in *England* to plant *Dutch Roſes*, is commonly in the Months of *October*, *November*, and *February*; a good Kitchen-Garden Soil ſuits it very well, but care muſt be taken to put it in a Place well expos'd to the Sun. This Plant makes a good ſhow in the Borders of a large Parterre; for it will come up like a Buſh, if manag'd with Art, which when adorn'd with Flowers, has the moſt charming Effect in the World in ſuch Places: You bring it into this form by Pruning, and the time to do that Work is in *March*, that Month being alſo convenient to take off its dead Boughs, which muſt be cut off to the Quick, as alſo the old Branches, which by their too great confuſedneſs, hinder the new ones from performing their Functions ſo regularly as they ſhould do.

They multiply theſe *Roſe-Trees* by Slips and Roots ſet a Span deep in the Ground, and all the Care they require of us, is a little Digging. The hundred-leav'd *Roſe*, without ſmell, ſhould be cultivated in the ſame manner, and it will grow mighty well in the ſame Situations.

The Monthly Roſe, is a ſort of Damask, its Flowers are Red, and grow in Bunches. It's otherwiſe known by the Name of the double *Everlaſting* or *Italian Roſe*, and *Roſa omnium Calendarum*; becauſe that being often cut, it produces Buds in Cluſters, which growing by degrees, bear Flowers that may be gathered as a ſecond Crop, and ſo ſucceſſively all the Year round.

This ſort of *Roſe-Tree* muſt be pruned twice a Year, if you would have it bear Flowers in every Month, or at leaſt in moſt of them: The firſt Pruning muſt be in *November*, and then they ſhould be cut almoſt down to the Ground, that they may multiply a-new; for the new Shoots that will ſpring forth, will produce Flowers in more Abundance. It is to be ſuppoſed before you come to this Work, that every thing has been done to the *Roſe-Trees* that they require; that is, that they have been planted in a Place expos'd to the Sun, and the Boxes fill'd with a ſandy Earth, if you ſet them in Boxes; and if in open Ground, that care was taken before they were planted to dig Trenches, and to fill them with the ſame Earth with which the Boxes ſhould be fill'd. All theſe things muſt be done, or elſe your *Monthly Roſes* will blow but once a Year, and no more than others.

After the firſt Pruning, a ſecond might be given them on the new Branches that have ſprouted out; they muſt be pruned to an *Eye* or two of the Trunk, and this muſt be done at the latter end of *March*, or in the beginning of *April*. Whether this Shrub be planted in a Box or open Ground, the Root muſt be preſently open'd after the ſecond Pruning, and the Earth changed, by putting new inſtead of the old, adding to it a third part of Mould half conſum'd, and it muſt be immediately water'd. Indeed, the radical Moiſture it ſtands in need of, to make it fruitful in Flowers, requires to be ſupply'd by frequent waterings; without, it will be ſoon diſcover'd that the Order

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of Nature being chang'd, the Tree will afford nothing but Wood and Leaves inſtead of Flowers: It's known by Experience, that the true way to make it yield a greater Quantity of Flowers all the Summer round, is, as ſoon as it begins to bud, to free it of all its Buds before they are blown.

When the firſt Flowers are gone, the Branches of this *Roſe-Tree* muſt be pruned below the Knot where the Flowers grow, and the ſame muſt be done after every bearing; and by this Means it will be found, that the Shrub will bloſſom about eight Months in the Year. They muſt not be water'd for fifteen Days together after every pruning.

The Monthly *Roſe-Trees* are afraid of Cold, and to preſerve them from the hard Froſts which may injure them, they ſhould, if in open Ground, be covered with Mats of Straw, or elſe with long Straw; and if they are in Boxes, they muſt be ſhut up in the Green-Houſe, or ſome other Place exempt from Cold: They will not ſhoot forth new Branches, without you take this Precaution.

There is another way of making them produce a great many Flowers every Month, and that is by bending the Branches, and tying them to a Paliſade; or by fixing Sticks in the Ground, if they are planted in Caſes.

Theſe Shrubs are multiply'd by Layers, as alſo by Slips cut off from the Branches in Autumn, and thruſt into the Ground, leaving not above two Inches out of it: and this Shrub being eaſily diſpoſed to take Root in this manner, it may be diſcern'd that it is no hard matter to perpetuate its Species. This ſort of Work is perform'd in the Months of *October* or *November*.

The *Muſcadine*, or *Damask-Roſe*, is a little, white, ſingle, and ſometimes double *Roſe*, its Smell having ſomething in it very much like Muſk; and it has a purgative Quality, either infuſed or conſerved. This Shrub requires a good Kitchen-Garden Soil, much Sun, and frequent Waterings; it has a good Quality, that it is not afraid of Cold, and it likewiſe bears Flowers for ſeveral Months in the Year.

The Art of Gardening leads us to prune the old Branches of this Sort of *Roſe-Tree* once a Year in Autumn ſo low, or within half a Foot of the Ground, that from the Buds that remain, there may ſprout out new Branches, which not being waſted, will produce the larger Quantity of Flowers. The Species of this Shrub is perpetuated by Suckers that grow out of it, and which being ſet in new Earth, will eaſily take Root, and in a ſhort time become tolerable Shrubs.

The *White double Roſe*: The common White is large and beautiful, but does not ſmell ſo ſweetly as the former. The *White Roſe* ſhould be planted in a ſtrong Soil, and in a very warm Expoſition; you muſt alſo frequently water it. This differs in its Nature from thoſe before treated of, which require to be pruned, whereas this Tree hates nothing more than the Pruning Inſtrument, unleſs it be to free it from the old Wood, which is uſeleſs to it, or of that which is wither'd. Theſe Trees are uſually made uſe of for Hedges, which when well manag'd, are of great Ornament to a Garden. They are multiply'd by ſplit Slips, with the Roots ſet four Inches in the Ground, in thoſe Places that are moſt ſuitable to their Nature. Monſieur *Chomel* ſays, they require a good Expoſition of the Sun, and that they are of a deterſive and ſomewhat laxative Nature, and are ot made uſe of but by way of Diſtillation.

The *Yellow Roſe*, has broad Leaves of a yellow Lemon Colour, and has no Smell; it bears Yellow Flowers, and requires, as well as the laſt ſort, to be planted in a ſtrong Soil, and not to have its Branches any ways incommoded; and therefore theſe Shrubs are uſually ſet in open Air, and join'd to nothing. Pruning does no more agree with them, than with the double White; they are mortal Enemies to it, becauſe they bear their Flowers at the End of their Branches; however, when any Boughs appear to be ill ſituated, or others decay'd, and conſequently uſeleſs, they muſt not fail to be pruned, the former to the Place that makes the Figure the beſt that can be, and the latter to the Quick.

That *Yellow Roſes* may grow the finer before they blow, part of the Buds muſt be pluck'd off: they are multiply'd by Shoots that ſprout out at their Feet, and muſt be planted in the Spring-time. The Leaves of thoſe Flowers are ſo delicate, that the leaſt Rain which falls upon them is ſufficient to make them periſh; and therefore to ſecure them from this Inconvenience, they muſt be cover'd with Straw Mats, or ſome ſuch Coverture when they are ready to blow. By pruning the Branches ſhort, they force this ſort of Shrub every Year in the Months of *February* or *March* to bear Flowers.

Red Roſes, otherwiſe call'd *Provence Roſes*, are large, beautiful, of a deep red Colour, but come ſhort of the Smell of the *Hundred leav'd Roſes*; they are cultivated in good Soil and a South Expoſition, and digging it now and then, they will produce abundance of Branches, and Flowers that will blow very well. The Virtues aſcrib'd to 'em are, that they are Deterſive and Aſtringent, that they fortify the Stomach, ſtop Looſeneſs, the Emrods, and Vomiting. They are alſo uſed externally, and apply'd by way of Fomentation, when boiled in unfine Wine: they uſe 'em likewiſe in the Compoſition of Ointments, Sear-cloths, and Plaiſters, for Contuſions, Bruiſes, Sprains, and the Feebleneſs of the Joints or Nerves; and laſtly, they make Paſtes and Conſerves of theſe Roſes.

The *Striped Roſe*, does not grow ſo double as the *Dutch*; it has whitiſh red Streaks on its Leaves, from which it takes its Name. This Shrub does not grow very high, and may be planted either in Boxes or the open Ground. Some call it *Roſa Mundi*, and it is a Species of the *Dwarf Red Roſe*; it ſpawns much at the Roots, and the Colours are apt to run. There are two other ſorts of *Striped Roſes*, that are no leſs valuable; one of which is call'd the *York and Lancaſter Roſe*, and the other, the *Apple Roſe*. The *Striped Roſe* requires a Kitchen-Garden Soil, ſtrong, and well ſifted; when you plant it in a Caſe, it requires a moderate ſober Expoſition, and to be watered when it is not in open Ground.

This Shrub is multiply'd Scutcheon-wiſe, either by Inoculation or Budding; thoſe you graft in the firſt manner, never fail blowing the next Year; and in the ſecond, in Autumn that very Year. Theſe two Methods of multiplying *Striped Roſes*, are preferable to that of Plants with Roots, becauſe they do not in that caſe bear Flowers in leſs than two or three Years.

As for all the other kinds of *Roſes*, ſuch as the *Carnation Roſe*, the *Pale Roſe*, the *Virginian Roſe*, and the ſingle one of a deep red Colour,

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they require much Sun, and a good ſtrong Soil; they ſhould be planted in the Months of *November*, *February*, or in the beginning of *March*, about four Inches deep in the Ground. They muſt be pruned in the Spring, as occaſion requires, and thoſe that are ſet in Boxes water'd. The Roots of thoſe, as well as of ſuch as are put in open Ground, ſhould be open'd, to remove the old Earth from them, and to put new in its place, which abounding in Salts, the Productions that theſe Shrubs yield by them will be the more Perfect, their Branches will be the Finer, and their Flowers appear with more Beauty.

The *Pale-red Roſe*, is fair, large, of a Carnation Colour, and yields a grateful Sight and Smell. This Shrub is very proper for Garden-Hedges, and the Borders of great Alleys, becauſe they are better furniſh'd than the others with Leaves; and if they are well order'd, there can hardly be a more agreeable Sight than thoſe Buſhes when they are in Bloſſom.

The medicinal Virtues of *Roſes* are, that when they are freſh, they are Aſtringent and Comforting, but when dry, ſtill more Binding. They extract a Juice or Liquor from freſh *Roſes* in this manner: They cut off the Onglets with a Pair of Sciſſars, that is, that ſmall white part the *Roſes* have at the Extremity of their Leaves; then they pound 'em in a Mortar, and preſs 'em, to draw the Juice from them, which they let ſtand in the Shade till it grows thick; after which, they put it up, and make uſe of it to rub the Eyes. They dry the Leaves of *Roſes* in the Shade, and turn them ſometimes, for fear they ſhould rot.

A Decoction of dry'd *Roſes*, in ſome Wine, and well ſtrain'd, is good for Pains in the Ears, the Diſtempers of the Head, Gums, and Eyes; ſo it is alſo for thoſe of the Fundament, the Arſe-Gut, and the Womb: for all theſe Diſorders, you muſt anoint with it the afflicted Part with a Feather, or give it by way of Gliſter.

Dry'd *Roſes*, without extracting their Juice, are Medicinal, and in Cataplaſms they cure the Inflammations of the Bowels, the Crudities of the Stomach, and St. *Anthony*'s Fire.

Dry'd *Roſes* reduc'd into Powder, dry up admirably well the Excoriations of the Thighs, and have a wonderful Effect when they are mix'd in Plaiſters, and apply'd to Wounds; they are very uſeful in all the Compoſitions which they call Theriacal.

They burn, and uſe them to blacken the Eyebrows. Dry'd *Roſes* pulveriz'd, remove the Defluxions that fall upon the Gums. See *Roſe (wild.)*

ROSE (WILD) according to M. *Chomel*, has prickly Branches, oblong Leaves, rough to the Touch, and indented on the Edges; its Flowers conſiſt of five white Leaves inclining to the Carnation colour: they have an agreeable Smell, but they do not laſt long. The Fruit, which ſucceeds the Flower, is oblong, and inclining to a red colour as it ripens; it's Pulpy, Moiſt, and of a ſweet Taſte, tho' it has a Smatch of an agreeable Acidity. The Seeds contain'd therein are hard, whitiſh, and cover'd with a hard Hair, that comes eaſily off, and that penetrates the Skin, and will make it itch very much when touch'd with it. The *Wild Roſe* has a ſort of light Sponge growing upon it, of a red Colour, which becomes as big as a Nut. This Shrub grows in Fields, Hedges, and among Buſhes.

Wild Roſes are aſtringent; they diſtil a Water from them that is good for the Eyes. The Fruit is made uſe of in Ptiſanes and Conſerves; it ſtops a Looſeneſs, and purges by Urine: It will diſſolve the Stone in the Reins and Bladder. The Seed is made uſe of in Gonorrhæas; the Sponge is good for the Stone and Scurvy, it provokes Urine, and kills the Worms. It's reduced firſt into Powder, and the Doſe is from half to two Scruples.

Beſides the ſeveral ſorts of *Roſes* already deſcribed, M. *Chomel* gives us an account of ſome more, which ought not to be omitted in a Work of this Nature: and ſo we ſhall begin with that which he calls, *The Roſe of China*, which at firſt had the Name of *Barbara de Fugo*; and is now, by ſome, call'd the *Indian* and *Japan Mallows*; but it's more known by the Name of the *Roſe of Sienna*. This Plant will in time grow to the height of a Tree; the Bark of its Stock is of a Pale and Fig-tree Colour, and the Leaves very like thoſe of the other: it has ſeveral Branches, which at the Ends bear ſeveral round Buttons or Buds, about the bigneſs of the *Hundred-leav'd Roſe*; and it has abundance of crumpled and friſled Leaves.

It blooms in Autumn, and the Flower does not laſt above two or three Days; but has ſo fine and ſo variegated a Colour, that you cannot look upon it without Admiration at firſt, and it does at laſt turn into a fine Purple.

To multiply this Plant, they ſow the Seed of it in the Month of *March*, in the laſt Quarter of the Moon, at ſome diſtance from one another, in good light Earth, that has been well ſifted; and having got their Pots ready, they put the Seed into them, and cover them with ſome of the ſame Earth a Finger thick; then water them a little, and expoſe them a little to the Sun, they will come up in about thirty Days; and when they are grown bigger, they put a little Earth of the ſame ſort to the Feet of them, to the end that their Roots may be ſtrengthen'd and grow deep: finally, to defend them from the Severity of the Winter, they put them into warm and airy Places. At the Year's end they take them out of the Pots, and plant 'em in open Earth, much expos'd to the Sun, wherein, provided they prove good, they will produce Flowers at the end of two or three Years.

The Slips of this Roſe are planted in *March*, in a good Expoſition of the Sun, and in good Earth, a Foot and an half or more deep, according to the bigneſs of the Slip, whoſe End muſt be cut off, with all the Eyes. The Wounds muſt be cover'd with *Spaniſh* Wax, to defend them from the Heat, Cold, and Rains, which may injure them, and in ſix Months time they will take Root, and at the Year's end, produce admirable Flowers.

ROSE, or *Roſe-Tree of Jericho*, a ſmall Shrub, whoſe Branches form a kind of Tuft; but when they become dry, are ſo intermix'd one with another, that they form as it were a Globe, in the Center of which the Ends of the Branches are united. Its Leaves are long, hairy, and indented; the Flowers grow in Bunches like Grapes, are ſmall, white, or of a Fleſh-colour; they will bloſſom when you put their Stalks into Water. This Plant grows in the ſandy Deſerts of *Arabia*, and on the Banks of the *Red-Sea*; and ſome are of Opinion, that this Plant being reduced into a Powder, or uſed by way of Infuſion, is good againſt the Scurvy.

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The *Roſe of Guelderland*, call'd by ſome the *Royal Elder*, is a kind of white Wood, that bears white Tufts, that are as big as Apples: It does not fear the Cold, and its Suckers are replanted, eſpecially, if they proceed above from the Foot; ſo are alſo its Slips: they make Cabinets of it. This Plant will grow ſo large in all its Parts, that it is eaſy to reduce it to the bigneſs of a Tree. It produces Flowers, with each of them five ſmall white Leaves; and ſometimes, either by Nature or Chance, it's found to be of a various Colour. Theſe little Parcels of Flowers do ſo much croud themſelves together, that they form a kind of thick round Balls, which appear upon the Trees as ſo many Globes. This Plant requires but little Sun, and a moiſt ſtrong Earth; it's pruned in the Month of *March*, and they cut off nothing but what is dry and wither'd.

The ſame Author having ſet down ſome Secrets, by which we may have *Roſes* that are either early or late ripe; ſays, if you would have the firſt, you muſt put them into a Pit in the Earth, two Spans deep, and water them with warm Water Morning and Evening. Another way is, to plant the Shrubs in Frails, or ſome earthen Veſſel, and if you manage them in the ſame manner as we do Cucumbers, it will anſwer the End; for which ſee *Cucumbers*.

The Antients eſteem'd thoſe *Roſes* very much, that grew and flouriſh'd in the Autumn; the little Heat the Sun affords at that Seaſon, denotes to us that little of the Beauty of Nature can then be expected: however, we may ſucceed therein ſeveral ways, according to the Experiments of the Lord *Bacon*.

1. If in the Spring you cut off the Branches, that, in all appearance, will produce *Roſes*; it will ſo happen, that the new Shoots will produce them in the Month of *November*: the Reaſon is, that the Sap which was to paſs into the principal Branches, will go into the Sprigs or Shoots, bring them forward, and make them produce the *Roſes* which Nature reſerved for the following Spring.

2. If you will pull off the Buds of the *Roſe*-Tree at the time when they begin to unfold themſelves, you will find new ones ſhoot out at the Sides, which will blow very late; the Courſe of the nutritive Sap being ſtopt and turned, it will take another way, and paſs towards the Eyes and the Buds, which ſhould not ſhoot forth till the following Years.

3. They cut off all the old Branches, and leave none on but thoſe of the laſt Year's Growth, which were to bear no *Roſes* till the following Year; all the Nouriſhment will paſs into theſe new Branches, and will make them bear Flowers in the Autumn, and ſo anticipate the following Spring.

4. Some there are who uncover the Roots of the *Roſe Trees* for ſome Days towards *Chriſtmas*, and by that means hinder the Sap to mount from the Root to the Top of the Plant, ſo that the Vegetation is retarded and interrupted; but it will begin again as ſoon as the Root is cover'd with the Earth: but the Leaves and Flowers will appear late.

5. You muſt pluck up the *Roſe-Tree* ſome Weeks before the Buds ſhould appear; and having replanted it, ſome time will be ſpent before the Sap reſumes its Courſe thro the Pores of the Roots, which will hinder the Flowers to appear ſo ſoon.

6. The *Roſe-Tree* muſt be planted in a very ſhady Place, as at the foot of a Hedge; which will produce two Effects: 1. The Plant is not warm'd by the Heat of the Sun, which forwards the Motion of the Seed. 2. The Hedge powerfully attracts to itſelf the Juices of the Earth, and leaves but little for its neighbouring Plants; and theſe two conjoint Cauſes do conſiderably retard the Vegetation of the *Roſe-Tree*, which conſequently will produce *Roſes* very late. M. *Chomel* adds, that all that has been ſaid now concerning the *Roſe-Tree*, may be apply'd to other Plants.

If you would have *Roſes* in all the Seaſons of the Year, the Root of the *Roſe-Tree* muſt be uncover'd, and ſome Horſe-Dung, bruiſed very ſmall, put to it; and this Dung muſt be mix'd with ſome Powder of Sulphur, and then the whole muſt be cover'd again with Earth.

If you would have *Roſes* of divers Colours, you muſt take ſome good fat Earth, as much as you judge convenient; dry it in the Sun, ſo that it may be reduced into Powder: and have a care that you neither water nor wet the Earth with any other Water than that which is here preſcribed. If you would make your white Flowers become red, take ſome *Braſil* Wood, cut it very ſmall, and boil it in Water, till one third, or a quarter of it, is conſumed; by this means the Water will become red: water the Earth twice a day with it, and moiſten it thus Morning and Evening by degrees with this cold Water. This muſt be done till the Plant begins to ſhoot out, which it will do in fifteen or twenty days; and if you would have your Flower to be Green, inſtead of Brafil Wood, take the Seed of *Neptum*, or Black-Thorn, that is very ripe; or if you would have a yellow *Roſe*, take ſome of the ſame Seed while it is yet green, and not ripe like the other; if you would have 'em Blue, take ſome Gall and Vitriol, and boiling them in Water, water the Ground as before. You muſt not ſuffer it in the night to be expos'd to the Air, becauſe it will eaſily evaporate. See *Conſerves*.

ROSE-WATER, a *Water* diſtill'd from *Roſes*. In the general Diviſions of *Roſes*, they are made to be of two ſorts, *viz.* the wild ones that grow up and down in Hedges, and are call'd *Cynorrhodon* or *Cynosbaton*, *Greek* Words, that ſignify *Dog-Roſes*; and thoſe that are cultivated, and call'd *Garden-Roſes*. But without repeating any thing that has been ſaid under the Word *Roſe-Tree*; when you have a mind to ſeparate the watry and ſweet-ſmelling part of a *Roſe* by Diſtilling, take ten or a dozen Pounds of the moſt odoriferous *Roſes*, gather 'em a little after Sun-riſing, in dry Weather, and take away their Pedicles, pound 'em in a marble Mortar, till they are reduced into a Paſte, put 'em into a great Copper Cucurbit tinn'd on the Inſide; pour upon them the Juice of the ſame ſort of *Roſes*, newly extracted, till they be ſufficiently moiſten'd, fit to the Cucurbit, its *Caput Mortuum*, with its Cooler and Recipient, lute the Parts that join, and put the Veſſel upon a moderate Fire; take care to change the Water of the Cooler according as it grows hot: when you have diſtill'd about half the Liquor, you muſt put out the Fire, for fear the Stuff ſhould ſtick to the Bottom. Sepa-

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tate your Veſſels, ſtrain and preſs that which remains in the Cucurbit; put in the Juice again, and with a ſmall Fire, diſtil it to about two thirds, and you will have good ſtrong *Roſe-Water*, which you are to bottle, and expoſe open to the Sun for ſome days, to excite the Smell; then ſtop 'em up, and keep 'em.

They make uſe of *Roſe-Water* to ſtrengthen the Heart, Breaſt, and Stomach, to ſtop a Looſeneſs, Spitting of Blood, and other Hemorrhages; the Doſe is from one Ounce to ſix. They likewiſe uſe it in Injections, to ſtop Gonorrhœas; and they waſh the Eyes of People that have the Small-pox therewith, and uſe it in Inflammations; and mix it with Plantain Water, to cleanſe watry Eyes.

They ſtrain thro' a Bag, or white Woollen-cloth, that which remains in the Cucurbit after the Diſtillings are over, and make the Humidity of it evaporate over a ſmall Sand-Fire in a Stone Pot, to the conſiſtence of Stuff for Pills. It's the Extract of Roſes, will purge a little; it may be given in Pills, or moiſten'd in *Roſe-Water*, to purge Melancholy, and purify the Blood. The Doſe is from half a Dram to two Drams. You may in the ſame manner extract the Water of other juicy Flowers, and make their Extract.

The *Roſes* which are moſt proper for odoriferous *Roſe-Water*, are the *Pale Roſes*, and the plaineſt white Garden *Roſes*; but if you would have *Roſe-Water* for the Eyes, you had better take *wild Roſes*, or even the Pedicles of the *Roſes* after the Leaves are taken off.

ROSE WORT, in *Latin*, *Rhodia Radix*, or *Anacomperos radice roſam ſpirante*; a Plant that has ſeveral round, and ſomewhat concave Stems above a Span high, from which ariſe longiſh, pointed, thick, and indented Leaves; it produces a green Tuft at the Top, which turns red when it loſes its Flowers. The Root is uneven, and as thick as that of Coſtus. It grows in ſtony Places upon high Mountains, and flouriſhes in the Month of *May*.

This Plant being moiſten'd with *Roſe-Water*, and apply'd to the Forehead and Temples, is good for the Head-Ach. They dry the Leaves of *Roſe-Wort*, and when thus prepar'd, hang 'em up in ſome high Place that is expos'd to the South or North Sun, in ſuch a manner, that neither Smoak, Duſt, nor the Sun-beams can do 'em any Damage; tho' it is the Advice of *Hippocrates*, the Prince of Phyſicians, that Herbs, Flowers, and Roots, as well green as dry, muſt not be expos'd to the Wind in keeping, but rather be lock'd up in Veſſels, Boxes, or the like Things, to the end they may not loſe their Virtues, which they would eaſily do if expos'd to the Wind.

ROT, a Diſtemper in *Horſes*, and ſo like unto a Dropſy, that it is hard to diſtinguiſh it from the ſame. It muſt not be miſtaken for Rottenneſs, for if he be rotten, all his Liver and Lights are ſo putrify'd, that they are not to be recover'd. This is of the ſame Nature with the *Rot* in Sheep, when his Liver is become foul and tainted. It befalls Horſes ſeveral ways; ſometimes young ones in wet and fenny Grounds, and ſometimes when they are over heated in their Breaking, whereby their Blood comes to be inflam'd, putrify'd, and corrupted, cauſing Obſtructions in the Liver, which works Putrefactions, and ſo Knots and Puſtules do engender therein. The Symptoms are, that the Horſe will loſe his Stomach, pant much, beat and heave in his Flanks, ſwell under his Belly; his Hair will ſtare, his Legs ſwell, burn, and dent when you preſs them with your Finger, and he will not ſhed his Coat at the uſual time other Horſes do, and he will grow ſo faint and feeble, that he will loſe his Courage and Mettle.

The way of Cure, is firſt to let him Blood under his Tail, then take two Quarts of Mare's Milk, or the Milk of a red Cow, and a Lump of Arement; then take the Horſe, if he be about four Years old and back'd, it will be the better; run and chaſe him about till he ſweat much, then with a Spoon, or ſome other Inſtrument, take off the Sweat from off his Head, Neck, Breaſt, Back, Sides, Ribs, Buttocks and Legs, and ſo put the Arement and Sweat into the Milk, mixing them well together, and by equal Portions give it him three mornings together, till he has taken it all, and let him not drink in ſix or ſeven hours after it; but immediately after his Drink, lead him forth into ſome Paſture where other Horſes are, to Scour, Stale, or Dung, to empty himſelf, which is very wholeſome for him before he either eats or drinks; then ſet him up warm and well litter'd, and if the Seaſon ſerves, give him of the green Blades of Rue, otherwiſe give him Barley ſteep'd in Milk for three days, but renew'd once a day; but if you find him cold in the paſtern Joints, or that he trips or ſtumbles as you lead him in your Hand, do no more to him, for he is paſt Cure: otherwiſe, for nine days together after, morning and evening, give him Milk with his white Water only, unleſs now and then a ſweet Maſh; if he be not above nine Years old, this will prolong his Life for more Service.

ROT, a Diſeaſe incident to *Sheep* in moiſt Years, in the very ſame Ground, where, in dryer Years, they are clear from it; which yet ariſes not only from the Moiſture, but from a certain Putrefaction both of the Air and Graſs. The Uſe of thoſe Animals being of ſo much importance to Mankind, it's neceſſary they ſhould be taken in hand betimes: ſo that in the beginning of wet Summers, care ſhould be taken to keep them on barren and dry Grounds, and to fodder them in Winter, with the harveſt Hay, or moſt aſtringent Fodder; and as ſome Grounds yield a ſoft Graſs, and are more than others ſubject to breed this Diſtemper, other Cattle are to be fed thereon, and not *Sheep*.

The removing of *Sheep* to the ſalt Marſhes, has been experimentally found to be good for them upon this Occaſion; which gives Reputation to *Markham*'s Preſcription, who ſays, If their Mouths be rubb'd once a Week with Adraces, which is a certain Salt gather'd in ſuch Places, and plentiful in *Spain*, there will be no occaſion to fear this Evil.

But if they are already found to be infected, which may be diſcern'd by the Colour of their Eyes, ſome preſcribe to put them up in a Barn or large Sheep-cote, ſet about with wooden Troughs, where they are to be fed with Oats a day or two, intermix'd with ſome Bay-ſalt well ſtamp'd; and after that, give a greater Quantity, till they begin to diſreliſh it, when clean Oats muſt be given them for a day or two more, and then ſerv'd with Salt as before; which may be

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be follow'd, till their Eyes recover their natural Colour, when they will be perfectly cured.

Further, it has been experimented, that the steeping the Regulus of Antimony in Ale, with a little of the Juice of that call'd *Grains*, and a little Sugar, and about two or three Ounces thereof given to Sheep, with a day or two's intermission between each time, has been an effectual Remedy against this Distemper.

ROTTENNESS, a Distemper in *Black Cattle*, which may be known by their Poverty, Leanness, and continual Scouring; and if so be they are very rotten, they will scour whitish-brown Dung, and the same will stink abominably. In the curing of this Distemper, if 'tis believed to be curable, you must give them Bay-Berries beaten into Powder, Myrrh, Elder-Leaves, Rue, and Feverfew, all made small; and take a Lump of the bluest Clay that can be possibly got, burn it till it be very red, or almost black, then pound it to Powder, blending it all together in strong Wine; whereof give the Beast half a Pint at three several times, lukewarm, it will stay his Scouring, and heal him.

ROTTENNESS, a Distemper in *Horses*, when they have their inward Parts, that is, their Livers, Lights, and Lungs so wasted and consumed, that they are not to be cover'd by Art: and therefore it is in vain to offer at any Prescription for this Evil.

ROULADE; a Mess of Meat, for which take part of a Fillet of Veal, with Beef-Suet, and mince 'em very small, as it were a Godivoe, adding two Eggs with the Whites and some Salt. Then having prepared a piece of a Leg of Mutton, or a Veal-Caul, strew it with Parsley, and seven or eight Slices of Lemon in the Intervals: You must likewise provide a Calf's-Tongue or a Sheep's-Tongue boil'd, to be cut into small thin Slices, with little Bards of Bacon. Let your Godivoe be spread over all, with Parsly, Pepper and Salt on the top, and let all be roll'd up together and bound, in order to be stew'd as it were in a Court-Bouillon, with one Piece or several Slices of Bacon. Let the whole Mess be serv'd up among the Out-works, or for a Side-Dish, after having garnish'd it with whatsoever you shall judge requisite.

ROWELLING; a Method to cure a *Horse*, after you have found out the certain part of his Grief, perform'd two or three ways: And first, having cast the Beast upon some soft place, make a little Slit an handful below the griev'd part, thro' the Skin, no bigger than you can thrust in a Swan's Quill into the same; then raise the Skin from the Flesh upward even to the top, and all over the Shoulder; then stopping the Hole with your Finger and Thumb, beat the place blown all over with a Hazle-Stick, and with your Hand spread the Wind into every part, and so let it remain. Then take some Horse-hair, or some red Sarcenet, half the bigness of a Man's little Finger; put it into the Rowelling-Needle, that should be at least seven or eight Inches long, thrust it in at the first Hole, and put it upwards, drawing it out above, at least six Inches; and if you will, you may put in another above that, and then tye the two Ends of the Rowels together, and move and draw them to and fro in the Skin; not forgetting, before you put them in, to anoint them with sweet Butter and Hogs-grease, and several days after, for that will make the Corruption run out the better.

Others, not liking these long Rowels of Hair or Silk; as supposing they make a double Sore or a great Scar, make their Rowels of round Pieces of stiff Leather, such as is the upper part of a round Shoe, with a round Hole in the midst, and then double it when they put it in; after that, spread it open, and lay it flat between the Flesh and the Skin, that the Hole in the Rowel may be just against the Hole in the Skin of the Horse. The Rowel once in two or three days must be cleansed, anointed with Hogs-grease or Butter, and so put in again.

But the *French* Way of *Rowelling* being reputed the best, must not here be omitted: Cut open the Skin with an Incision-Knife, the Length of an Inch or more downwards, on the lowest part of the Horse's Breast, close to the Side that he is lame on; then with your Finger, or a Cronet, raise the Skin from the Flesh, about the breadth of a Sixpence, which must be just the size of the Rowel you put into it, whether it be made of the upper Leather of an old Shoe, or Horn of an old Lanthorn; but the first is the best. There must be a like Hole in the middle of the Rowel, where you must put a Needle and Thread thro' it; then take a Quill, and put it into the Hole, as before mention'd, and blow and beat the Wind upwards all over the Shoulder: and when you have done as much of that as you think fit, draw a Needle and Thread thro' the Rowel and Skin, closing the Rowel in the Slit, and let the Hole in the Rowel be right against the Slit you have cut, so that it may not move; then run another Stitch or two about the Cut, and when you have stitch'd it up, anoint it all over with Butter or Hogs-grease, and let the Rowel remain in a Week or longer, before it is taken out.

If the Horse be rowel'd for any Swelling, the long Rowel should be put in the same way that the Veins run, and seldom or never cross-wise; and the more the Skin is blown for a Swelling, the better, for the Wind is that which causes Putrifaction, and makes the fester'd Humours dissolve and distil down from the secret Hollows of the Joints into those open places, where it falls away in Matter, and operates the Cure.

Now the Use of *Rowelling* in general, is for inward Strains, especially about the Shoulders or Hips, or else for great hard Swellings, which will not be mollify'd or corroded by any outward Medicine; so that if the Bruise be not taken away presently, by applying thereto some comfortable Medicine, there will arise a certain Jelly between the Knot and the Bone, which offends the tender Gristle that covers the Ends of every Bone, that makes the Horse halt most vehemently, and nothing will take it away but his *Rowelling*.

ROYAL CIDER; an Improvement of that Liquor we call Cider, by adding of Spirits to it, which corrects the Windiness and Crudities of it, makes it very agreeable to the Stomach, and gives it the Strength of Wine, by adding the Goodness of two Hogsheads into one: To do which, put one Hogshead of Cider into a Still, and draw off all the Spirits; after which, distil the said Spirits a second time, and put the same into your other Hogshead, and fill it up; stir it about well, and keep it close stopt; except one day in ten or twenty let it lie open five or six hours,

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hours, and within a Quarter of a Year, this Cider will be as ſtrong, or ſtronger, than any *French* Wine.

But if you will have it drink like Canary, you muſt add more of the Spirits, and as much Sugar or *Sweets*, as will beſt pleaſe your Palate. And as the Proportion of one Pint of good Spirits to a Gallon, will make it as ſtrong as *French* Wine, ſo a Pint and a half will make it as ſtrong as *Spaniſh* Wine. And by this means, in like manner, Perry, the Juice of Cherries, Mulberries, Currants and Goosberries, may, by adding thereto their proper Spirits, or any other convenient Spirits, be made as ſtrong as Wine. We mention other Spirits, becauſe tho' Brandy, Spirits of Wine, and of other Grain, will do well, yet they are not ſo natural and good, as what is made of the ſame ſort of Fruit: And the Spirits made of Ale and Beer are the worſt of any, unleſs the Ale or Beer be mix'd with Cider before the Spirits are drawn off; but the Spirits of Beer and Ale will do well to mix with the ſame kinds, and add very much to their Strength, being a Mixture much uſed of late Years, with *Derby* and *Nottingham* Ale, and with ſtrong Beer.

Here you are to obſerve, Firſt, that the ſtale and ſour Cider, which is ſcarce fit to drink, will make the greateſt Quantity of Spirits, and the beſt-taſted; and that the longer the Spirits are kept, the leſs Taſte they will have of the Fire; which is the greateſt Inconvenience that attends this way of making Cider: and therefore ſome propoſe, if you deſign to be any thing curious, to take only the firſt Running of your Spirits to mix with your Cider, and to let the ſmall Part only be diſtill'd again; to which it will be beſt to allow as much Age as you can, to take off the burnt Taſte. One Gallon of ſtrong Cider will yield a Pint of Spirits.

As to the Time of putting the Spirits into your Cider, obſerve, that the ſtaler the Cider is before the Spirits are added to it, the more time it will take to incorporate, and the ſooner they are put in, the ſooner it will be fit for Uſe: only be ſure that your Cider have done working before you put it in.

The beſt Way to order your Sugar, before it is to be put into your Cider, is, to make it into a kind of a *Syrup* or *Sweets*, by diſſolving it in Water; a Hundred Weight will make ſixteen Gallons, and ſo proportionably: but before the Sugar is put into the Kettle, take the Whites of thirty or forty Eggs, the more the better, which being well beaten with a thing like a Rod, or a Whisk, in eight or ten Gallons of Water, pour four Gallons of this Egg-Water ſo prepared into your Kettle, where your Sugar is to be diſſolv'd. Then hang it over a gentle Fire, and ſtir it about till it is diſſolv'd; but be ſure, when it boils, to put in more Egg-water, to keep it from boiling too high: and ſo continue putting it in, one Quart after another, until all your Egg-water be ſpent. But to prepare your Egg-water in parcels, *viz.* a Quart or two at a time, as you uſe it, is the better way. Now the Uſe of theſe Eggs is only to raiſe ſuch a Scum, as will carry away not only all the Foulneſs and Groſſneſs of the Sugar, but all the Egg alſo: And when the Scum has done riſing, and is clear taken off; then fill up your Kettle with as much Water, as will make up your Quantity, and let it boil to the ſize of a Syrup, and being cold, put it into your Cider: but if you put in a little Coriander-Seed bruiſed and tyed up in a fine Linnen-Bag, whilſt it is boiling, it will give it a fine grateful Scent.

You may put two or three Gallons of theſe Sweets, more or leſs, into a Hogſhead, as your Palate invites you, or as the Tartneſs of the Cider requires; but you muſt not put them in till you have rack'd your Cider the laſt time, and that it is paſt Fermentation. Before you put your Sweets into the Cask, mix them and the Spirits you intend to put in, together with a like Quantity of Cider, and ſtir them well together; then put all into your Cask of Cyder, and having ſtirred them with all your ſtrength with a ſtrong Staff in the Bung-hole for one half or a quarter of an hour, after that ſtop it cloſe, and draw none off, till two, three, or four Months, by which time it will be anſwerable to what has been propoſed: only remember, that if you would have your Cider reſemble Canary, you muſt add the greater Proportion of *Spirits* and *Sweets*; but if *French* Wine, the leſs Sweets, or none at all.

As to the ſorts of Sugar you uſe, if the Sweets be made with white, the Cider will remain pale; if of brown Sugar, it will raiſe it to a higher Colour: and the latter, in the opinion of very judicious Perſons, is as good, as well as the cheapeſt, ſince the coarſeſt, by the foreſaid Preparation, becomes as pure as the fineſt: and when Sweets are thus made, they will coſt about Fivepence a Quart.

Thus every good Oeconomiſt may merrily make his Varieties of Drink, with that which he knows to be good, cheap, and wholeſome; which is more than he is ſure to have at every Tavern, *&c.* tho' he pays thrice as much for it: nor has he ſo much reaſon to ſuſpect theſe Liquors in thoſe Houſes, to be ſo much adulterated as the others, becauſe none of like Goodneſs to the Eye, Scent, and Palate, can be afforded ſo cheap to the Pocket.

Spirits being put into Bottles amongſt Cider, or the aforeſaid Liquors, will not drink well. An ingenious Author ſays, he was a long time troubled how to make this Drink as palatable and pleaſing, as it was become ſtrong and chearing, until he put both Cider and Spirits into a wooden Cask: The firſt he compleated, was in a Veſſel of ſix Gallons, into which he put two Quarts of the Sweets, and three Quarts of the Spirits of Cider; which after it had lain two or three Months, he found to be as ſtrong and pleaſing as Canary.

You may, by adding Wormwood to *Cider-Royal*, as you do to Wine, make it as good and grateful to the Stomach, both for procuring Appetite, and cauſing Digeſtion, as the beſt Purle-Royal or Wormwood Wine. Thus you may in the Country have of your own Growth, *Cider-Royal*, Goosberry, Currant, Cherry, *&c.* from the Size of the ſmalleſt Wines to the Strength and Goodneſs of the beſt Canary, ſuitable to all Seaſons of the Year, and to the Conſtitutions of all Perſons, Humours of all Palates, and agreeable to all Ages, from Children of twelve Months old, to the Heighth of Old Age.

This *Cider-Royal*, or New-Wine, thus prepared, may be kept in the Cask two or three Years, and be better'd thereby, provided you keep the Cask

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Cask full; which to do, you muſt obſerve, that in two Months time, the Liquor will waſte a Quart, more or leſs, as the Veſſel is bigger or leſſer, which ought to be fill'd up again with Liquors of the ſame Strength, or if ſtronger the better; and it may be kept by this means, and grow better and better ſome Years, without putting into it, as ſome are ſaid to do in their Liquors, Stum, or other unwholeſome Ingredients.

But ſuppoſing ſome Perſons by keeping *Cider-Royal* too long, ſhould find it become unpleaſant, and as unfit to bottle as *Old Hockamore*, let 'em take but one Hogſhead of that, and one of new tart *Cider*, and before the latter be quite clear or fine, mix 'em together in two other Hogſheads well perfum'd, and add Spirits and Sweets in a due Proportion to the Quantity of your new *Cider*, ſuppoſe it be in the Month of *October* or *November*, you may be ſure to have it full as good, if not better than ever it was, and a moſt excellent *Cider-Royal* to drink or to bottle, by, or before *Chriſtmas*; and your new *Cider* cannot be made half ſo good by that time of the Year.

ROYAL-COMFRY. See *Comfry (Royal.)*

ROYAL-PARSLEY. See *Parſley (Royal.)*

RUBBISH; a Term in Gardening, a Word borrow'd from Buildings, which ſignifies a great Quantity of ſmall Stones and Rubble: Thus ſometimes it happens, that a Garden is made in the ſame Place where there has been a Houſe, or elſe in one, whither much *Rubbiſh*, or the Ruins of Houſes has been carry'd; and therefore in ſuch a Caſe, Perſons ſhould be careful to remove all the *Rubbiſh*, and ſometimes to ſift it, that being well clear'd and freed from the Stones and Rubble, of which it was full, it may become fit to entertain and nouriſh whatever you have a mind to ſow or plant therein.

RUDDLE, a ſort of red Stone, found in ſeveral parts of the Kingdom, wherewith Country People mark their Sheep, that they may know and diſtinguiſh them from thoſe of their Neighbours.

RULES FOR BUYING HORSES. What has been ſaid under *Draught Horſe*, concerning Buying, Shape, Uſage, &c. being confin'd, in a manner, wholly to thoſe employ'd for Plough and and Carr, theſe *Rules* are more General and Comprehenſive; and many Things contain'd under this Head, are of exceeding Uſe, and therefore muſt be particulariz'd: As,

Firſt, Election, which is the End for which a Man buys, which is a thing only ſhut up in his own Breaſt.

Secondly, Breed, which muſt be either taken from faithful Report, a Man's own Knowledge, or from ſome known and certain Characters, by which one Stain, or one Country is diſtinguiſh'd from another: as the *Neapolitan* Horſe is known by his Hawk-Noſe; the *Spaniſh* by his ſmall Limbs; the *Barbary* by his fine Head and deep Hoof; the *Dutch* by the Roughneſs of his Legs; the *Engliſh* by his general ſtrong Knitting together; and ſo of divers others.

Thirdly, The Colour; and tho' there are none exempt from Goodneſs, yet ſome are reputed better than others, as the Dapple-grey for Beauty; the Brown-bay for Service; the Black, with ſilver Hair, for Courage; and the Liard, and true mix'd Roan, for Countenance. As for the Sorrel, the Black without White, and the unchangeable Iron Grey, they are reputed Cholerick; the bright Bay, Flea-bitten, the Black with white Marks, are Sanguiniſts. The Black, White, Yellow, Dun, Kite-glu'd, and the Pye-bald, are Phlegmatick: And the Cheſnut, the Mouſe-dun, the Red-bay, and the Blue-grey, are Melancholy.

Fourthly, For Pace in general, which is either Trot, Amble, Rack, or Gallop; it muſt be referr'd to the end for which a Horſe is bought: particularly, if it be for the War, Running, Hunting, or for a Man's own Pleaſure, the Trot is moſt tolerable; and this Motion is known by a croſs moving of the Horſe's Limbs, as when the fore Leg, and near hinder Leg, or the near fore Leg, and the fore hinder Leg, move, and go forward in one inſtant: and in this Motion, the nearer the Horſe takes his Limbs from the Ground, the opener, the evener, and the ſhorter is his Pace; for to take up his Feet ſlovenly, ſhews Stumbling and Lameneſs; to tread narrow, or cloſe, ſhows Interfering or Falling; to ſtep uneven, indicates Toil and Wearineſs; and to tread ſtrong, ſhews Over-reaching.

Fifthly, Ambling; which is choſen for Eaſe, Great Men's Seats, or long Travel, is a Motion contrary to Trotting; for now both the Feet of one Side muſt move equally together, that is, the far fore Leg, and far hinder Leg, and the near fore Leg, and the near hinder Leg: and this Motion muſt go juſt, ſmooth, large, and nimble, for to tread falſe, takes away all Eaſe; to tread ſhort, rids no Ground; to tread rough, ſhews Rolling; and to tread unnimbly, ſhews a falſe Pace, which never continues, as alſo Lameneſs.

Sixthly, Racking; a Pace required for Buck-hunting, Galloping, or the Highway, Poſt, Hackney, or the like; and 'tis the ſame Motion as Ambling, only it is a ſweeter Time, and a ſhorter Tread; and tho' it rids not ſo much Ground, yet it is a little more Eaſy.

Seventhly, Galloping is the laſt, and muſt be join'd to all the other Paces; and this every trotting and racking Horſe naturally does: but the Ambler is a little unapt to it, becauſe the Motions are both one, ſo that being put to a greater Swiftneſs or Pace than formerly he had been acquainted with, he manages his Legs confuſedly and diſorderly, but being train'd gently, and made to underſtand the Motion, he will as well undertake this, as any trotting Horſe whatſoever. Now in a good Gallop, you muſt obſerve firſt, that the Horſe that takes up his Feet nimbly from the Ground, but does not raiſe them high, that neither rolls nor beats himſelf, that ſtretches out his fore Legs, follows nimbly with the others, and neither cuts under his Knee, which is call'd the *Swiſh Cut*, nor croſſes, nor claps one Foot on another, and ever leads with his fore Foot, and not with the near; ſuch an one is ſaid ever to Gallop comely and true and he is fitteſt for Speed, or any ſwift Imployment: but if he Gallops round, and raiſes his fore Feet, he is then ſaid to Gallop ſtrongly, and not ſwiftly, and is fitteſt for the great Saddle, the Wars, and ſtrong Encounters; if he Gallop ſlow, yet ſure, he will ſerve for the High-road; but if he labours his Feet confuſedly, and Gallops painfully, then the Buyer may conclude, he is good for no galloping Service; beſides, it betrays ſome hidden Lameneſs in him.

Eighthly,

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Eighthly, His Nature: which muſt be referr'd to the end for which a Horſe is bought, ever obſerving that the biggeſt are fitteſt for ſtrong Occaſions, and great Burdens, ſtrong Draughts, and double Carriage; the middle Size for Pleaſure and general Employments; and the leaſt for Eaſe, ſweet Walks and Summer-hackneys. But to be yet ſomewhat more particular as to the Rule of Choice, it is contain'd in the Diſcovery of natural Deformities, accidental outward Sorrances, or inward hidden Miſchiefs, which are ſo many and ſo infinite, that it is very tedious, tho exceeding neceſſary to explain them. Wherefore you are to obſerve upon this Occaſion:

Firſt, How a Horſe ſtands to view, that is, ſee him ſtark naked before you, and placing yourſelf before his Face, take a ſtrict View of his Countenance, and the Chearfulneſs thereof, that being an excellent Glaſs wherein to diſcern his Goodneſs and Perfection.

Secondly, His Ears, which if they are ſmall, thin, ſharp, ſhort, prick'd, and moving, or if they be long, be well ſet on, and well carry'd, it is a Mark of Beauty, Goodneſs, and Mettle; but if they are thick, lav'd or lolling, wide ſet and unmoving, then they are Indications of Dulneſs, Doggedneſs, and Ill-nature.

Thirdly, Face, which is wan, his Forehead ſwelling outward, no Mark or Feather in his Face ſet high, as above his Eyes, or at the top of his Eyes; if he has a white Star, or white Ratch of an indifferent Size, and placed even, or a white Snip on his Noſe or Lip; they are all Marks of Beauty and Goodneſs: But if his Face be flat, cloudy, or ſcouling, his Forehead flat as a Trenchard, which is called Mare-raced, for the Mark in his Forehead ſtands low, as under his Eyes; if his Star or Ratch ſtand awry, or in an evil Poſture; or inſtead of a Snip, his Noſe be raw or unhairy, or his Face generally bald; they are all Signs of Deformity.

Fourthly, Eyes, which if round, big, black, ſhining, ſtarting or ſtaring from his Head, if the black of the Eye fills the Pit, or outward Circumference, that in the moving very little or none of the White appears, they are all Signs of Beauty and Goodneſs, and material. But if his Eyes are uneven, and of a wrinkled Proportion, or if they be ſmall, which in Horſemanſhip is called Pig-eyed, both are uncomely Signs of Weakneſs; if they be red and fiery, beware of Moon Eyes, which is next-door to Blindneſs; if white and wall'd, it betrays a weak, ſlight and unneceſſary Starting, or finding of Baggards; if with white Specks, take heed of the Pearl, Pin and Web; if they water, or appear bloody, it indicates Bruiſes; and if any Matter, it ſhews old Age, Over-riding, Feſtering, Rheums, or violent Strains; if they look dead, or dull, or hollow, or much ſunk, take heed of Blindneſs at the beſt; if the black does not fill the Pit, but that the white is always appearing, or if in moving the white and black be ſeen in equal Quantity, it's a Sign of Weakneſs and dogged Diſpoſition in him.

Fifthly, Cheeks and Chaps; wherein upon the handling, if you find the Bones lean and thin, the Space wide between them, and the Thropple or Wind-Pipe as big as a Man can gripe, and the void place without Spots or Kernels, and the Jaws generally ſo great that the Neck ſeems to couch within them, they are excellent Signs of great Wind, Courage, and Soundneſs of Head and Body; but if the Chaps are fat and thick, the place between them clos'd up with groſs Subſtance, and the Thropple little, they all indicate a ſhort Wind and much inward Foulneſs; if the void place appears full of Knots and Kernels, have a care of the Strangles or Glanders; the Horſe at the beſt is not without a foul Cold; if his Jaws be ſo ſtrait that his Neck ſwells above them, if it be no more than natural, it is only an uncomely Sign of ſhort Wind and Purſineſs, or Groſſneſs; but if the Swelling is long and cloſe by his Chaps, like a Whetſtone, then beware of the *Rivers*, or ſome other natural Impoſthume.

Sixthly, The Noſtrils, which if open, dry, wide, and large, ſo as upon any ſtraining, the internal Redneſs is diſcover'd; and if his Muzzle be ſmall, his Mouth deep, and his Lips equally meeting, then all are good Signs of Wind, Health, and Courage; but if his Noſtrils are ſtrait, his Wind is but little; or if his Muzzle is groſs, his Spirit is dull; if his Mouth be ſhallow, he will never carry a Bitt well; and if his upper Lip will not reach his nether, old Age or Infirmity have mark'd him out for Carrion: If his Noſe be moiſt and dropping, when it is clear Water, 'tis a Cold; if foul Matter, then beware of the Glanders.

Seventhly, Breaſt; look down from his Head thereto, and ſee if it is broad, out-ſwelling, and adorn'd with many Features, for that ſhews Strength and Durance; whereas the little Breaſt is uncomely, and denotes Weakneſs; the narrow Breaſt is apt to ſtumble, fall, and interfere before; that which is hidden inwards, and wants the Beauty and Diviſion of many Features, indicates a weak-arm'd Heart, and a Breaſt that is unwilling and not fit for any violent Toil or ſtrong Labour.

Eighthly, Thighs; look down from his Elbow to his Knees, and ſee that his Fore-thighs are ruſt-grown, well hardned within, ſinew'd, fleſhy and out-ſwelling, they being good Signs of Strength; whereas the contrary ſhews Weakneſs, and are unnatural.

Ninthly, Knees, which you are to look on, and ſee if they carry a Proportion, be clean, ſinewy and cloſe knit, for then they are good and comely, but if one be bigger and rounder than the other, the Horſe has receiv'd ſome miſchief; if groſs, he is gouty; if ſcarr'd or hair-broken, it's a true Mark of a ſtumbling Jade, and a perpetual Faller.

Tenthly, His Legs; which look down to from his Knees to his Paſterns, and if they are found to be lean, flat, and ſinewy, and the inward Bow of the Knee without Seams or hair-broken, it ſhews a good Shape and Soundneſs; but if there are hard Knots found on the inſide of the Legs, they are Splinters; if on the outſide, they are Screws or Excreſſions; if Scabs be under his Knee on the inſide, it is the Swift-Cut, and he will illy endure galloping; but if above his Paſterns on the inſide Scabs are found, it ſhews interfering: Again, if the Scabs be generally over his Legs, it's extreme foul keeping, or elſe a ſpice of the Mange; if his Fleſh be fat, round and fleſhy, he will never endure Labour; and if Seams, Scabs, and Hair-brokenneſs be found on the inward Bow of his Knees, it ſhews a Malander, which is a cankerous Ulcer.

Eleventhly, Paſtern and Paſtern-Joints; whereof the firſt muſt be ſhort, ſtrong, and upright-ſtanding;

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ſtanding; the other clear and well knit together: for if they be ſwell'd or big, beware of Sinews, Strains, and Gourdings; and if the other be long, weak, or bending, the Limbs will hardly be able to carry the Body without tiring.

Twelfthly, Hoofs; which in general ſhould be black, ſmooth, tough, rather a little long than round, deep, hollow, and full of ſounding; for white Hoofs are tender, and carry the Shoe ill; a rough groſs-ſeam'd Hoof betrays old Age, or Over-heating: a brittle one will carry no Shoe at all, and an extraordinary round one is ill for foul Ways and deep Hunting; a flat that is pumiced, ſhews foundring; and a Hoof that is empty and hollow-ſounding, is a Token of a decay'd inward part, thro ſome dry Wound or Founder. Then as for the Crown of the Hoof, if the Hair lies ſmooth and cloſe, and the Fleſh fat and even, the Nail is perfect; but if the Hair be ſtaring, the Skin ſcabbed, and the Fleſh riſing, expect a Ring-bone, Crown-Scab or Quitter-Bone.

In the thirteenth Place, the ſetting on of his Creſt, Head and Mane are to be conſider'd. As for his Head, ſtand by his Side, and ſee that it neither ſtand too high nor too low, but in a direct Line; that his Neck be ſmall at the ſetting on of his Head, and long, growing deeper to the Shoulders, with an high, ſtrong, and thin Mane, long, ſoft, and ſomewhat curling, they being beautiful Characters: whereas to have the Head ill ſet on, is the greateſt Deformity; to have any bigneſs or ſwelling in the Nape of the Neck, ſhews the Poll-toil, or beginning of a Fiſtula; to have a ſhort, thick Neck like a Bull, to have it falling at the Withers, to have a low, weak, a thick or falling Creſt, ſhews both the want of Strength and Mettle; to have much Hair on the Mane, denotes intolerable Dulneſs; to have it thin, ſhews Fury, and to be without none, or ſhed, ſhews the Worm in the Mane, the Itch, or elſe plain Mangineſs.

You are next to conſider his Back, Ribs, Belly, and Stones: Firſt, view his Chine, that it be broad, even and ſtrait; that the Ribs be well compaſs'd and bending outward, that the Fillets be upright, ſtrong and ſhort, and not above an handful between his laſt Rib and Huckle-bone: His Belly ſhould be well laid down, yet laid within his Ribs, and his Stones well truſs'd to his Body, which are all good Marks of Health and Perfection: Whereas to have his Chine narrow, he will never well carry a Saddle without wounding; and to have it bending or ſaddle-back'd, indicates Weakneſs: To have his Ribs flat, there will be no liberty for Wind; to have his Fillets hanging, long, or weak, he will never clamber a Hill, nor carry a Burden; and to have Belly clung up or gaunt, or his Stones dangling down, looſe or aſide, are both ſigns of Sickneſs, Tenderneſs, Foundring of the Body, and Unfitneſs for Labour.

In the fifteenth place, you muſt view his Buttocks, and ſee if they are round, plump, full, and in an even level with his Body, or if long, that it be well raiſed behind, and ſpread forth at the ſetting on of the Tail, which is comely and beautiful; whereas the narrow-pin Buttock, the Hog or Swine-Rump, and the falling and down-let Buttocks are full of Deformity, and ſhew both an Injury in Nature, and that they are neither fit, nor becoming for Pad, Foot, Cloth, or Pillion.

Under the ſixteenth Conſideration come his hinder Thighs or Gaskins, which ſee they be well let down, even to the middle Joint, brawny, full and ſwelling; which very much argues Strength and Goodneſs, when the lank, ſlender Thigh indicates the contrary.

In the ſeventeenth place, view his Cambrels, have an eye to the Joint behind, and if it be but Skin and Bones, Veins and Sinews, or rather ſomewhat bending than too ſtrait, it is then perfect as it ought to be; but if it has Chaps or Sores on the inward Bow or Bending, then it is a Solender? If the Joint is ſwell'd generally all over, then he has got a Blow or Bruiſe; if the Swelling be particular, as in the Pit or hollow part, or on the inſide, and the Vein full and proud, and that it be ſoft, it is a Blood-Spavin; if hard, a Bone-Spavin; but if the Swelling be juſt behind, before the Knuckle, then you may know it is a Curb.

What you are next to view, are his hinder Legs; and ſee if they are lean, clean, flat, and ſinewy, then all is well; but if fat, they will not endure Labour; if ſwell'd, the Greaſe is melted in them; if the Horſe be ſcabbed above the Paſterns, he has the Scratches; if chapped under his Paſterns, he has Rains, and none of theſe are noiſome.

Laſtly, his Tail muſt be conſider'd; for the ſetting on of which, where there is a good Buttock, it can never ſtand ill; but where the contrary, there the Tail can never ſtand well; for it ought to ſtand broad, high, flat, and couched a little inward. See *Draught-Horſe*, *Horſe*, *Horſe's Age*, &c.

RUNNET. See *Cheeſelp-Bag*.

RUNNING-HORSE; a *Horſe* bred to run *Races*, a Diverſion, in a manner, peculiar to our own Country, and wherein divers of our Nobility and Gentry take much delight, tho', at the ſame time, the Keeping ſuch Horſes is very Expenſive; and it would be no good Oeconomy in any other than ſuch as have large Fortunes, to have any thing to do with them, and even ſome of thoſe have been, ſometimes, ſhock'd by them.

RUNNING OF THE REINS. See *Gonorrhœa*.

RUPTURE, otherwiſe call'd *Incording* or *Burſtneſs*; a Diſtemper in a *Horſe*, when the Rim, thin Film, or Caul, which holds up his Entrails, is broken, or over-ſtrain'd, or ſtretch'd, ſo that the Guts fall down either into his Cod or Flank; and this comes either by ſome Stripe or Blow, or by ſome Strain in leaping over a Hedge, Ditch, or Pales; or by teaching him to bound when he is too young; or by forcing him, when he is full, to run beyond his

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Strength. Sometimes it proceeds by a ſudden ſtopping of him upon uneven Ground, which tears the Rim of his Belly by his ſtraddling and ſlipping his hinder Legs. The Signs to know it, are his forſaking his Food, and ſtanding ſhearing and leaning on that Side where he is hurt; and if on that Side you ſearch with your Hands between his Stones and his Thighs, upwards to the Body, and ſomewhat above the Stones, you ſhall find the Gut it ſelf big and hard in the feeling, whereas on the other Side no ſuch thing is to met with.

There are many things in this Diſtemper preſcribed to be taken inwardly, ſuch as Valerian, Rupture-wort, Croſs-wort, *&c.* which, with the outward Means, make the Cure the more effectual, tho' very difficult at beſt. The outward Means are, bring the Horſe into a Place where there is a Beam over-thwart, and ſtrow it thick with Straw; then put on four Paſterns with four Rings on his Feet, with the looſe end of the Rope, and ſo draw all his four Feet together, and he will fall; then caſt the Rope over the Beam, and hoiſt him up ſo, that he may lie flat on his Back with his Legs upwards, without ſtruggling, when you are to bathe his Stones with warm Water and Butter melted together; and when the Stones are become ſomewhat warm and well mollify'd, raiſe them up from the Body with both your Hands, being clos'd by the Fingers cloſe together; and holding the Stones in your Hands, work down the Gut into the Body of the Horſe, by ſtroaking it downwards continually with both your Thumbs, till you perceive that Side of the Stone to be as ſmall as the other: ſo having return'd the Gut to the right Place, take a Liſt of two Fingers broad, thoroughly anointed with freſh Butter, and tie his Stones cloſe together with the ſame, as nigh the Body as may be, but not over hard, but ſo as you may put your Fingers between. That done, take the Horſe quickly down, and lead him gently into the Stable, keeping him warm, and let him not be ſtirr'd for the ſpace of three Weeks; but forget not the next day after you have put the Gut into its right Place, to unlooſe the Liſt and take it away; and as well at that time, as every day, once or twice after, to throw a Diſh or two of cold Water upon his Cods, which will make him ſhrink up his Stones, and thereby reſtrain the Gut from falling down: and at the three Weeks end, to make the Cure the more effectual, take away the Stone on the Side he is *Burſten*, ſo that he ſhall hardly be burſted on that Side again; and during the Cure, let him neither eat nor drink much, and let his Drink be always warm.

A more particular Receipt for a *Rupture*, is, to take common Pitch, Dragon's Blood, Powder of Bole Armoniack, Maſtick, and Frankincenſe, of each an Ounce; of which make a Plaiſter, and lay it upon his Loins and upon the Rupture, and let it remain till it falls off itſelf, it will cure him; yet conditionally, that you give him ſome ſtrengthning Things inwardly. Some preſcribe a Bag to cover his Stones with, in the Nature of a Quilt; the manner of preparing which, may be ſeen under the Word *Stone-ſxelling*.

RUPTURE. See *Hernia*.

RUPTURE-WORT, otherwiſe call'd *Turguet*, and in *Latin*, *Herniaria*, a Plant whoſe Branches lie upon the Ground; they are ſmall, knotty, and furniſhed with little long-iſh Leaves. The Seed is alſo ſmall, round, white, and grows in ſuch plenty, that it may be ſaid the whole Plant is Seed, and they alſo from hence call it *Millegrana*.

This Plant grows in dry Places, and eſpecially upon the Banks of Brooks; it flouriſhes in *June*, and holds on to the end of the Summer.

The Juice of this Plant being drank in White-wine, not only helps in caſe of a Suppreſſion of Urine, but alſo breaks the Stone in the Bladder, and brings it away. It's call'd *Herniaria*, becauſe that being mix'd with one's Drink, it admirably cures *Ruptures* and the falling down of the Guts; or being apply'd outwardly, does the ſame. The Herb being dry'd and reduc'd into Powder, is good for a Dyſentery, Flux of Blood, and againſt the Biting of Vipers and venomous Beaſts, as well taken inwardly, as apply'd outwardly; a Water diſtill'd from it, being taken for eight days, cures the Jaundice and Obſtructions of the Liver.

RUSH, or *Bull-ruſh*, in *Latin*, *Juncus* or *Scirpus*, a Plant, which in general hath neither Leaves nor Branches, but an infinite number of green, round, and ſlender Stems, that have Pith within them. *All Ruſhes* grow in Water, or near thoſe that are ſtanding Waters.

The Seed of a *Ruſh* being roaſted and drank in Wine mix'd with ſome Water, binds the Body, and ſtops the Whites in Women-kind; it provokes Urine, but cauſes the Head-Ach if you take too much of it; tho' if you take but a ſmall Quantity, it will make you ſleep.

Ruſhes, *Flags*, and ſuch like Aquaticks, being injurious to Land, the beſt way to deſtroy them is by draining, if you cut your Drains below the Roots, that they may take away the Matter which feeds them; and by laying of Aſhes or Soot on them, as alſo by plowing them up, laying of the Land in high Ridges to drain it, and by mowing.

RYE, a Diſeaſe to which *Hawks* are ſubject, proceeding from ſudden Cold after Heat and Labour: It produces a continual ſtoppage in the Head, which in a little time cauſes the *Frownce*, or a perpetual dropping Humour, very hard to be cur'd.

To prevent this Diſeaſe, do not ſet your Hawks on any cold Place, as on the Ground, or any low damp Room; but on a warm dry Perch, which, at ſuch times, ſhould be a little higher than uſual.

The Cure, if timely taken, is by giving her Reſt, and keeping her warm, by orderly feeding with theſe Directions: Her Food ſhould be opening and eaſy of Digeſtion, hot and moiſt and if you gave her ſometimes at her Meals two or three bruiſed Blades of Mace, it would do very well. You muſt alſo give her con-

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conſtantly with her Meat, a Confection of Clarify'd Butter, with Rue, Saffron, and Sugar-Candy in Powder, finely made up in Pellets; give her alſo good ſtore of Plumage, and keep her warm: they will looſen and open her, and cauſe her to throw with her Head, and when ſhe once comes to that, blow the Juice of Daiſy-roots, with a Quill or Straw, into her Nares an hour before you feed her, and blow the Juice of Sage into her Nares thrice a Week in the mornings; theſe are both good to purge away tough, ſlimy and corrupted congeal'd Filth, the Body being prediſpos'd to evacuate it.

The Cold or *Rye* in her Head, being apt, in time, to fall into her *Eyes*; you muſt in that Caſe apply the Remedy for *curing the Rye*, which is the Cauſe thereof: but if it has cauſed any *Film* or *Web* in the Eye, then take ſome white Ginger finely ſearced, and blowing it into the Eye with a Quill, it will break the Film; then Ivy-Juice is ſufficient.

RYE, in *Latin*, *Secale*; a Plant, of which there are two ſorts, which do not differ from one another, but the one is ſow'd in the Spring, and is ſmaller than the other, which is ſow'd towards the beginning of Winter. It ſhoots out ſeveral Stems, which grow five or ſix Foot high; the Leaves are long, narrow, and few in number, the Flowers are yellow Chives, grow in Bundles, and are rang'd in the Ears; at the tops of the Stems, the Ears are longer than thoſe of Wheat, and garniſhed with long Beards.

Rye is a Grain generally known, and does well upon any dry ſort of Land whatſoever, tho' the barreneſt Sand or Gravel. They ſow it with us about the beginning of *September*, after a Summer's fallow, in the drieſt time they can, according to the old ſaying, of ſowing *Rye in the Duſt, and Wheat in the Dirt*. They commonly allow two Buſhels of Seed to an Acre, but if is new broke up Ground, or Land ſubject to Worms, they allow about a Peck more.

A little ſprinkling of Dung or Mud upon *Rye* Land, will mightily advance a Crop, tho' it is laid but half the thickneſs it is for other Corn. Its Produce is commonly twenty Buſhels upon an Acre.

Some, to have Food for Cattle in *April*, which is uſually the ſcarceſt time of all the Year, eſpecially for Sheep and Lambs, ſplit the Ridges of their Wheat-Stubble, and ſow it with *Rye*, allowing about a Buſhel to an Acre, which they harrow in, and feed about *April*, or when they want it, and in *May* plough it up for a Fallow.

In ſome Places it is uſual to ſow Wheat and *Rye* mix'd, which grow together, and are reap'd together.

Rye is ripe when the Straw is turn'd yellow, and hangs the Ears, and that the Grain is hard. This Corn is not very apt to ſhed, and therefore if you find it Weedy, you muſt let it lie upon the Ground or Gravel, as they call it, after it has been eight or ten days, before you bind it, if the Weeds cut not dry ſooner; or elſe they will give in the Barn, hinder it to thraſh well, and will make it Muſty: but as it is a Grain that will grow in the Ear the ſooneſt of any when wet, ſo care muſt be taken, if Rain falls, to turn it once in two or three days at leaſt, and to lay the Ears upon the Stubble as high above the Ground as you can, and it will prevent it. If either *Rye* or Wheat be lodged, cut it, tho' not quite ripe; for if the Straw is broke, it will yield no more Nouriſhment to the Grain.

As for the preſerving of this ſort of Corn, *Rye* is much of the ſame Nature with *Wheat*, and is to be treated in the ſame manner, which ſee under that Head; but for keeping of *Rye*-Meal, the beſt way is firſt to bolt it, and ſearce it from the Bran, which is very apt to corrode and putrify it, and ſo it becomes Muſty: It may be put into a clean dry Cask, which is well bound and tight, treading of it in as hard as poſſibly you can, and then let it be headed in cloſe.

The Properties of *Rye*, are, to diſſipate and heat more than *Wheat*; its Flower, or rather the Bread made of it, being apply'd to the Head between two Linnen Cloths, with a little Vinegar, cures an inveterate Head-Ach. This Bread is of a viſcous, opilative Nature, hard of Digeſtion, and bad for the Stomach. Bread made of *Rye*-Meal alone, will kill the Worms, open and lightly paſs through the Body; yet it is not ſo good as *Wheat* Bread: If you mix *Rye* with *Wheat*-Flower, the Bread will be the lighter, better taſted, not over-charge the Stomach, and keep ſoft a long time. The Leaven of *Rye* is more proper for Impoſthumes than that of *Wheat*.

The way to diſtil *Rye* or any other Grain you pleaſe, as Wheat, and Oats, is thus; Fill about two thirds of a Retort with Corn, and diſtil it in a reverberating Furnace, cloſe to a naked Fire, by a gradual Fire, according to the Rules of Art; for by this means you will find in the Recipient, the volatile Spirit, Salt, and Oil, that deſcends through the Beak of the Retort, intermix'd and confounded with much Flegm; which, afterwards, may be rectify'd with a Sand-Bath in a Matraſs with a long Neck, cover'd with its own Helm well luted; and ſo you will, by repeated Rectifications, have a white and chryſtalline volatile Salt, or at leaſt a very penetrating Spirit, containing the Volatile which has been diſſolv'd; which may come to paſs, by reaſon of the great Diſpoſition the volatile Salts of Plants have to be diſſolv'd into Liquors, or to be diſſipated. You may likewiſe draw from it a volatile and very penetrating Oil, which has ſome Particles of the volatile Salt united with it.

The ſame Qualities may be almoſt aſcrib'd to this inflammable Spirit, drawn from theſe fermented Grains, as to that of Wine. It may alſo be uſed to the ſame Purpoſes. The Salt and volatile Spirit are very proper in all Diſeaſes where it is neceſſary to cut and attenuate ill Humours, and thruſt them thro' the Pores of the Fleſh and the Skin, by Sweats and inſenſible Tranſpiration.

It may alſo be uſed very much to the purpoſe in epidemical Diſtempers, and even in thoſe

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thoſe of the Breaſt, and eſpecially in Aſthmas and Pleuriſies; for they powerfully looſen the Phlegm which ſtops the Paſſages of Reſpiration, and forward Expectoration. They diſperſe the Vapours which are ſometimes mix'd therewith, and are even capable of producing Aſthmas, with any concourſe of Phlegm; they thin the coagulated Blood, that cauſes a Pleuriſy, provided they be given in time, and before the extravaſated Blood is chang'd into corrupt Matter.

The Doſe is from half a Scruple to a Drachm, in ſome Wine, Broth, or any other Liquor. They mix them likewiſe with Syrups or Opiates; they may likewiſe very well continue the Uſe of them, by giving a leſs Quantity at a time. The Volatile is chiefly uſed externally, and with it, they anoint thoſe Parts that are attack'd with the Rheumatiſm, or ſome other Pain proceeding from a cold Cauſe. It has not alſo been without Succeſs that they have imploy'd it to recall, and make the Spirits paſs into thoſe parts of the Body that are Paralytical.

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SABLE, the Heralds Word for a Black Colour in the Arms of Gentlemen, but in thoſe of the Nobility they call it a *Diamond*, and 'tis call'd *Saturn* in the Coats of Sovereign Princes.

'Tis expreſs'd in engraving by Strokes drawn perpendicularly a-croſs each other.

SACK, a Meaſure; a Sack of Cotton is One Hundred and half to Four Hundred; of Sheeps Wool, Twenty ſix Stone of Fourteen Pound to the Stone; but in *North Britain* the Cuſtom is Four and Twenty Stone of Sixteen Pound each.

SADDLE, a ſort of Seat put upon the Back of a Horſe for the Commodiouſneſs of the Rider, and ſeems to be abſolutely neceſſary ſince Cuſtom has made it ſo. Indeed the Antient *Romans* had not the Uſe of the *Saddle* and *Stirrups*; neither was it put in practice until the Time of *Conſtantine*, *Anno* 340. as we may learn of the *Greek* Hiſtorian *Zonaras*, who, throughout his whole Hiſtory makes no mention of a Saddle for a Horſe, before ſuch time as *Conſtans* endeavouring to deprive his Brother *Conſtantine*, both Sons of *Conſtantine* the Great, of the Empire, made Head againſt his Army, and entring into the Squadron where himſelf was, caſt him beſide the *Saddle* of his Horſe.

The Saddle ſhould be made commodious for the Horſeman, as well as adjuſted to the *Horſe*; and that it may not gall him, it ſhould reſt ſo, that as no part of it preſs his Back more than another; neither ſhould it any way reſt upon his Withers, Reins or Back-Bone, which is termed *upon the Length of it*: For if the Toes or Points of the Saddle's Fore-bow preſs too much the Horſe's Side, then the upper part of it will be void and hollow, and not cloſe enough to the Horſe's Back, by which Inconvenience the Horſe may come to halt: But if the Points of the Saddle's Fore-bow be too wide and open, they will preſs him near the upper part of the Saddle, and a little below the Withers, and ſo either hurt or pinch his Shoulders, and occaſion Sitfaſts that are difficult to cure: The Saddle in like manner will be faulty if the Hind-Bow be not exactly the Shape and Circumference of the Body where it reſts, and will quickly ſpoil the Horſe where it preſſes moſt.

The next thing to be conſider'd is the Stuffings of the Pannels, which ſhould not be above the thickneſs of Two Fingers, and ſhould be either of Deers Hair, or the long Hair of Horſes Manes and Tails, or even that of Oxen's Tails, which does not harden near ſo much with the Sweat as the ordinary Hair of Oxen and Cows. Some ſtuff their Saddle-Pannels with well dry'd Moſs, and ſay it is very proper for this Uſe.

The Saddle ſhould be placed exactly on the middle of the Back, the Fore-bow juſt at the Want of the Shoulders; if the Saddle is placed too forwards, the Skin and Fleſh of the Shoulders will be forced as it were forwards, and appear raiſed high at the Points of the Fore-bow: The ſame will happen if the Pannels are too much ſtuffed before, or that the Toes of the Fore-bow be too narrow and ſtreight.

That a Saddle may be commodious for the Rider, it ſhould be low, and not too much elevated above the Horſe's Back; the Fore-bow of it ſhould not be made with a kind of raiſed Neck, but the Saddle-Withers ſhould be low, and but Two or Three Fingers Breadth above the Withers: The Fore-part of the Saddle ſhould alſo be but a very little elevated above the Hind: If you deſign a Saddle ſhould be low upon a Horſe, order the Sadler, when he is to fix the Bow upon the Bands, whether they be of Iron or Wood, to place the Bands near to each other, eſpecially upon the upper part of the Inſide of the Fore-bow, pretty near to the Withers of it. The *Engliſh* Sadlers are eſteemed, even by the moſt judicious Foreigners, to be the beſt Artiſts in the World; and the Saddles they make are of ſeveral ſorts, as 1. *The Running Saddle*, which is a ſmall one without any Skirts. 2. *Burford Saddle*, that has the Seat plain and the Skirts plain. 3. *Pad Saddle*, of which there are Two ſorts, ſome being made with Burrs before the Seat, others with Bolſters under the Thighs. 4. A *French Pad Saddle*, the Burrs of which come wholly round the Seat. 5. A *Portmanteau Saddle*, that has a Cantle behind the Seat, to keep the Portmanteau or other Carriage off the Rider's Back. 6. A *War Saddle*, that has a Cantle and a Bolſter behind and before, alſo a fair Boiſter. 7. The *Pack-Saddle*. 8. A *Side Saddle* for Women.

SADDLE-GALL, the Galling of a Horſe's Back with a Saddle; when it is of no conſiderable Depth, it is cured by waſhing with Urine or warm Wine; and ſometimes, when the Wound is large, with the ſecond Water, ſtrewing the Wound with the Powder of an old Rope or Flax, and conſuming the Proud Fleſh with Colcothar of Vitriol. See *Gall'd Back*.

SAFFRON-FLOWER, otherwiſe call'd *Crocus*, is a Bulbous Plant and cultivated in Gardens. Grammarians have given it the Name of ἐγχύσις derived from κρύος *Frigus*, for that Saffron blows in Winter: *Crocus* alſo comes from χείρας which ſignifies a Thread or Hair, or Weavers Wool, becauſe Saffron when it is dry and in Strings very much reſembles it. The *Stamina* or Flowers are alſo in *Greek* called κροκίδες, for that generally ſpeaking, there are no *Stamina* of any Flowers more beautiful, and at the ſame time more uſeful than thoſe of Saffron.

Saffron is deſcrib'd in general, to be a Plant that from its Bulb ſhoots forth long narrow Leaves, in the midſt of which the Stem riſes, and in the extremity of it grows a Flower in the Shape of a Lily, 'tis divided into ſix parts, in the middle of the Flower riſes the Chive, divided with three Strings, and cut like a Cock's Comb: This Chive is the Saffron, the Cup turns to an oblong Fruit, and raiſed three corner wiſe, divided into as many Cells full of Seed ſomewhat round.

There are two ſorts of *Crocus*'s, the Spring and the Fall; ſome have Yellow Flowers and ſome

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Blue, ſome White and ſome mix'd colour'd; ſome of them are double and ſome ſingle; ſome of them have but two Flowers; others broad Leaves, and ſome narrow.

The true *Crocus* is that which blows in Autumn, which ſmells pleaſantly, and whoſe Flowers are commonly of a Red Purple Colour: This ſort is very much ſought after for the Beauty of its *Stamina*, ſays the Author of *The Retired Gardiner*, whereas the *Field Crocus* is cultivated in Gardens for nothing but a Show.

The true *Crocus* which our Gardiners cultivate, is multiply'd rather by Bulbs than Seed, becauſe the laſt way is tedious; and beſides this Plant produces Suckers enough to increaſe its Species in a little time, the *Crocus* requires a pretty ſubſtantial Soil, that is neither too fat nor too lean, to be planted in the Sun, and in open Ground.

The Time of diſplanting their Bulbs is always when their Flowers are gone, which falls out towards Autumn: After theſe Bulbs are diſplanted the Gardiner muſt be ſure to keep them always Three Weeks without replanting them, and to carry them to an Airy Place, yet where the Sun does not ſhine, that they may there acquire the Diſpoſitions neceſſary for new Productions.

When he is about planting theſe Bulbs, he may do it either in Beds or the Compartments of a Parterre, or in Borders, and there he is to place them in Drills drawn by a Line, in Holes Three Inches deep, and at the ſame diſtance from one another: Some diſplant the *Crocus* in *March*, and leave them in the Air till Autumn, when they replant them, not expecting Flowers till the following Year.

They leave the Bulbs in this Condition Three Years, during which Time they will not want to be tranſplanted; but after that they ſhould take away all the Suckers they have produc'd: One thing the Gardiner muſt particularly mind in cultivating the *Crocus*, and that is, after the Flower is blown, to gather the *Stamina*, which grow in the middle; this ſhould be done early in the Morning, or in the Evening about Sun-ſet; the way of doing it, is to hold under them a white Paper or Linnen Cloth to catch them in.

Our *Engliſh Saffron* is juſtly reckon'd the beſt in the World; and after you have gather'd it as aforeſaid, the next Work is drying it, which may be done in a ſmall Kiln made of Clay, and with very little Fire, but careful Attendance; Three Pounds thereof moſt uſually making One dry. The Advantage of this Plant is very conſiderable, for one Acre may bear from Seven to Fifteen Pounds value; and it has been ſold from Twenty Shillings to Five Pounds *per* Pound; whereas the Coſt in the Management may amount to about Four Pounds.

M. *Chomel* ſays, That *Saffron* is of an opening and digeſtive Nature; that an Extract of the Flowers fortifies the Heart, purifies the Blood, expels Poiſon, and being eaten or drank, promotes Spitting, Urine and the Menſes: If uſed too much, it offends the Head as well as its Smell. Its Chives ſerve to dye Yellow.

SAFFRON (*Baſtard*) a Plant whoſe Stem is a Cubit high or more, round, ſtrait, hard, whitiſh, with many Branches which grow up from about the middle of the Stem: Its Leaves are long, firm, ſmooth, having pointed Veins even to the top, and beſet with ſmall, thin and weak Prickles; they ſtick to the Branches without Stalks: This Plant produces ſtaring Heads, longiſh at top, and form'd ſcaly like Artichoaks, with ſome Leaves, opening underneath Star-like, and they are alſo prickly: They flouriſh in *July* and *Auguſt*: They are found, ſays *Chomel*, near *Straſburg* in *Germany*, but yet cultivated in Gardens.

The Flower of this Plant ſerves poor People inſtead of Saffron, in their Victuals: It looſens the Body; the Juice extracted from it, when it is freſh, being drank to the Quantity of an Ounce, in Three Ounces of Chicken Broth, or Hydromel, purges Flegm admirably well.

SAFFRON (Wild) in Latin *Fuſus agreſtis*, by ſome alſo call'd *Fuſus attractabilis*, is a prickly Herb like a Baſtard-Saffron; except that its Leaves are long at the top of the Stems, which Stems are for the moſt part naked without any Leaves, and are very rough; Women make uſe of them inſtead of a Spindle to ſpin; they produce at the top a ſort of Buttons or Tufts full of ſharp Prickles: The Flower is Yellow, tho' in ſome places it is Red: This Plant grows wild on Hills and in Barren Places, and flouriſhes in *Auguſt* and *September*.

The Seed and Leaves of it taken in Wine and a little Pepper is good againſt the Stinging of Scorpions: It's pretended that thoſe who hold this Herb in their Hands will feel no Pain from the Stinging of a Scorpion.

SAFFRON-KILN, a Kiln to dry Saffron with; it conſiſts of an Oaken Frame, lath'd on every ſide, Twelve Inches Square in the bottom, two Foot high, and two Foot ſquare in the bottom, upon which is nail'd a Hair-Cloth, and ſtrain'd hard by Wedges drove into the ſides, having a ſquare Board, and a Weight to preſs it down, weighing about a quarter of an hundred. The inſide of the Kiln is covered all over with the ſtrongeſt Potters Clay very well wrought with a little Sand; the bottom muſt be lin'd with Clay four or five Inches thick, which is the Hearth to lay the Fire on, level therewith is to be made a little Hole to put the Fire in; the outſide may be plaiſter'd over with Lime and Hair.

SAGE, a Plant of which there are ſeveral ſorts, the Red, the Green, the ſmall, variegated, &c. there are only but two ſorts raiſed in our Gardens; the firſt hath large oblong Leaves, of a Whitiſh Colour, ſometimes of a White Purple, and at others of ſeveral Colours together, always cottony, of a ſtrong Odour, but not in the leaſt diſagreeable: It has Woody Stems of a Black Green, divided into ſeveral Branches, at the top of which grow the Flowers, which are ſingle and with Lips, the uppermoſt of which is ſometimes arch'd and ſometimes crooked; that beneath is divided into three parts, riſing in a bunch without, being hollow like a Spoon: From the middle of the Cup riſes a Chive, faſtned like a Nail to the hind part of the Flower, attended as it were by four Embrio's, which in time become a round Seed, incloſ'd in a Capſula, which ſerves as a Cup to the Flower. The ſecond ſort has leſs Leaves, of a Whiter Colour, and a ſtronger Odour; but the Stems are like thoſe of the former; ſome of theſe ſorts have Leaves of ſeveral Colours, which make an agreeable Show in a Garden, where they ſerve for Borders or Edgings, and for the planting of one for that purpoſe, ſee *Edgings*.

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This Herb being apt to be infected by Serpents and Toads with their Venomous Breaths, muſt before it is uſed, be waſht in Wine, and to prevent the Infection of the ſaid Creatures, who willingly cover themſelves under its Shade, ſome adviſe to have them always grow together with Rue.

The tender Tops of its Leaves, but principally the Flowers, are allowed to be wholeſom in our cold Sallads, but yet ſo as not to domineer.

This Plant is endued with ſo many and wonderful Properties, as that the aſſiduous Uſe of it is ſaid to render Men immortal. Mr. *Chomel* aſcribes more particularly ſeveral Virtues to the ſmall Sage; ſaying that it is good againſt all Flegmatick Humours if taken inwardly, or apply'd outwardly: It's alſo good for the Falling-Sickneſs, Lethargy, Palſy, and all Flegmatick Rheums; the Leaves of this Herb being dry'd and eaten is proper to hinder Women to miſcarry: It fortifies, warms and dries. It has a ſingular Virtue to comfort oppreſt and weak Nerves, and for this end they prepare Wine of it to be drank, and Fomentations with a Decoction of it for the ſhaking of the Hands and other parts, and to create an Appetite and cleanſe the Stomach that is full of ill Humours: They often uſe Sage in Potages and otherwiſe; it relieves the Headach, and cleanſes the Teeth and Gums; being boil'd in Wine it creates a Sweet Breath: There is a Water diſtill'd from it which clears the Eye-ſight, a Conſerve of the Flowers of Sage has the ſame Virtues: Sage-Leaves are uſed inſtead of Tea, and believed to be much more wholeſom: Some ſay it is good to fortifie the Brain and to attenuate Flegm. In *France* the Sage of *Languedoc* and other hot Countries has the Preference, becauſe it is ſtronger and hotter; and they renew it every Year in that Country in their Garden Borders.

The ſame Author deſcribing the Wild Sage and its Virtues, ſays, it is very like unto Hore-Hound; except that its Leaves are longer, thicker, harder, more Hairy, whiter, and of a good Smell; that it ſhoots forth ſeveral Branches from its Root, which are alſo whiter than thoſe of Hore-Hound; that it grows in the Mountains and uncultivated Places, and blooms in *Auguſt*; that it is ſharp and bitter to the Taſte; that a Decoction of its Leaves being drank, promotes the *Menſes*, is helpful in Childbearing and brings away the After-burden; and laſtly, that if one ſits down on a Decoction of it, it will promote Urine and the *Menſes*.

SAINFOIN, call'd by ſome, *Holy day*, is of two ſorts, the large and the ſmall; the firſt is call'd *Onobrychis major*, and the ſecond *Onobrychis minor* from Ὄνος an Aſs, and βρύκω to bite, meaning that Sainfoin is Aſſes Foot, tho' it's not on that account that People take ſo much Pains to ſow it.

The great Saintfoin is a Plant that ſhoots forth ſeveral Stalks a Foot long, which creep along the Ground; its Leaves are oblong, narrow, but growing broader at the end, Green on the upper and White and Hairy on the under ſide, growing by Pairs on each ſide, and terminating in a ſingle Leaf, pointed at the end as well as others: The Plants bear Papilionaceous Flowers, like an Ear of Corn, very cloſe and commonly growing out of the Angle of the Leaves next the Stalk: They are leguminous Flowers, White and ſometimes Red, each ſupported by a Hairy Cup, from the middle of which riſes a Style, which in time becomes a Cod, creſted like a Cock's Comb, which turns to a tinged Husk, ſometimes pointed at the ends, full of Seeds like little Kidneys. It is from its being pointed that M. *Tournefort* gives this Plant the Name of *Onobrychis foliis vicæ fructu Echinato Major.*

The ſmall Saintoin differs only from the large, in that it is leſs every way, excepting the Husks, which are alike.

Sainfoin grows beſt in Hilly Stony Places; it does not thrive well in moiſt Ground: When you would make uſe of it in Gardening, two things are to be obſerved, firſt, that it be ſown in Walks of great Parks; and ſecondly, that thoſe Parks be not ſituated in moiſt places. This Plant is multiply'd by Seed: When you would make Walks of Sainfoin, to make them the neater, draw 'em out all with a Line, and ſet them in hard Gravell'd Paths on each ſide. It looks very agreeably, eſpecially when it blows, it ſhould be cut down when it is thoroughly ripe.

This ſort of Graſs has obtain'd the Preference above Clover-Graſs in *England*, as continuing longer in Proof than it; ſo that in ſome parts of the Kingdom it has been growing Twenty Years in poor Land, and has ſo far improved the ſame, that from a Noble an Acre, Twenty Acres together have been conſtantly worth Thirty Shillings *per* Acre, and ſtill continued to be good: It will thrive generally on the pooreſt and barreneſt Land we have, except in ſheer and ſlight Sands, and all Clays, and other cold and wet Lands, which are not proper for it; for on rich Lands the Weeds deſtroy it; beſides which it does conſiderably meliorate and not barrenize the Land on which it grows, which may be broke up and ſown with Corn till it be out of heart, and then ſow'd with Sainfoin as before.

Sainfoin muſt be ſow'd in a far greater quantity than the Clover Graſs Seed, becauſe that Seed is much larger and higher, and it may be ſown with Oats and Barley as the Clover; the beſt Proportion is Four Buſhel on an Acre, for which the Ground muſt be made fine, as is uſually done for Barley; let it not be fed the firſt Year, becauſe the Sweetneſs thereof will provoke the Cattle to bite too near the Ground, very much to the Injury of the Sainfoin. The beſt Sowing time alone is from the beginning of *Auguſt* to the end of *September*; but if mix'd with other Grain, then from the beginning of *February* to the end of *March*, and the earlier the better in either Seaſon; but it is better ſown alone than with other Grain: The Land muſt be well harrow'd both before and after; much treading is injurious to it, ſo that great Cattle ſhould be kept out of it to the third Year: If preſerv'd for Mowing it muſt be laid up in the beginning of *April*; being cut about the middle of *May*, it makes excellent Hay, feeds Beeves admirably well, breeds abundance of Milk, that makes excellent Butter; and in the Autumn and part of the Winter, Sheep may feed upon it, which will fatten them very ſuddenly. Some ſay they have found a very great Advantage by Watering Sainfoin in dry Weather, at new Sowing of it, and when it comes up, which they do with a Water-Cart, carrying the Water in a Caſk, at the end of which there is a Tap which

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lets the Water run into a long Trough, as long as the breadth of the Cart, which is full of ſmall Holes.

Sainfoin is made uſe of in Phyſick inwardly and outwardly: It opens the Pores, provokes Sweating and helps Digeſtion.

SALIENT, a Term in Heraldry, for a Lyon in a leaping Poſture, and ſtanding ſo that his Right Fore-Foot is in the Dexter Chief Point, and his Hinder Left-Foot in the Sinifter Baſe Point of the Eſcutcheon, by which it is diſtinguiſhed from *Rampant*.

SALLET, in general conſiſts of certain eſculent Plants and Herbs, improved by Culture, Induſtry and Art of the Gardiner; or according to others, a Compoſition of edule Plants and Roots of ſeveral Kinds, to be eaten raw or green, blanched or candied, ſimple and by themſelves, or intermingled with others, according to the Seaſon: In ſhort, by Sallet we are to underſtand a particular Compoſition of certain crude and freſh Herbs, ſuch as uſually are, or ſafely may be eaten with ſome acetous Juice, Oil, Salt, &c. to give them a grateful Guſt and Vehicle.

The Materials of Sallets conſiſting of Roots, Stalks, Leaves, Buds, Flowers, &c. tho' they have been treated of under their reſpective Heads in the Courſe of this Work, yet having ſcarcely conſider'd 'em at all as they have Relation to Salleting, we ſhall enumerate them and their Uſes under this Article.

1. *Alexander*, much of the ſame Nature with Parſly, is moderately hot and of a cleanſing Nature, deobſtructing, nouriſhing and comforting the Stomach: The gentle freſh Sprouts, Buds and Tops are to be made choice of, and the Stalks eaten in the Spring, and when blanch'd, in Winter likewiſe, with Oil, Pepper, Salt, &c. by themſelves or in Compoſition: They alſo make an excellent Vernal Pottage.

2. *Artichaux*, hot and dry, the Heads being ſlit in quarters firſt eaten raw, with Oil, a little Vinegar, Salt and Pepper, gratefully recommend a Glaſs of Wine at the end of Meals: When tender and ſmall they are fry'd in freſh Butter criſp with Parſly: They ſometimes broil them in *Italy*, and as the ſcaly Leaves open, baſte them with freſh and ſweet Oil. The Stalk is blanched in Autumn, and the Pith eaten raw or broiled; the way of preſerving them freſh all Winter is by ſeparating the Bottom from the Leaves, and after parboiling, allowing to every Bottom a ſmall Earthen glaz'd Pot, burying it all over in freſh melted Butter, as they do Wild Fowl, &c. or if more than one, in a large Pot in the ſame Bed and Covering, Layer upon Layer: They are alſo preſerved by ſtringing them on a Packthread, a clean Paper being put between every Bottom, to hinder them from touching one another, and ſo hung up in a dry place: They are likewiſe pickled. It's not many Years, ſays Mr. *Evelyn*, ſince this noble Thiſtle came firſt to us from *Italy*, improved to this magnitude by Culture, and ſo rare in *England*, that they were commonly ſold for Five Shillings apiece. It may be farther obſerv'd that the Stalks of the *Spaniſh* Cardon, a wild and ſmaller Artichoak, with ſharp-pointed Leaves and leſſer Head, being blanched and tender, are ſerved up without Pepper, &c.

3. *Baſil* imparts a grateful Flavour if not too ſtrong, ſomewhat offenſive to the Eyes, and therefore the tender Tops are to be very ſparingly uſed in our Sallet.

4. *Baulm*, whoſe tender Leaves are uſed in Compoſition with other Herbs, and the Sprigs, freſh gather'd, put into Wine or other Drinks, during the Heat of Summer, give it a marvellous Quickneſs.

5. *Beet*, whoſe Root, eſpecially of the Red, being cut into thin ſlices and boiled, when cold, is of it ſelf a grateful Winter-Sallet; or being mingled with other *Oluſcula*, Oil, Vinegar, Salt, &c. There is a Beet growing near the Sea, which is the moſt delicate of all: The Root of the Red Beet par'd into thin ſlices and Circles, are by the *French* and *Italians* contriv'd into curious Figures to adorn their Sallets.

6. *Blite*, or *Engliſh Mercury*, call'd by our Country Houſe-Wives *All-Good*; the gentle Turiones and Tops may be eaten like Aſparagus.

7. *Borrage*, whoſe tender Leaves, and Flowers eſpecially, may be eaten in Compoſition, but above all, the Sprigs in Wine.

8. *Bugloſs*, in Nature much like the other.

9. *Buds*, the firſt Rudiments and Tops of moſt Sallet-Plants, preferable to all other leſs tender Parts, ſuch as Aſhen-Keys, Broom-Buds, hot and dry, and being pickled, are ſprinkled among the Sallets, or eaten by themſelves.

Mr. *Evelyn* likewiſe reckons *Cabbages* or *Cole* and *Carrots* in the Number; ſo is *Chervil*, whoſe tender Tops with other Herbs are never to be wanting in our Sallets as long as they can be had, being exceedingly wholſom and chearing the Spirits; neither is *Clary*, when tender, to be rejected; and the tender Winders of *Clavers*, with young *Nettle-Tops* are uſed in Lenten Pottages.

10. The Tops and Leaves of *Corn-Sallet* are a Sallet of themſelves, ſeaſonably eaten with other Salleting, the whole Winter long and early Spring.

11. The tender Leaves, Calices, Capuchin, *Capers* and Flowers of *Creſſes*, are laudably mixt with the colder Plants; and the Buds being Candy'd are likewiſe uſed in Stewings all Winter.

12. *Cucumber*, tho' moiſt and cold, the moſt approved Sallet alone, or in Compoſition, of all the *Vinaigrets*, if rightly prepared, by rectifying the vulgar Miſtake of extracting the Juice, in which it ſhould rather be ſoaked, nor is it to be over Oiled; but par'd, cut in thin ſlices, with a Clove or two of Onion to correct the Crudity, macerated in the Juice, often turn'd and moderately drain'd; ſome eat them as ſoon as they are cut, and retain the Liquor, which in Mr. *Evelyn*'s Opinion is the moſt approved Method. The Pulp in Broth is greatly refreſhing, and may be mingled in moſt Sallets without the leaſt damage. The ſmaller ſort known by the Name of *Gerckems*, muriated with the Seeds of Dill and *Mango* Pickle, are for the Winter.

13. *Dandelion*, macerated in ſeveral Waters, tho' ſomewhat opening, is very wholſom, and little inferior to Succory, Endive, &c.

14. *Earth-Nuts*, when the Rind is pared off, are eaten raw by Country People, with a little Pepper; but they are beſt boil'd, or rather in Pottage.

15. *Elder-Flowers*, infuſed in Vinegar, are grateful both to the Stomach and Taſte; but the Leaves being ſomewhat rank of Smell, are not commendable in Sallets.

16. The

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16. The largeſt, tendereſt, and whiteſt Leaves of *Endive* are beſt boiled, and leſs crude; the curled are more delicate, being eaten alone or in Compoſition; the ampler Leaves are preferr'd by many before Lettice.

17. The Stalks of *Fennel* are to be peel'd while young, and then dreſs'd like Sellery; the tender Tufts and Leaves emerging, being minced, are eaten alone with Vinegar, or Oil and Pepper, and to correct the colder Materials, enter properly into Compoſition: There is a very ſmall Green Worm which ſometimes lodges in the Stem of this Plant, which is to be taken out, as the Red one in that of Sellery.

18. *Flowers*, chiefly of the Aromatick Eſculents and Plants are preferable, as being generally endow'd with the Virtues of their Simples in a more intenſe degree, and therefore may be eaten alone in their proper Vehicles, or in Compoſition with other Salleting ſprinkled amongſt them; but they give a more palatable Reliſh, being infuſed in Vinegar; eſpecially thoſe of the Clove Gilliflower, Elder, Orange, Cowſlip, Roſemary, Arch-Angel, Sage, &c.

19. We abſolutely forbid the entrance of *Garlick* into our Salleting, any farther than a light touch on the Diſh with a Clove thereof, much better ſupply'd by the gentler Rocambol.

20. The Root of *Goatsbeard* is excellent even in Sallet, very nutritive, and exceeding profitable for the Breaſt; but *Hops* are rather Medicinal than fit for Sallet, except the Buds and young Tendrels, which may be eaten raw, but more conveniently being boil'd.

21. *Hyſſop*, *Marjoram*, *Marigold*, &c. going under the Name of Pot-Herbs, are much more proper for Broths and Decoctions, than the tender Sallet; yet the Tops and Flowers reduced to Powder, are by ſome reſerved for ſtrewings upon the colder Ingredients, communicating no ungrateful Fragrancy.

22. *Jack by the Hedge*, or *Sauce alone*, is eaten as other Sallets, eſpecially by Country People, growing wild under their Banks and Hedges.

23. The ſlender and Green Tops of *Leeks* and *Chibbols* being a little ſhred, do not amiſs in the Compoſitions of Sallets.

24. *Lettice*, by reaſon of its ſoporiferous quality, ever was and ſtill continues the principal Foundation of the univerſal Tribe of Sallets, which is to cool and refreſh, beſides its other Properties; and it is ſo harmleſs, that it may be ſafely eaten raw in Fevers: Indeed we meet with nothing among all our crude Materials and Sallet-ſtore ſo proper to mingle with any of the reſt, nor ſo wholeſom to be eaten alone or in Compoſition moderately, with Vinegar, Pepper, Oil, &c, as Lettice; and there was rarely in the laſt Century any other Salleting ſerv'd up to the beſt Tables, with unblanch'd Endive, Succory and Purſlane, when Sugar and Vinegar were the conſtant Vehicles; but the firſt has been ſince almoſt wholly baniſh'd.

25. *Mallows*, by reaſon of their Clammineſs are baniſh'd from our Sallet, tho' by ſome much commended and eaten with Oil and Vinegar, and ſome with Butter.

26. A perfect good *Melon* is as harmleſs a Fruit as any, and may ſafely be mingled with Sallet, in pulp or ſlices, or more properly be eaten by it ſelf, with a little Salt and Pepper. Mr. *Evelyn* ſays, this Fruit was very rarely cultivated in *England*, till Sir *George Gardener* came out of *Spain*, and he remember'd when any ordinary Melon had been ſold for Five or Six Shillings. The ſmall unripe Fruit, when the others are paſt, may be pickled with Mango, and are very delicate.

27. *Mint*, and more particularly the gentler Tops of the *Orange-Mint*, enter well into our Compoſition of Sallets, or are grateful alone, as are alſo the other ſorts, with the Juice of Orange and a little Sugar.

28. Mr. *Evelyn* is for baniſhing *Muſhrooms* out of our Sallet Furniture; and he thinks 'em only tollerable in this Climate, if being freſh and skilfully choſen, they are to be accommodated with the niceſt Care and Circumſpection, ſince they are generally thought to have ſomething malignant in them: However, thoſe which are eſteem'd beſt and leaſt pernicious, are ſuch as ariſe in rich, airy and dry Paſture Grounds, moderately ſwelling, round and firm, and underneath of a paliſh Saffroniſh Colour, curiouſly radiated in parallel Lines and Edges; which becoming either Yellow, Orange or Black, are to be rejected.

29. *Muſtard* is ſo neceſſary an Ingredient in all cold and raw Salletting, that it is very rarely to be left out, if at all.

30. The Buds and tender Cime of *Nettles* are by ſome eaten raw, by others boiled, eſpecially in Spring Pottage with other Herbs.

31. *Onions*, the beſt of which are brought out *of Spain* and *Portugal*, being eaten crude and alone with Oil, Vinegar and Pepper, are own'd in Sallet not to be ſo hot as Garlick, nor at all ſo rank: we ſupply our cold Sallets with the Porrum ſectile, Tops of Leeks and Eſchalots, of Guſt more exalted, yet not to the degree of Garlick; or by what of later uſe is much preferred, with a Clove or two of Rocambol, of a yet milder and delicate Nature, which by rubbing the Diſh only, imparts its Virtue agreeably enough.

32. The ſub-acid *Orange*, ſharpens the Appetite, exceedingly refreſhes and reſiſts Putrefaction, the Lemon is ſomewhat more acute, cooling and extinguiſhing Thirſt; nay the very Spoils of Orange and Lemon being ſhred and ſprinkled amongſt other Herbs, correct the Acrimony: But they are the tender Seedlings from the hot Bed that impart an *Aromatic* exceedingly grateful to the Stomach.

33. *Parſnip*, firſt boiled, being cold, is of it ſelf a Winter Sallet, eaten with Oil, Vinegar, &c.

34. *Peaſe*, more particularly the Pod of the Sugar-Peaſe, when firſt beginning to appear, with the Husk and Tendrels, affording a pretty Acid, enter into the Compoſition of Sallets, as do thoſe of the Hops and the Vine.

35. *Pepper* being of univerſal Uſe to correct and temper the cooler Herbs, and ſuch as abound in Moiſture, is an Ingredient never to be omited out of your Sallets, provided it be not minutely beaten to an almoſt unpalpable Duſt, which is very pernicious, and frequently adheres and ſticks in the folds of the Stomach, where inſtead of promoting Concoction, it often cauſes the Heart-Ach, and fires the Blood, and it ſhould therefore be groſly bruiſed.

36. The *Indian Capſicum*, tho' ſuperlatively hot and burning, yet by Art and Mixture is render'd not only ſafe but very agreeable in our Sallets; for which end take the Pods and dry them well

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well in a Pan, and when they are become ſufficiently hard, cut 'em into ſmall pieces, and ſtamp 'em in a Mortar to Duſt, to each ounce of which add a Pound of Wheat Flower, fermented with a little Leaven; knead and make 'em into Cakes or Loaves cut long ways; re-bake 'em a ſecond time, till they are Stone hard, pound them again as before, and ſearce it thro' a fine Sieve, for a very proper Seaſoning inſtead of common Pepper; the Mordacity thus allay'd, be ſure to make the Mortar very clean before you ſtamp any thing elſe in it: The Green Husks or firſt peeping Buds of the Wallnut-Tree dry'd to Powder, ſerve for Pepper in ſome places, and ſo do Myrtle-Berries.

37. *Parſly*, an Herb not ſo convenient in our crude Sallet, as when decocted on a Medicinal account; however, ſome few tops of the decocted Leaves may be admitted.

38. *Pimpernel*, or our common *Burnet*, is of ſo chearing and exhilerating a Quality, and ſo generally commended, that it has admittance into all our Sallets; but a freſh ſprig of it in Wine recommends it to us as its moſt genuine Element.

39. *Purſlain*, eſpecially the *Golden* ones, whilſt tender, next the Seed-Leaves, with the young Stalks, being eminently moiſt and cooling, is generally entertain'd in all our Sallets, mingled with the hotter Herbs: It is likewiſe familiarly eaten alone with Oil and Vinegar; but with moderation, as having been ſometimes found to corrupt in the Stomach; but being pickled it's not ſo apt to do ſo: ſome eat it cold after it has been boil'd; the newly peeping Leaves, tho' rarely uſed, of the Shrub *Halimas*, which is a ſort of *Sea-Purſlain*, afford no unpleaſant *Acidulæ*, even during Winter, if it does not prove too ſevere.

40. The larger Roots of *Radiſhes* are often ſliced and put in our Sallets, but they are much inferior to the young ſeedling Leaves and Roots raiſed on the hot Bed almoſt the whole Year round, affording a very grateful Mordacity, and ſufficiently attemper the cooler ingredients. The *Horſe-Radiſh* being a notable Antiſcorbutick, may be eaten all the Winter, and on that Account is an excellent Ingredient in the Compoſition of Muſtard, as are alſo the thin Shavings mingled with our cold Herbs: More particularly take Horſe-Radiſh, whilſt newly drawn out of the Earth, otherwiſe laid to ſteep in Water a competent time; then grate it on a Grater which has no bottom, that ſo it may paſs through like a Mucilage, into a Diſh of Earthen Ware; this being temper'd with Vinegar in which a little Sugar has been diſſolved, you have Sauce ſupplying Muſtard to the Sallet, and ſerving likewiſe for any Diſh beſides.

41. The tender Roots of *Rampion* are eaten in the Spring like thoſe of Radiſhes. *Rocket* muſt be qualified with Lettice, Purſlain, and the reſt. And tho' *Roſemary-Leaves* are not uſed with our Sallet Furniture, yet the Flowers are always welcom in Vinegar.

42. The Tops of *Red Sage* well pick'd and waſh'd, being often defil'd with Venomous Slime and almoſt imperceptible Inſects, with the Flowers, retain all the noble Properties of the other hot Plants, and therefore we muſt allow the tender Summits of the young Leaves, but principally the Flowers, in our cold Sallet, yet not ſo as to domineer.

43. *Samfier*, growing on the Sea-Cliffs, not only pickled, but crude and cold, when young and tender, has ſuch Virtue and ſo far preferable to our hotteſt Herbs and Sallet Ingredients, that Mr. *Evelyn* Wonders it has not been long ſince propagated in our Gardens: He ſays, it does not indeed pickle ſo well, as being of a tender Stalk and Leaf; but in all other reſpects for compoſing Sallets, it has nothing like it.

44. A few of the Tender Leaves of *Scurvy Graſs of the Garden*, but eſpecially *of the Sea*, may be admitted into our Sallet Compoſition.

45. The tender Leaves of the blancht Stalk of *Sellery* do well in our Sallet, as likewiſe the ſlices of the whitned Stems, which being crimp and ſhort, firſt peel'd and ſlit long-wiſe, are eaten with Oil, Vinegar, Salt and Pepper: It's almoſt ever placed, for its high and grateful Taſte, in the middle of the grand Sallet. Caution is to be given of a ſmall Red Worm often lurking in theſe Stalks, as the Green does in Fennel.

46. *Skirrets* are ſeldom eaten raw, but *Sorrels* are never to be excluded out of our Sallets; and *Sparagus* is ſometimes, but very ſeldom, eaten raw with Oil and Vinegar. *Spinage* of old was not uſed in Sallets, and the oftner kept out, that is the Crude, the better: and *wild Succory* with the narrow dark Leaf, being a little edulcorated with Sugar and Vinegar, is by ſome eaten in the Summer, and more grateful to the Stomach than to the Pallate.

47. *Tanſy* muſt be ſparingly mixt with our cold Sallet, and is much fitter, tho' in a very ſmall quantity, for the Pan, being qualified with the Juices of other freſh Herbs, at the entrance of the Spring, and then fry'd browniſh, is eaten hot with the Juice of Orange and Sugar, as one of the moſt agreeable of all the boil'd Herbaceous Diſhes.

48. The Tops and young Shoots of *Terragon*, like thoſe of Rocket, never are to be ſecluded from our Compoſition, eſpeciall where there is much Lettice.

49. The young Stalk of our Lady's Milky or dapled *Thiſtle*, about the Month of *May*, being peeled and ſoak'd in Water, boiled or raw, is a very wholſom Sallet, eaten with Oil, Salt and Pepper; ſome eat them ſodden in Broth, or bak'd in Pies like Artichoaks; but others prefer the tender Stalks boil'd or fry'd.

50. The Cimes and Tops of *Trick-Madam*, when young and tender, dreſt as Purſlain, is a frequent Ingredient in our cold Sallet.

51. *Turneps*, there are of ſeveral ſorts, but be they of what Kind they will, when they are ſown upon the hot Bed, and no bigger than Seedling Radiſh, they do excellent well in the Compoſition of Sallet; as do alſo the Stalks of common Turneps, when firſt beginning to bud.

Now foraſmuch as we have had occaſion to mention this fine Root on the account of the Uſe of it in Salleting, we ſhall not forget to take notice here, ſince it has not been mentioned elſewhere, of that wholſom as well as agreeable ſort of Bread that is partly made of *Turneps*, which you are firſt to peel, and then boil in Water till ſoft and tender, after which ſtrongly preſſing out the Juice, mix 'em together, and when dry, beaten or pounded very fine, with their Weight of Wheat-Flower, ſeaſon it as you do other Bread and knead it up; and then letting the Dough remain

a little

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a little to ferment, faſhion it into Loaves and bake it like common Bread.

Some roaſt Turneps in a Paper under the Embers, and eat them with Butter and Sugar.

52. The Capreols, Tendrels and Claſpers of *Vines*, like thoſe of Hops when young, have an agreeable Acid, and they may be eaten alone or with other Sallet.

53. *Viper-Graſs*, to ſay nothing of its Medicinal Virtues here, makes a very ſweet and pleaſant Sallet; it muſt be laid to ſoak out its Bitterneſs, when peeled, and it may be eaten raw or condited; but 'tis beſt of all ſteep'd with Marrow, Spice, Wine, &c. as Artichoaks, Skirrets, &c. ſliced or whole: Others bake, fry or boil them. A more excellent Root there is hardly growing.

Having proceed thus far, and without mentioning any others Plants, &c. now wholly diſuſed in Sallets, we are to obſerve that the moſt eminent Principles of near the whole Tribe of Sallet-Vegetables, incline rather to Acid and Sowr than any other quality, eſpecially Salt, Sweet or Luſcious; and therefore Skill and Judgment are required, how to ſuit and mingle our Sallet-Ingredients, ſo as may beſt agree with the Conſtitution of the *Humours* of thoſe who either ſtand in need of, or affect theſe Refreſhments, and to adjuſt them that nothing may be ſuffer'd to domineer; and at the ſame time none of them ſhould loſe their genuine Guſt, Savour and Vertue. Again all Edule Plants are not in their Taſte and Virtue alike; for as Providence has made us to conſiſt of different Parts and Members, both internal and external, ſo they require different Juices to nouriſh and ſupply them: wherefore the Force and Activity of ſome Plants lie in the Root, and even the Leaves of ſome bitter Roots are ſweet, and ſo the contrary; and of others in the Stem, Leaves, Buds, Flowers, &c. Some exert their Vigour without Decoction, others when a little preſs'd or contus'd; others again raw and beſt in Conſort, ſome alone without any Preparation or Mixture at all: The Collector therefore muſt take care that what he gathers ſhould anſwer thoſe Qualities; and that as near as he can they ſhould conſiſt of the very tendereſt Parts of 'em, and even firſt Rudiments of their ſeveral Plants.

Some few things more are neceſſary to be obſerved out of the often before-mentioned excellent Author, as preparatory to the dreſſing of Sallet. And,

I. Let the Herby Ingredients be exquiſitely cull'd, and cleanſed of all Worm-eaten, ſlimy, cankred, dry, ſpotted, or any ways vitiated Leaves; and then let them be rather diſcreetly ſprinkled, than over-much ſobb'd with Spring-Water; eſpecially Lettice of the Cabbage-Kind, whoſe Heads are ſufficiently protected by the outer Leaves which cover them. After Waſhing let them remain a while in the Cullender, to drain the ſuperfluous Moiſture; and laſtly ſwing 'em all together gently in a clean coarſe Napkin, and ſo they will be in a perfect Condition to receive the following Intinctus.

II. The *Sallet-Oil* muſt be very clean, and not high Colour'd, nor Yellow; but with an Eye rather of a palid Olive-green, without ſmell, leaſt touch of Rankneſs, or indeed of any other ſenſible Taſte or Scent at all; but ſmooth, light and pleaſant upon the Tongue, ſuch as the genuine *Omphaline* and native *Lucca* Olives afford; fit to allay the Tartneſs of Vinegar and other *Acids*, yet gently warming and moiſtening where it paſſes. Some who have an Averſion to Oil ſubſtitute Freſh Butter inſtead of it; but it is ſo exceedingly clogging to the Stomach, that it is by no means to be allowed.

III. The *Vinegar* and other Liquid *Acids* muſt be perfectly clear, neither ſour, vapid nor ſpent; it ſhould be of the beſt Wine-Vinegar, whether Diſtill'd or otherwiſe aromatiz'd, and impregnated with the Infuſion of Clove Gilliflowers, Elder, Roſes, Roſemary, Naſturtium, &c. inrich'd with the Virtues of the Plant.

A *Verjuice* not unfit for Sallet is made of a Grape of that Name, or of the green immature Cluſters of moſt other Grapes, preſſed and put into a ſmall Veſſel to ferment.

IV. The *Salt* muſt be of the brighteſt Bay grey Salt, moderately dry'd and bruiſed, as being the leaſt corroſive; It muſt likewiſe be free from Clammineſs.

V. As *Sugar* is pretty rarely uſed in Sallet, when it is, it ſhould be of the beſt refin'd, white, hard, cloſe, yet light and ſweet, as the *Madera*'s; nouriſhing, preſerving, cleanſing and delighting the Taſte; And here it is to be noted, That the Sugar, Salt, and Vinegar are to be proportion'd to the Conſtitution as well as the Plants themſelves; the one for cold and the other for hot Stomachs.

VI. The *Muſtard* muſt be of the beſt *Tewkesbury*, or elſe compoſed of the ſoundeſt and weightieſt *Yorkſhire* Seed, exquiſitely ſifted, winnow'd and freed from the Husks; a little but not over-much dry'd by the Fire, temper'd to the Conſiſtence of Pap with Vinegar, in which Shavings of Horſe-Radiſh have been ſteeped; then cutting an Onion and putting it into a ſmall Earthen Gally-Pot, or ſome thick Glaſs of that Shape, pour the Muſtard over it and cloſe it very well with a Cork. There are thoſe who preſerve the Flower and Duſt of the bruiſed Seed in a well-ſtopt Glaſs, to temper and have it freſh when they pleaſe: But what is yet eſteemed by ſome beyond all theſe, is compoſed of the dry'd Seeds of the *Indian Naſturtium*, reduced to Powder, finely boked, and mix'd with a little Leaven, and ſo from time to time made freſh, as indeed all other Muſtard ſhould be: It's to be noted that the Seeds are pounded in a Mortar, or bruiſed with a poliſh'd Canon-Ball in a large Wooden Bowl-diſh; or, which is moſt preferr'd, ground in a Quern contrived only for this purpoſe. But if you would ſee more of this and the other Ingredients, conſult their proper Articles as they occur in the Alphabets.

VII. The *Pepper*, whether white or black, muſt not be bruiſed to too ſmall a Duſt; which, as already caution'd, is very prejudicial. The Root of the ſmall *Burnet Saxifrage* being dry'd, is by ſome extoll'd beyond all other Peppers.

VIII. The *Yolks* of freſh and New-laid Eggs boiled moderately hard are to be mingled and maſh'd with the Muſtard, Oil, and Vinegar, and part cut into quarters and eat with the Herbs.

IX. The *Sallet-Diſhes* ſhould be of *Porcelane*, or of the *Holland Delf-Ware*, neither too deep nor too ſhallow; Pewter or even Silver not at all ſo well agreeing with Oil and Vinegar, which leave their ſeveral Tinctures; and there ought to be one of the Diſhes, in which to beat and mingle the Liquid Vehicles; a ſecond to receive the crude Herbs in, upon which they are to

be

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be pour'd: and then with a Fork and a Spoon kept continually ſtirr'd till all the Furniture be equally moiſtned. Some who are good Oeconomiſts, pour at firſt the Oil alone, as more apt to communicate and diffuſe its Slipperineſs, than when it is mingled and beaten with the Acids, which they pour on laſt of all; and it is incredible how ſmall a Quantity of Oil in this Quality will ſuffice to imbue a very plentiful Quantity of Sallet-Herbs.

The Sallet-Gatherer ſhould likewiſe be provided with a light and neatly made Withy *Dutch* Basket, divided into ſeveral Partitions.

We ſhall conclude this Article of Sallets with adding a few Lines concerning the Dreſſing: The Ingredients being therefore gather'd and proportion'd as above, let the Endive have all its outſide Leaves ſtripp'd off, ſlicing in the White. In like manner the Sellery is alſo to have the hollow green Stem or Stalk trimm'd and divided, ſlicing in the blanched part, and cutting the Root into Four equal parts.

Lettice, Creſſes, Radiſh, *&c.* muſt, as directed, be exquiſitely pick'd, cleanſed, waſh'd and put into the Strainer, ſwing'd and ſhaken gently, and, as you pleaſe, ſeparately or all together: Becauſe ſome do not ſo well like the blanch'd and bitter Herbs if eaten with the reſt. Others mingle Endives, Succory and Rampions without Diſtinction, and generally eat Sellary by it ſelf, as alſo ſweet Fennel.

Guinea Pepper and Horſe-Radiſh may be left out from *April* to *September*, and during all the hot Months; and therefore they are only menti-on'd in the Dreſſing; which ſhould be in this manner:

The Herbs being handſomely parcell'd and ſpread upon a clean Napkin, are to be mingled together in one of the Earthen Glaz'd Diſhes: then for the *Oxolcon*, take of clear and perfectly good Oil-Olive three parts; of the ſharp Vinegar, Lemon or Juice of Orange, one part, and ſteep therein ſome Slices of Horſe-Radiſh with a little Salt: Some in ſeparate Vinegar gently bruiſe a Pod of Guinea-Pepper, ſtraining both the Vinegar apart, to make uſe of either, or one alone, or of both, as they beſt like; then add as much *Tewkesbury*, or other dry Muſtard grated, as will lie upon half a Crown Piece; beat and mingle all theſe very well together, but do not pour on the Oil and Vinegar till immediately before the Sallet is ready to be eaten, and then with the Yolks of two New-laid Eggs, boiled and prepared as before-taught, ſquaſh and bruiſe them all into maſh with a Spoon, and laſtly, pour it all upon the Herbs, ſtirring and mingling them till they are well and thoroughly imbibed; not forgetting the Sprinklings of Aromaticks and ſuch Flowers as have been already mentioned, if you think fit; and Garniſh the Diſh with the thin Slices of Horſe-Radiſh, Red Beet, Barberries, &c. *Note*, The Liquids may be made more or leſs Acid as is moſt agreeable to your Taſte. Theſe Rules and Preſcriptions being duly obſerv'd, you have a Sallet for a Table of Six or Eight Perſons dreſs'd and accommodated to Art.

As for the *Sallets* that are proper to be uſed for every *Month* of the *Year*, the Reader is referr'd to the Article *Kitchen-Garden*.

SALLIGOT, or WATER-CALTHORP, in *Latin*, *Tribulus Aquaticus*, a Plant, whoſe Leaves are thick, round, narrow, indented round the Edges, ſpotted on the nether ſide, and ſticking to thick and long Stalks, the Stem is round and pulpy, but thicker at the top than the bottom, the Root is long enough, having certain Tufts like Cheſnuts. The Salligot has three Points, from whence it has had the Name of *Tribulus*; the Pulp within is White, and taſtes like Cheſnut-Water: This Plant grows in Lakes, Rivers and the Sea.

The Fruit being eaten green is good againſt the Stone, and in *France* ſerves the Poor inſtead of Bread in the time of Dearth. If you boil it in Hony'd Wine it will cure the Ulcers of the Mouth, Gums and Throat. Its Juice is put into Medicines prepared for the Eyes.

SALLOW, a Tree placed by *Cato* next the Orchyard, and preferred to the Olive: It is eaſily raiſed, and of great and univerſal Uſe, and of which there are ſeveral ſorts: It grows much faſter if planted within the Reach of Water, in a Mooriſh Ground or a flat Plain, and where the Soil, becauſe of extraordinary Moiſture, is not arable or fit for Meadow; for in theſe Caſes it is an extraordinary Improvement. *Sallows* thrive where Birch and Elder thrive.

Before you plant *Sallows* it is beſt to turn up the Ground with a Spade, eſpecially if you deſign 'em for a Flat. The vulgar round Leav'd *Sallow* proves beſt in drier Banks; the *Hopping-Sallows* require a moiſter Soil, and grow with incredible Celerity; the third ſort is of a different Colour, the Twigs reddiſh, the Leaf not ſo long, and of a more dusky Green, more brittle whilſt in Twigs, and tougher when arriv'd to a competent ſize; they are all of them uſeful to the Thatcher.

The *Hopping Sallows* are beſt, and of a clearer Grain; plant 'em in a moiſtiſh Soil a Foot deep and a Foot and a half above Ground; for then every Branch will prove excellent for future Settlings after Three Years Growth, being cropt the ſecond and third; the firſt Year's Increaſe will be between eleven and twelve Foot long generally; the third Year's Growth ſtrong enough to make Rakes and Pike Staves, and the fourth fit for Blyths, Trenching Plows and other Utenſils for the Husbandman.

Some there are who plant them at full Height, as ſome do at four Years Growth; but then they are leſs uſeful for Staves and Settlings, nor do they grow ſo ſpeedily; yet it is alſo a conſiderable Improvement. Plant them at five Foot diſtance and in the Quincunx Order. The worſt Sallows may be planted ſo near as to be inſtead of Stakes in a Hedge: Some of them, if permitted to wear their Tops five or ſix Years, will have their Palms large, and yield the firſt and moſt plentiful Relief to Bees, even before Apricocks Bloſſom.

The *Hopping Sallows* yield their Palms before other Sallows; and when they blow, which is ſometimes in *May*, ſometimes in *June*, the Palms are four Inches long, and full of a fine Cotton, of which a Pound or two may be gathered in an Hour, which reſembling the fineſt Silk, might doubtleſs be converted to ſome profitable Uſe by an ingenious Houſewife, if gathered in calm Evenings, before the Winds, Rain and Dew impair them: Some think if it were dry'd with Care it might be fit for Cuſhions and Pillows of Chaſtity; that Tree being of old Times reputed Chaſte.

Each Plant of theſe *Hopping Sallows* after three Years Rooting, will yield about twenty

ſtaves

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ſtaves of full eight Foot in Length, and ſo following, for Pearches and other uſeful Materials. In fat Soils plant them at ſix or eight Foot diſtance. Setlings of the firſt Year's Growth may be planted, but the ſecond Year's better, the third better than the ſecond, and the fourth as good as the third. A Bank at a Foot diſtance from the Water is better for them than a Bog, or to be altogether immerſed in Water. You muſt new Mould them about the Roots every ſecond Year.

Sallows may be propagated like Vines by courbing, and bowing them in Arches, and covering ſome of their Parts with Mould; alſo by Cuttings and Layers, and ſome Years by the Seed: Likewiſe ſuch Settlings are to be preferr'd which grow neareſt the Stocks. Plant 'em in the firſt fair and pleaſant Weather in *February*, before they begin to bud; they begin near *London* about the end of *December*.

Let them be cut in the Spring for Fewel, but in the Autumn for Uſe. In this Twig, as in Poplar-Leaves, a Twig or two being twiſted Archwiſe will produce plentiful Sprouts; and ſuddenly furniſh a Head. If in Coppices one in four were a Sallow-ſett, the Profit would recompence the Care; and therefore where in Woods you grub up Trees, thruſt in Truncheons of Sallows, or ſome of the *Aquatick Kind*.

The ſwift-growing Sallow is not ſo tough for ſome Uſes as the ſlower, which makes Stocks for Gardiners Spades; but the other are proper for Rakes, Pikes, Mopps, &c. *Sallow-Coal* is the ſooneſt conſum'd, and the beſt of all for Painters Scribbets to deſign their Work with.

When you Graft Sallow, take a Truncheon as big as your Wriſt, of two Foot and an half long; Graft at both ends a *Fig* and a *Mulberry Cyon* of a Foot long, and ſo without Claying, ſet the Stock ſo far into the Ground, that the Plant may be three or four Inches above Ground: This, ſome ſay, will thrive exceedingly the firſt Year, and in three, be fit to tranſplant. The Seaſon is *February*. The Shoe-Makers Cutting-Board is made of this Sallow, as being beſt to preſerve the Edge of their Knives. See *Willow*, *Ozier*, *Withy*, &c.

SALMON, a Fiſh very well known to be of a delicious Taſte: They dreſs this Fiſh ſeveral ways: A freſh Salmon may be put into a Ragoe made brown, as it were Fricandoes, with Veal Sweet Breads, Truffles and Muſhrooms; adding good Broth or Beef-Gravy as it is ſtewing, and ſome Lemon-Juice before it is ſerv'd to Table: The following Directions for the Trout may alſo be added: or elſe your Salmon larded with ſmall fiz'd ſlips of Bacon and well ſeaſoned, may be roaſted by a gentle Fire, baſting it with White Wine and Verjuice, and putting a Bunch of fine Herbs, with a piece of green Lemon into the Sauce; you muſt alſo with the Dripping temper ſome Oyſters, boil'd Muſhrooms, Capers, fry'd Flower and the Liver of the Salmon, and add ſome white Pepper and Lemon-Juice, when the Diſh is ready to be ſerved up among the Inter-Meſſes.

To dreſs the *Tail-Piece of a Salmon in a Caſſerole*, after you have obſerved the Inſtructions for dreſſing a Cod-fiſh-Tail under the Word *Cod*, and farcing your Tail-Piece of Salmon in the ſame manner, bread and bake it in an Oven with white Salt, Chibbol, Thyme, a Bay-Leaf or two and Lemon-Peele; when it is ready, put a Ragoe into it, and garniſh it with what you have a mind to.

Salmon in a Ragoe is order'd thus; take a Joll or any other piece of Salmon, cut it into ſlices, and bake it in a cover'd Diſh ſet in the Oven, with a little Wine, Verjuice, Pepper, Salt, Cloves, a bunch of fine Herbs, Nutmeg, Bay-Leaves, green Lemon and a little Fiſh-Broth; in the interim having prepared a good Ragoe of Oiſters, Capers, fry'd Flower, Muſhrooms, and the Liver of the Salmon, turn all upon it, and let it be ſerv'd up with Lemon-Juice.

For the dreſſing of a *Joll of Salmon*, let it be ſcaled, larded with little ſlips of Eel's Fleſh, and ſeaſoned with Pepper; then fry it with burnt Butter, and afterwards ſtew it in an Earthen Pan, with clear Peaſe-Soop, fine Herbs and green Lemons; add to theſe ſome Capers, Muſhrooms and Oiſters fry'd with burnt Butter and a little Flower, and dreſs all artificially in the Pottage, with Lemon-Juice as they are ſerving up.

To dreſs *Salmon* with *ſweet Sauce*, having cut your Salmon into ſlices, and flower'd 'em, let 'em be fry'd in refin'd Butter; then ſoaking them a little while in a ſweet Sauce made of Sugar, Pepper, Salt, Cloves, Cinnamon and green Lemon, let them be ſerv'd up with ſuch Garnitures as you think convenient. See *Salmon-Potage* under *Fiſh-Potage*; and alſo *Tourte* or *Pan-Pye*.

SALPICON, a Ragoe uſually made for large Joints of Beef, Veal or Mutton, which are to be ſerv'd up roaſted for the principal Side-Diſhes: Having to this purpoſe provided Cucumbers, boil'd Gammon, Capon Livers, the Fillets of a fat Pullet, Truffles, Muſhrooms and Artichoak-bottoms, let all be cut into ſmall ſquare pieces; but the Cucumbers being taken a-part, muſt be fry'd in Lard, and well cleared from the Fat, throwing in a little Flower; afterwards having fry'd 'em again a little while, they muſt be put to the reſt of the fore-mention'd Ingredients, with good Gravy, and all muſt be boil'd or ſtew'd together: If you have any Gammon-Eſſence, put in one Spoonful of it, and to thicken the Sauce, prepare a good Cullis to be ſprinkled at laſt with a little Vinegar: In the mean while a Hole being made in a ſhort Rib of Beef, or in the Leg of a Quarter of Veal, all that Meat muſt be taken away, which will ſerve for other Farces, and the Ragoe even now deſcribed muſt be ſubſtituted in its Room. A *Salpicon* may be ſo ſerv'd up ſeparately for a Side-Diſh.

SALT, a Subſtance that makes a pungent Impreſſion upon the Tongue, and is diſſolved in Water; there are two ſorts of Salt moſt in common Uſe, the Natural and Factitious; the Natural is either *Rock-Salt*, which is *Sal Gem*, or Salt made by the Sun, and is brought from the Iſle of *May* and elſewhere: The Factitious is produced in *England*, *France*, and ſeveral other Countries; being made of Salts of Sea-Water, inſpiſſated by Evaporation and Chriſtallization; that acquir'd by Evaporation, which is the boiling of Sea-Water in great Caldrons till it is dry, is White; that got by Chriſtallization which is acquir'd by letting Sea-Water run into Trenches during the hotteſt Seaſon of the Year, is Grey: This Colour it has becauſe of its being mix'd with a little Earth; it may be made White, if diſſolved in Water; for

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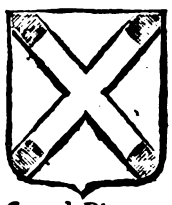
after it is melted and ſettled, you find in the bottom of the Veſſel an Earthy Matter, from which you are gently to pour off the Salt Water into another Veſſel; and you muſt evaporate this Water by boiling it on the Fire: The Salt made White in this manner is not ſo ſalt as the Grey, becauſe the Fire has ſtifled many of its Points.

The Property of *Sea-Salt* is to diſſipate and penetrate, it purges and dries; they uſe it in Apoplexies and Convulſions, and put a Spoonful of it into the Mouths of the Patient; they uſe it alſo in Suppoſitories and Glyſters; it diſſipates and rarifies Cattarhs, if heated and apply'd hot to the Neck.

Factitious Salt is taken as well from Salt Fountains as from the Sea.

SALT OF THE EARTH, a Term in Agriculture, being the Spirit that renders the Earth fertile; thus ſuch Ground has much Salt, it bears always and without ceaſing; another Ground has no Salt, that is, it becomes incapable to bear any longer after it has yielded ſome Fruit.



SALTIER, the Name of one of the Ordinaries in Heraldry, of the Form of St. *Andrew*'s Croſs.

They tell you that anciently it was the Figure of an Engine, which being ſtuck full of Pins, was uſed in ſcaling the Walls of a Beſieged Place.

Pearl a *Saltier Ruby*, was the Coat of the late Earl of *Macclesfield*.

The *Saltier* is often Counter-charg'd with the Field, and ſometimes quarterly quartered, *&c.*

SALT-MARSH, a ſort of Grazing Ground near the Sea, which is commonly very rich Land; but as theſe Lands uſually lie very flat, it is neceſſary to keep all the Water you can from coming upon them, eſpecially Sea-Water, which is done many times at a great Expence, according to the Length, Breadth and Height of the Walls, which muſt be proportionable to their being expoſed to the Waves of the main Sea, or of a broad or narrow Creek or River, and of the Riſe of the Tide: The two main things which are commonly wanting in theſe Lands are good Water and good Shelter, which may be remedied in many Places by making good Ponds to hold Rain-Water, and by planting Trees and Hedges, which in moſt Places muſt prove of great Advantage to the Graſs to ſhelter it from the Sea-Breezes, which frequently in the Spring will cut off the Tops of the Graſs as if it had been mow'd, eſpecially in the Northern Parts: Theſe Lands fatten Cattle the ſooneſt of any, and preſerve Sheep from the Rot. But our Author very juſtly ſays, they would be much better for all ſorts of Cattle than they are, if they were better ſhelter'd, and where they cannot be encloſed round, if Banks were caſt up in form of a Croſs, or in the form of two Half-Circles, in the middle of the Marſhes, that they might be a ſhelter for Cattle, let the Wind blow which way it will, and planted with Hedges and Trees for the Beaſts to get behind in ſtormy Weather, it would be a great Advantage to them.

Salt-Marſhes, as well as other ſorts of Grazing Grounds, ſuch as *Marſh-Lands*, *Up-Lands*, *Boggy-Lands*, *Fenny-Lands*, *&c.* are commonly ſtock'd, that is, the beſt of them with the largeſt Oxen, Cows and Sheep; the mid-ſort with a leſſer ſize; the more barren with Sheep alone, the Rocky with Goats, and the worſt with Rabbets; for nothing is of greater Prejudice to the Farmer, than the ſtocking of his Land with Cattle that are larger than it will bear.

Before we leave this Article of *Salt-Marſhes*, we may obſerve that there are a great many Parcels of Land upon the Sea-Coaſt, that would pay well for the taking in, if the Crown thought fit to agree to it upon eaſy Terms; as about *Boſton*, *Spalding*, and other Parts of *Lincolnſhire*, as well as elſewhere where the Sea falls off from the Land, as it gains in other Places; ſo as that upon the outſide of the Sea-Walls upon the Owſe, tho' every Tide covers it with Salt Water, grows a great deal of Graſs, and the Owſe is firm to ride on, even when the Water is upon it: This Owſe when taken in, ſcarce ſinks any thing at all, and they dig the Earth for the Walls on the out ſide of it, which the Sea in a few Tides fills up again; and tho' the Sea at high Water reaches but to the Foot of the Bank; yet ſome extraordinary Tides once or twice a Year go over the Banks, tho' they are ten Foot high, fifty Foot broad at the Bottom, and three at the Top: They give for making theſe Banks about twenty Shillings a Pole, the Earth being all carry'd in Wheel-barrows, and the Face of the Bank near the Sea turfed, on which ſide the chief Sloap is: whereas in *Eſſex*, about *Malden*, *&c.* the Owſe is like Mud, and ſo ſoft you can hardly tread upon it, bearing nothing but a few Weeds; and if any thing of a Hole be dug in the Owſe on the out ſide of the Bank, if it is any thing near, the Sea will enlarge ſo as to undermine the Walls: For this Reaſon they take all the Earth with which they make their Walls from the Inſide, and tho' the Tide commonly comes up to the Foot of the Bank, yet they keep out the Spring-Tides there with a Wall of four Foot high, three Foot broad at the Top, and ten or twelve Foot at the Bottom, which Walls they have made for about four Shillings a Pole: This ſort of Owſe, when it comes to be incloſed ſinks three Foot deep. A curious Gentleman has obſerved, that one Acre of theſe Lands, in proportion to the Diſtance each are from *London*, is not above half the Value of one of thoſe gain'd from the Sea in *Lincolnſhire*.

SALT-PETER, a Salt drawn from Earth and Stones, and even from old Walls, Caverns, Stables, Dove-Cotes, and Places that receive the Urine of Animals. This Salt is Acid, that is to ſay, compoſed of ſharp and pricking Parts, and is diſperſed in the Air, or ſticks to Bodies capable to receive it, ſuch as are old Walls built of Plaiſter: It is true that *Salt-Peter* is ſometimes made by the Urine of Animals, falling upon Stones and Earths; and ſome have thought that all *Salt-Peter* comes from that Cauſe, whereas we ſee daily that ſome of it is taken out of Places where there never came any Urine at all: This Salt is half Volatile, and half like unto *Sal Gemm.*

There is alſo found *Salt-Peter* in dry Weather in hot Countries againſt the Walls and Rocks in ſmall Chryſtals, which are ſeparated by ſweeping theſe Places ſoftly with a Broom; for which Reaſon this is called the *Houſewife's Salt-Peter*, and is preferable to the ordinary *Salt-Peter* for making of Gun-Powder: It muſt be choſen neat in Chryſtals, eaſily taking Fire upon kindled Coals, and this the Ancients call'd *Aphronitrum.*

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A good and well-eſteem'd *Salt-Peter* is imported from the *Eaſt-Indies*, principally for Gun-Powder: It's ſaid that the ſame is found in great Quantities near *Pegu*, and that it is obſerv'd to riſe from certain barren Lands in white Chryſtals, as near one another as Graſs; ſo that one may eaſily gather and purifie the ſame, which is like to our purify'd *Salt-Peter*.

SALTS, the Principles which commonly remain after diſtilling, and which being ſeparated, purify'd and dry'd, become white and friable.

SAL VOLATILE OLEOSUM, an Excellent *Medicine* thus prepared; take of Sal Armoniack and Salt of Tartar, of each half a Pound, powder them a-part and mix 'em; put the Mixture into a Retort, put alſo into the Retort the Leaves of Marum Syriacum half an Ounce, and of tartariz'd Spirit of Wine a Pound and half, impregnated with the eſſential Oils of Cloves half a Dram, Cinnamon one Scruple, Nutmegs two Scruples, of Marjoram, Lemons and Oranges, each one Dram; put to them two Pound of clean Water, and ſet all in a Sand Furnace, lute on a Receiver, and give Fire of the firſt degree an Hour and a half; increaſe to the ſecond, in which continue five or ſix Hours, or until the white Salt which firſt ſhot at the top of the Receiver, begins to melt down: then put out the Fire, and pour the Spirit, which will have a great deal of looſe Salt in it, into a Viol by it ſelf for Uſe; and the Salt hardned upon the upper part of the Receiver into another.

SALVE GRATIA DEI; an excellent Salve for many external Evils, and beſt to be prepar'd about Midſummer in the following manner: Take Vervain, Betony and Pimpernel, of each one Handful, ſtamp and boil them in three Quarts of White Wine, till one half be conſumed; then ſtrain it thro' a Linnen Cloth and ſet it over the Fire again; put to it one Pound of the beſt Roſin, well beaten, four Ounces of Virgins Wax or Yellow Wax, diſſolv'd in Woman's Milk, and one Ounce of Maſtick well-Powder'd; boil all in the Wine till it be melted, ſtirring it well and faſt; then take it from the Fire, and put to it a Pound of Turpentine, ſtirring it till it be cold: then the Salve will riſe above the reſt, which you muſt take out and labour with your Hands, as Shoemakers do their Wax, and you may make it in Rolls, or keep it all together in a Pan: It is good for all ſorts of Wounds, new and old, it cleanſes and heals, eats off dead Fleſh, and generates new; it mollifies Boils, draws out Thorns, and breaks Impoſthumes: It is good in the Cancer and Fiſtula, Bruiſes on the Sinews, St. Anthony's Fire, and aſſwages Swellings.

SAMPIER, an Herb, of which the green and ſweet-ſmelling ſort is beſt to pickle, and that preſerves the Stomach, Liver and Reins: It's ſaltiſh and ſomewhat bitter in Taſte, inflames the Blood, and is not good for Young Men in Summer, but for old in Winter, and then but in a ſmall Quantity.

SAND, a ſort of ſmall and very dry Duſt, which has been found by Experience to be a very good *Manure* for ſtiff Clay Grounds, for as Clays are an Improvement to Sand, ſo Sand by the ſame Reaſon is an Advantage to cold Clays, in that it warms 'em and unlocks their binding Qualities: As for Sands found on the Earth, the beſt for Fertility is that which is waſh'd out of High Ways, or from Hills and other Sandy Places by the violence of Rains; the common Sand dug out of the Earth having no great Fertility in it; only by way of Contraction to Clay Grounds they may effect much. Sand is alſo uſeful to be mixt with Soil, for the raiſing of great Quantities of Soil in Winter by Sheep, when Folding is generally neglected; and this to be done by making a large Sheep Houſe for houſing of Sheep in Winter; which may be Cribb'd round about and in the middle too to fodder them therein; ſeveral Loads of Sand either out of the Streets, Highways or Sand-Pits may be brought into it once or twice a Week, laid three or four Inches thick, and this may be continued as long as may be thought convenient; and what with the Heat and Warmth of their Bodies, and Fatneſs of their Dung and Urine, the Sand will turn to excellent good Soil, and be more ſerviceable upon Land.

Very flat Marſh-Land and full of Ruſhes, of a black deep Mould, ſuch as they dig Turf in, has been found by Experience in *Cheſhire* to have been much improved by Sand, which was dug on *Bowden-Downs*: It's a red, hot Sand of a ſmall Grain, lying under a Sandy Soil of about a Spit deep, that bears nothing but Fern and a ſhort Graſs, which burns away in Summer, being good Buck-Wheat Land: Six hundred Cart Load of it was laid on a *Cheſhire* Acre, which is near double the Statute Acre; having laid the Sand ſo thick, without Plowing of the Land up, it was ſowed with Oats and Fitches, which yielded an extraordinary Crop; it was next Winter well dung'd with Dung, and the Owner, Mr. *Edmonds*, had the Summer after fourteen Loads of Hay upon an Acre: It was twenty four Years and upwards ſince it was firſt ſanded, and it was not dung'd in all that time; and the Land that before was not worth ten Shillings an Acre, could be let for ſix Pound, and it would yield two Crops of Graſs every Year, if there were a certainty of fair Weather to make the Hay in. See *Sea-Sand*, *Water-Sand* and *Mortar*.

Beſides the Common Domeſtick uſe of Sand, it is a conſiderderable Ingredient in making of *Mortar*, and of all the three ſorts, which are Pit, River and Sea Sand, the firſt is the beſt, and of all Pit Sand, that which is whiteſt, is by long Experience found to be the worſt for this purpoſe but of all River Sand, that which is found in the falls of Water is beſt; becauſe it is moſt purg'd, and the Sea Sand is the worſt of all. The Pit Sand becauſe it is fat and rough, is therefore uſed in Mortar for Walls and Vaults, and the River Sand is very good for your rough Caſting of Walls.

All Sand is good in its Kind, if being ſqueez'd and handled; it crackles: and if being put upon a White Cloth, it neither ſtains nor makes it foul; but that Sand is bad, which being mingled with Water, makes it dirty and muddy, and which has been a long time in the Air, becauſe it will retain much Earth and rotten Humour, and therefore ſome *Maſons* will waſh their Sand before they uſe it. Sand at *London* is commonly Sold at 3 *s. per* Load, 36 Buſhels to the Load, and bears different Prices in other Parts.

SANDARAC, a Roſinous Gum, drawn by way of Inciſion from two Trees, of which the one is the great Juniper, and the other Oxycedra; that which diſtills from the grand Juniper is the moſt common, and the other is more ſcarce, and

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consequently the more esteemed: They import *Sandarac* from *Africa* in transparent, shining and bright Tears, of a White Colour and inclining to that of Lemon Colour.

As for the Use and Property of *Sandarac*, it enters into the Composition of Plaisters, is incisive and attenuating; it's good both to dissolve and strengthen; it makes the Basis of Painters Varnish; it is with *Sandarac* they do Paper over to give it a white Colour, and to make it more firm, to the end the Ink may not sink in, and that the Writing may appear fairer.

SANDING, a Term in *Gardening*, signifying the placing of Sand in an Alley, that it may appear always handsom and hinder the Grass to grow: They commonly make use of River Sand, but when they cannot get that, they take such Sand as they can find in the Earth; but for those Places where they can have no Sand at all, they continue the Earth in their Alleys as it is, and take care from time to time to dress it. In Sanding a Walk or Alley they dress and then beat the Ground, that the Sand may mix with the Earth, and then strew Sand about an Inch and an half, or two Inches thick upon it.

SANDY-GROUND: See *Earth*.

SANGUINE, a Term in *Heraldry*, for the Colour usually call'd *Murry*, being of Lake with a little *Spanish* Brown: It is represented in Engraving by Hatches like *Purpure*: It's mostly used in the Coats of Knights of the Bath; when it is born by Nobles it is called *Sardanix*, and in the Coats of Sovereign Princes they call it *Dragons Tail*.

SANGUINES, Persons that have too much Blood in them; they are generally full of Vigour and good Humour'd: However 'tis dangerous to have too much Blood; to cure which, Bleeding and Bathing are useful, and these small Remedies often repeated will prove a Cure; or else take the Powder which the Emperor *Charles* V. commonly used, and is made of two Ounces of Sage, an Ounce of Lavender, as much Hyssop and Mint, half an Ounce of Clove, and of Nutmeg, of Cinnamon, Ginger, Grains of Paradise, Zedoar and Galanga, and two Drams of Calamus Aromaticus, three Drams of Juniper Berries and an Ounce of Poppy-Seed, all well pulverised, and an equal weight of Sugar candy: The Dose is a Spoonful in the Morning fasting, and two Hours after Supper. They strew upon the Heads of Sanguine People the Powder of Silk-Worm, or else use Lozenges of Diarrhodon Abbatis.

Then for Bilous, Melancholick and Lean Persons, they must not study much, nôr use any Exercise presently after Meals; let 'em drink fasting two Glasses of Water with the Juice either of Orange, Verjuice, or the Juice of Sorrel; or else let 'em in a Glass of common Barley-Water mix an Ounce of Syrup of Violet, with five or six Drops of the Spirit of Sulphur, or Vitriol; or they may drink Oxicrat, that is, Water with a little Vinegar; when they find the Vapours rise.

Let 'em be Bled once or twice a Year, and be Purged three or four times a Year with six Drams of the Confection of Hamech, dissolved in a Glass of the Decoction of Polypody and Sena.

SANICLE, in Latin *Sanicula*, a Plant that at the top of its Branches produces small white Buds made like *Strawberries*; its Leaves are as it were divided into five Pieces, and the Stalks are round, small and soft, this Plant grows upon Hills and Mountains and is a kind of Cinque Foil, that flourishes in *May* and *June*.

Sanicle, has a Bitterness therein which shews it is astringent, and its Virtues are the same as those of Cinque Foil; a decoction of its Leaves in Hydromel, being drank, is good for the diseases of the Lungs, to appease the Belly-Ach, for the *Sciatica*, and all sorts of Fluxes of Blood, as well in Men as Women: The Leaves being apply'd, Cure fresh Wounds; and hence it is that it has had the name of *Sanicula*. Being prepar'd in a Plaister, it is admirably good for Ruptures.

SAP, a Substance by Monsieur *Chomel* described to be a succulent Liquor, or liquid Juice, which being originally nothing but pure Water in the Earth, becomes a Water acoompany'd with natural Qualities, that is of Salt from the Earth, it afterwards passes into the Roots either by way of Attraction or Impulsion, as some Philosophers believe: This Water being in the Roots, has been presently by the Operation of these Roots converted into *Sap*, that is to say, into a Liquor conformable to the Nature of the Tree or Plant which it ought to nourish, improve, make to grow and multiply; for every *Sap* differs according to the difference of the vegetables: In some it is viscous and Gluey, as in some Fruits, in others it's watery, and particularly so in Vines: In some others it is white and like Milk, as in Fig Trees, Titimales, &c.

The nature of this *Sap* has two properties, the one is to rise up readily to the extreamest parts of the top of the Branches thro' Chanels form'd by Nature on purpose, between the Wood and the Bark, and to convert it self partly into Wood and Bark, and partly into Leaves, Buds, Fruit, &c. the other property is to extend, thicken and multiply new Roots, by readily imparting to them the Virtue which their Mothers had, that is, of attracting somewhat wherewith without ceasing to form of *Saps*, &c. Thus far *Chomel*. vid. *Juice*.

An Ingenious Author's Sentiment of *Sap* is; that it proceeds from the Salt of the Earth, and he says he knows by Experience that this Salt could produce no effect, if it were not dissolved by the humidities from above, such as Rain and Snow; for while this Salt adheres closely to the Earth, and makes but one solid Mass with it, it's incapable of any Action; but by the means of Rain, Snow and other Waterings, this Salt dissolves and mixes it self with all the parts of the Earth, and those parts being thus animated and put into motion, distribute and Communicate themselves afterwards to the Roots of Trees, which are nourish'd by them, so that this matter growing Liquid, turns to *Sap* by the Action of the Roots; and of this he made the following Experiment.

He fill'd two Pots with Earth as dry as Ashes, and sow'd Pot-Herb-Seeds in both of them; he water'd the Earth in one of the Pots, and the Seed came up very well, tho' it did not come up at all in the Pot where the Earth was not water'd, which is an unquestionable proof, that without the help of Rain or Waterings, the Salt in the Earth would have no effect as to vegetation.

SARPLER, otherwise call'd a *Pocket*, a half Sack of Wool, a Sack is 80 Tod, a Tod a Stone, and

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and a Stone 14 Pounds: This in *Scotland* is call'd *Serplicth* and contains 80 Stone.

SATYRICON: See *Orchis*.

SAVIN or SABIN-TREE, in Latin *Sabina*, a Plant of which there are two ſorts, *viz.* the Garden and the Wild *Sabin*; the Garden or *Cultivated Sabin*, is a ſmall green Shrub, that ſends forth extended Branches, and whoſe Leaves are like thoſe of the Tamarinds, but thicker, harder and not ſo Green: They are garniſh'd with certain prickles, have a pretty ſtrong ſmell, and a biting and burning Taſte: The Fruit is ſometimes red and large, and ſometimes ſmall, and of a deep Blew, and hence it is that ſome diſtinguiſh two ſorts of Savin of this kind.

Savin is of an inciſive, penetrating, operative and attenuating quality; the Leaves being drank in ſome Wine provoke Urine, and even Blood; they very much forward the *Menſes*: They make a Powder of them, which being incorporated with freſh Butter, of which they give a dram at a time to Aſthmatical Perſons; the Juice of *Savin* being drank to the weight of two drams with a dram of Borrage, help Women in Labour to bring forth; but 'tis not uſed unleſs in Caſes of extremity; for there is Danger and the Child may be kill'd.

The *Wild Sabin* is a Tree that grows as big as the Almond-Tree: The Body of it is thick, and the Wood very hard, of a dark red Colour within, and cover'd with a dark red Bark: The Leaves are like thoſe of Cypreſs, and have a bitter taſte; the Fruit is round and as big as a Juniper Berry, green at firſt but as it ripens becomes of a darkiſh blue: This Tree grows in Woods, on Mountains and other unfrequented Places: They alſo in ſome places Plant it in Gardens: It may have the ſame properties as the former; but it is not uſed in Phyſick.

SAUNDERS, the Wood of a Tree, which grows in *India* to the bigneſs of the Walnut-Tree, and has Leaves that are very green and like thoſe of Lentisk. There are three ſorts of Saunders, *viz.* the Yellow, the White and the Red, the firſt is the beſt and moſt aromatick of all; but there is but little of it to be had: The Red holds the middle Rank between both.

You muſt make choice of that which is of a ſolid and heavy Subſtance, that is neither rotten nor Worm-eaten: You muſt not make uſe of that which you meet with in Shops when it pricks the Tongue, as the Yellow often does, becauſe that is Cedar and not Saunders, and does rather heat than cool, as the right ſort does.

The Red Saunders will not dye as Braſil Wood does, neither is it ſo hard nor ſo heavy; it ſometimes happens that it has a ſweet ſmell, but that it borrows from the Yellow Saunders with which it is brought into *Europe* from *India*.

The Third ſort of Saunders is quite cold and dry to the third degree; the Red is colder than the Yellow: They are all cordial and aromatick, but particularly the Yellow, becauſe it is more Odoriferous.

SAVORY, in *Latin Satureia*, a Plant deſcrib'd in general to have Stems that are round and as hard as Wood, and grow a Foot or a Foot and a half high, the Leaves are hairy and ſmall, but larger than thoſe of Thyme, and like thoſe of Hyſop, and of an agreeable Taſte and Smell; the Flowers are of a white and inclining to a purple Colour, and they grow as it were in the Armpits of the Leaves; the Seeds are round and incloſed in Cods: This Plant grows in Gardens and flouriſhes in *June*.

There are indeed the *Winter* and *Summer Savory*, the latter being annual and raiſed of Seed; but the other ſurvives many Winters, and is increaſed by Scions as well as by Seed; they are both as to the uſes of them well known in the Kitchen; the Leaves being uſed in ſome Ragoes, and particularly among Peaſe and Beans.

As to the Medicinal Virtues of *Savory*, it attenuates particular Humours, diſpels Wind, helps Digeſtion, whets the Appetite, ſtrengthens the Stomach, takes away Loathing, and brightens the Eye-ſight; Its good for obſtructions of the Womb, and they make uſe of it externally to diſpel Humours, and to allay pains of the Ears: Its Leaves being reduced into Powder and drank in Wine is good for the diſorders of the Breaſt, Lungs and Bladder. Its ſaid that being put into Beds, it kills Fleas.

SAUSAGE, a ſort of Food that is very well taſted, and *Sauſages* are prepar'd divers ways.

To make *Pork Sauſages*, let ſome Pork and Leaf-Fat out of the Hogs-belly be chopt ſmall, well ſeaſon'd and mixt with a little Parſly, other fine Herbs and a Shallot: If you would have 'em more delicious than ordinary, it will be requiſite alſo to mince your Breaſts of Capons or fat Pullets, with a little raw Gammon and Aniſe, in the ſame manner as for white Hogs-Puddings: When the whole mixture are well order'd and ſeaſon'd, add a little Gammon of Eſſence, it may be bound with the Yolk of an Egg; afterwards having provided Sheep-Guts that are well cleanſed, according to the thickneſs you would have your Sauſages to be of; they may be made of a convenient length and Broil'd upon Paper, or Fry'd in order to be ſerv'd up to Table.

The ſame Compound or Farce may alſo be wrapt up in a Veal Caul, and dreſt as Capons Livers in Cauls; for which See *Capons Livers*.

Veal Sauſages are made in the ſame manner; after having minc'd part of a Fillet of Veal, with half as much Bacon, ſeaſon'd with Pepper, Salt, Nutmeg and fine Herbs chopt very ſmall: They may alſo be broil'd on the Grid-iron, with thin Paper underneath, and ſerv'd up with Muſtard, as the former, among the Side-Diſhes.

To make *Royal Sauſages* or *thick Sauſages*; having provided ſome Fleſh of Patridges, and of a fat Pullet or Capon, a little Gammon or other Bacon, and a piece of a Leg of Veal, all raw with Parſley and Chibbols, let 'em be well chopt with Muſhrooms and Truffles, ſeaſon'd with Pepper, Salt, beaten Spice, and a Clove of Garlick; adding alſo two whole Eggs, three or four Yolks and a little Milk Cream; then roll up this Farce into thick Pieces, according to the quantities that you have of it, and to the end that it may be dreſs'd without breaking, let it be wrapt up in very thin ſlices cut out of a Fillet of Veal, and beaten flat upon the Dreſſer for that purpoſe; ſo as the Sauſage may be made at leaſt as thick as a Man's Arm, and of a convenient Length: When they are thus ordered they muſt be put into an Oval Stew Pan, with a great many thin ſlices of Bacon at the Bottom, and ſtopt up cloſe; covering them with Beef Stakes and other Bacon Bards. The Pan muſt afterwards be ſet between two

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Fires, taking care that they be not too quick, and your Sauſages muſt be Bak'd or Stew'd in this manner about eight or ten Hours: As ſoon as they they are ready, let them be remov'd from the Fire, and let to cool in the ſame Pan; then they muſt be carefully taken out, ſo that none be broken, and all the Meat round about muſt be taken away with the Fat. At laſt you may cut the Sauſages into ſlices with a ſharp Knife, and ſet them in good order, in a Diſh or Plate, to be ſerv'd up cold to the Table; if there be occaſion at the ſame time to make a Galantine, with the Royal Sauſages, it may be dreſt in the ſame Stew Pan.

The *Normans* eſteem the Sauſages of *Pont Audemar* very much, and ſay they are moſt excellent Victuals, and they ſend 'em to *Paris* for a Rarity.

Very many value the *Bologna Sauſage* above all others, and to make theſe, take Fat and Lean Pork, which muſt be chopt very ſmall, and to Five and Twenty Pounds of it, you are to add a Pound of Salt and Four Ounces of whole Pepper, with a Pint of white Wine *Paris* Meaſure, and a Pound of the Beaſt's Blood, then you are to knead and work it well altogether for a quarter of an Hour and better; fill the Guts therewith, and put a Napkin about 'em, for fear when you come to preſs the Maſs, the Guts ſhould burſt; you muſt divide them into ſuch proportions as your intended bigneſs requires; and tye the Guts with a Packthread; hang 'em in the Air or in the Smoak to dry, and when they are dry'd, cut, if you think fit, the Skin which ſeparates one Sauſage from another; forWorms may get into it; rub 'em with a little Oil of Olive, and when you have cleanſed 'em from the Duſt that muſt be upon 'em, put 'em into a glaz'd Earthen Pot, cover it with its common lid; and thus you may keep 'em as long as you pleaſe good, without any danger of Corruption.

There is another ſort of thick Sauſage call'd by ſome a *Royal Sauciſſon*; to make which purſue the following Method; having provided ſome Fleſh of Partridges and of a fat Pullet or Capon, a little Gammon and other Bacon, and a piece of a Leg of Veal, all raw with Parſly and Chibbol; let them be well chopt with Muſhrooms and Truffles, and ſeaſon'd with Pepper, Salt, beaten Spice and a Clove of Garlick, adding alſo two whole Eggs, three or four Yolks, and a little Milk Cream, then roll up this farce into thick pieces, according to the Quantity you have of it, and to the end it may be dreſſed without breaking, let it be wrapt up in very thin ſlices cut out of a Fillet of Veal, and beaten flat upon the Dreſſer, for that purpoſe; ſo that the Sauſages may be at leaſt as thick as a Man's Arm, and of a convenient length: When they are thus ordered, they muſt be put into an Oval Stew pan, with a great many thin ſlices of Bacon at the Bottom, and ſtopt up cloſe, covering them with Beef Stakes, and other Bacon-Bards: The Pan muſt afterwards be ſet between two Fires, taking Care that they be not too quick; and the Sauſages muſt be Bak'd or Stew'd in this manner for eight or ten Hours: As ſoon as they are ready, let them be remov'd from the Fire and left to cool in the ſame Pan; then they muſt be carefully taken out, ſo as not to be broken, and all the Meat round about muſt be taken away with the Fat: You may at laſt cut the Sauſages into ſlices with a ſharp Knife, and ſet them in good order in a Diſh or Plate, to be ſerv'd up cold to Table: If there be occaſion to make a Galantine at the ſame time, with the *Royal Sauſages*, it may be dreſs'd in the ſame Stew Pan.

SAW, a very neceſſary Inſtrument for a Gardiner, which he imploys to cut off the Branches which he cannot take off with his Pruning Knife, and what is cut with a Saw looks always very neat, after the Roughneſs the Saw has left has been ſmoothed over with a Knife.

SAW-DUST, the duſt made in Sawing of Timber, which being rotten, or indeed any rotten Wood whatever, mixt with Earth, makes heavy Land light, and fertilizes the ſame exceedingly.

SAW-WORT, in Latin *Serratula*, a Plant different from Betony; the Stem is of a Purple Colour, ſlender and laden with Branches before it ſhoots; the Leaves are like thoſe of Betony, and indented round; but when it produces its Stem, its Leaves are like thoſe of the great Valerian, tho' the higheſt are the ſmalleſt, its Flowers grow in Cops, and are of a Purple Hue; it has a pretty many Roots: It grows in Woods eſpecially in *Bohemia*.

The whole Plant being drank in ſome White Wine, is good for thoſe that fall from a Precipice: The Wine wherein it is boil'd, cleanſes and heals Ulcers; they uſe it by way of fomentation to qualify the pains of the Piles. Dyers uſe it in the Colouring of their Woollen Cloths.

SAXIFRAGE, a Plant of which there are three ſorts, the firſt has a number of ſmall ſlender Branches, bearing ſmall, narrow and ſhort Leaves, by equal Intervals: Its like Thyme, from which it cannot be diſtinguiſh'd but by the Taſte; the Root is big enough and deep, being divided into ſeveral Branches: This Plant grows in rough and ſtony Places, and flouriſhes in *June* and *Auguſt*.

The properties of it are to Heat, Cleanſe, Open, Subtilize and Diſſolve; being boiled in ſome Wine, it is good for thoſe that are Feveriſh, that cannot make Water and are ſubject to Sighing: It will likewiſe break the Stone in the Kidneys, from whence it has the name of *Saxifrage* as well as the other following Sorts.

The ſecond is Branch'd and like Epithyme, and the Branches are ſeparated from one another at the Top and intermix'd below, being ſlender like thoſe of Wild Thyme, and divided by Knots or Joints; the Leaves which grow two and two from theſe Joints, are long enough and narrow: A ſmall longiſh Flower appears at each end of the Branches, like Pinks, and indented on the Edges.

This Plant grows abundantly in the dry and arid Mountain of *Platre*, between *Cyprus* and *Malburg*, in *England*, *France* and *Italy*, and bloſſoms in *June* and *July*: If you boil it in Wine and drink it readily; it has much the ſame Virtues as the former, and it likewiſe ſtops the Hickup.

The third ſhoots forth a Stem like that of Fennel, is ſomewhat longer, ſmall, ſlender, having a Taſſel at the end of each Branch, which contains a Seed like that of common Parſly, but longer and odoriferous; the Leaves are ſmall like Hair; ſomewhat like thoſe of Fennel, but thinner and more bare; the Root is Whitiſh and taſtes like

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like a Parſnip: It grows in dry and barren Grounds and among Stones; it flouriſhes in *May* and *June*: This Plant has the ſame Virtues as the firſt and true *Saxifrage* of *Dioſcorides*, and is Diuretick.

SCAB, a Diſtemper in *Black Cattle*, that is cured with us after the following manner; take the Beaſts own Water, Salt, Butter and White Wine Vinegar, with a little Sallet Oil and a little Brimſtone, and blend all together and rub it on, and it will mend him preſently.

SCAB or ITCH, a Diſtemper in *Horſes*, cauſed by over-heat and corrupt Blood; for which the *Horſe* muſt be Bled, and then Purg'd; take ſome of the Root of Wild Cucumber, reduced into Powder, and mix it with ſome Wine, infuſe the whole cold for three Hours, in a pint and a half of White Wine, give it him to drink and he will be ſoon well.

As for this Diſtemper when it appears outwardly, you may at the Apothecaries buy ſome of the Ointment call'd *Egiptiacum*, or that call'd *Unguentum Apoſtolorum*, with which you are to rub all the parts of his Body that is infected with this Evil.

Another Preſcription is to take two Pounds of Freſh Butter, ſome Quick-Silver, and as much dry'd Bones as a Pound of Butter, mix the whole together in a Pot, then rub the Horſe with this Ointment every ſecond Day till he is well.

You muſt cauſe him to ſwallow a Decoction of Scabious or a pint of White Wine, wherein you are to diſſolve an Ounce of Cinoper, and a little Cruſt of Bread, and an Ounce of Brimſtone fix'd with Decoction, which you muſt give him to drink for four Days together.

SCAB, a Diſtemper incident to *Sheep*, and occaſion'd by cold Rains, which will make 'em catch Cold, or by too much Heat which affects them, when they have been Shear'd, and puts them all into a Sweat, or elſe when the Flyes do much Torment them.

To begin the Cure of this Diſtemper, in caſe it attacks 'em in Summer time; they conduct all the Sheep that are thus diſtemper'd to a River or Brook, in which they waſh them, and then rub 'em with the following Ointment.

Take ſome Brimſtone reduced into Powder and the Root of Cyperous, as much of the one as of the other, put ſome Quick-Silver to it; mix 'em with Wax and ſome *Burgundy* Pitch which muſt firſt be melted, incorporate the whole except the Quick-Silver, and rub the Scabbed Sheep with it every Evening for three Days ſucceſſively; after which they ſhould be waſh'd in the ſame River as before.

But if this Diſtemper attacks 'em in Cold Weather, you muſt not waſh the Sheep; but only content your ſelf to anoint them with this Ointment; then waſh them with Lye, and after that with fair Water: Keep them then warm and in a place by themſelves ſeparate from the other Sheep, becauſe they will infect them: If you could with an Iron Inſtrument cut out the Root of the Diſtemper which ſeizes them, 'twould be the more expeditious way to have 'em Cur'd, for it increaſes very often when you are about the Cure.

Our way in *England* for the curing of this Evil in Sheep, when they are ſhorn, is to be ſure to waſh 'em three days before, and after ſhearing to anoint them with this Ointment, *viz.* the Juice of Tares, the Lees of Old Wine, or of Pulſe lukewarm, and Olive Leaves, of each an equal Quantity, which being mixt together, rub 'em therewith, and in three or four Days the Evil will be conſum'd; then plunge 'em if they are near into the Sea; if not waſh 'em with Rain Water long kept, and Salt mixt with it, a little boil'd, and it will keep them free from this Diſtemper all that Year: This by way of prevention; but if thro' neglect, or otherwiſe they are actually Scabbed, ſome anoint them with Brimſtone and Cyperous pounded with white Lead and Butter; others do them over with the dirt or puddle where an Aſs piſſes: Some make uſe of Stale Urine to waſh 'em with, and you may cure this Diſtemper by waſhing it with Urine and anointing it with Sulphur and Oil.

SCABBED HEELS or FRUSH; a Diſtemper in *Horſes*, wherein the *Fruſh* ſometimes falls away by degrees, by reaſon of an eating Scab, which pierces to the quick, and occaſions ſo great an Itching, that the Horſe cannot walk without halting; but thoſe Sores are not ſo Dangerous as they are Troubleſome and Painful: Before the Horſe grows Lame, his Feet ſtink of old rotten Cheeſe, ſo that you may eaſily diſcover the nature of the Grief, ſince 'tis impoſſible to come into the Stable without perceiving the ſmell; and beſides, the Horſe beats the Ground from time to time with his Feet, by reaſon of the intolerable Itching in thoſe parts.

To begin the Cure, you muſt pare the Fruſh with a Buttreſs asnear as you can; then quench a ſufficient quantity of unſlack'd Lime and Vinegar, ſtrain out the Liquor, boil it, and throw it boiling hot upon the Fruſh; after which apply a reſtringent Charge of Powder of unſlack'd Lime, mix'd with the Second Water of the black Reſtringent, made of Soot, Vinegar and Whites of Eggs: The Counteſs's Ointment is very uſeful in this Caſe, for it performs the Cure in three or four Applications, but the Dreſſing muſt be kept on with Splents.

If the Diſeaſe returns, after you have cleanſed the Sore, apply the Neatherds Ointment, which will heal them, tho' the internal Cauſe can hardly be remov'd; and beſides the Horſe may be let Blood in the Toe from time to time; all the Ointments preſcrib'd for running Sores or putrify'd Legs, are alſo good in this Caſe.

For preſervation, you muſt often pare the Fruſh, and rub the place once or twice with the ſecond Water, which will conſume part of the Corruption, and dry up the Root of the Scabs ſo effectually, that they will not break out again for a long time; then bathe the part every Day with the following Water Cold; take of Allom and white Vitriol, of each a Pound and an half, boil them in a Gallon of Water till it be reduc'd to two Quarts: At laſt when you perceive the Itching gone, melt Tar or black Pitch upon the Scabs, and keep the Feet well pick'd and free from Duſt, or any other ordure that might dry them: The laſt nam'd Remedy is very effectual.

SCABIOUS, in Latin *Scabioſa*, from the word *Scabies*, becauſe, ſome ſay it cures the Itch, is a Plant that ſhoots forth large oblong, hairy and jagg'd Leaves, together with a ſmall ſtrait and round Stalk, whence come alſo out a great many Leaves like the forementiond: Unequal'd

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equal'd leav'd Flowers appear at the extremities of thoſe Stalks, all of them comprehended within one common Cup, of which thoſe that are in the middle are divided into four or five parts, forming two little Lips; the others come, as it were, out of the top of the Embrio, and grow in the Cup that is proper for them, which afterwards becomes a Capſula, containing divers oblong Seeds, ſurmounted by a Crown of Blue or Violet Colour'd Flowers, and ſometimes whitiſh and hairy.

For the well cultivating of the *Scabious*, the Gardiner ought to know that it loves a cool place and a high Soil; having pitch'd upon the place, you are to ſow at the end of a Bed, as much Seed as you think your Garden has occaſion for; it muſt be always ſown thin, that it may grow the ſtronger, and the ſooner become fit to Tranſplant.

It is to be ſown in the Month of *September*, either in open Ground or in hot Beds, and that either in drills or ſcatteringly: The Beds muſt be cover'd with a little Mould, the Scabious is kept from Cold by covering it with Straw, or dry'd Dung, but care muſt be taken to uncover it again, as ſoon as the Weather is good. When the Young Plants begin to riſe they muſt be Water'd and Weeded, leaſt thoſe pernicious Herbs ſhould choak their Growth.

The *Scabious* are Tranſplanted in *March* into ſeveral Places, as it ſhall be judg'd proper for them, this muſt be done as artfully as poſſible; and that this Plant may quickly take Root, it muſt be Water'd as ſoon as Planted; and that muſt be continued as often as 'tis thought convenient: This Plant muſt be alſo Weeded; and then you may expect it will bear valuable Flowers.

The Seeds are Sown in the Month of *March*, either upon Beds or in open Ground, as likewiſe in Pots to be Tranſplanted where it ſhall be thought proper: This *Scabious* now ſpoken of is call'd *Scabioſa Montana Latifolia*, the Mountain *Scabious* with large Leaves.

This is the way the *Scabious* is ordered when it is Sown, but as it is a laſting Plant, which at its firſt Planting runs mightily out into Roots, the moſt ſure and expeditious way of propagating it is by Suckers; for which See *Poets Hyacinth*, between the Culture of which Plant and this there is no very material difference.

The *Scabious* are of ſeveral ſorts, but there are only two of them cultivated in our *Engliſh* Gardens, and theſe are the ſweet *Indian Scabious*; and the *Spaniſh Scabious*: We ſow the Seeds in the Spring upon Beds call'd the Seminary, and Tranſplant them out, on Beds or Borders in *Auguſt* or the Spring following: they are call'd Bis-Annual, hardy Plants, by reaſon they ſeldom Flower till the Second Year after Sowing and then Dye.

Great Virtues are aſcrib'd to this Plant, for it heats, dries and cleanſes, ſo that it is ſufficient of it ſelf to clear the Stomach and cauſe a Diſcharge of Flegm, and other groſs Superfluities; whether it be taken when dry'd and reduced into Powder in Wine or Broth, or uſe the Juice of it mix'd with Honey: If you drink a Decoction of this Herb, it will have the ſame Effect, and alſo cure the Itch.

It's good to remedy the Weakneſſes of the Stomach and diſorders of the Breaſt; they apply it by way of Plaiſters to plague Sores, Boils and the like Evils, and ſome pretend to affirm it will infallibly cure them in Three Hours time; the Juice of it is admirably good for Sick Perſons, taken to the quantity of four Ounces mix'd with a Dram of Treacle: It will make 'em Sweat abundantly the firſt Day, and the ſame quantity may be continued for ſeveral Days: It's an Excellent Remedy for thoſe who are bit or ſtung with Serpents, and other Venomous Creatures, for this Herb being pounded and apply'd to the affected part will Cure it.

The Juice of Scabious with Burrage and Camphire, will take away the Redneſs and Spots in our Bodies.

The Decoction of its Roots is good for Sores occaſion'd by the Pox, and it muſt be continued to be drank till they are gone: They make a Powder of it, a Dram of which being taken in Whey of Goats Milk, is an Excellent Remedy for thoſe who are troubled with the Itch, Scabs and the like Cutaneous Diſtempers.

The *Scabious* is likewiſe very good for Coughs and Diſtempers of the Lungs; to this end they extract the Juice, pulverize it and make a Decoction of it to be uſed for a long time: They do moreover make a Conſerve of the Flower of this Plant: Its Leaves or Root being apply'd alone to the Itch, and Scurf, or mix'd with Oil and Ointment are exceeding good for them; but above all a Decoction of *Scabious* drank for Forty Days together, will effectually cure Tetters or Ring-worms; as has been often Experienced.

Finally, this Plant is Sudorifick and Alexipharmack, is chiefly uſed for Impoſthumes, Plurifies, Squincy, Coughs, Aſthmas, Fiſtulas, Ulcers in the Breaſts and Thighs; and alſo for the Plague: It likewiſe purges the Lungs.

SCALD-HEAD, an *Itch* that encompaſſes all the Head, or rather they are ſmall Ulcers joyn'd together, which as ſoon as they appear turn into a Cruſt or Scab, there are ſeveral ſorts of Scald Heads, ſome reſemble the Grains of Figs, being round, hard and red; others are ſmall bits of Fleſh, like unto the ends of the Nipples, from which Blood continually iſſues forth, and others are like Farinous Tetters; they are all of them bred from a very Corrupt Humour ariſing from the uſe of bad Food; they cauſe ſo great an Itching, that the Tumour increaſes, and the Holes grow bigger, thro' the vehemence of Scratching: This Diſtemper makes the Perſon deformed, excites Horror, and injures the Smell.

1. To cure any of the ſorts of Scald Heads, you muſt preſently Bleed twice or thrice, and Purge every Week, either with two Ounces of Manna, Tablets, Diacarthami, or Aloes Pills, which purify the Blood, and afterwards make uſe of this or the following Unguent.

Take three Drams of Gall-nuts, two Drams of the Seed of Rue, Orpine and the Root of long and round Ariſtolochy, of each half an Ounce; Sal Armoniac, Chimney-Soot, Brimſtone, Bitter Almonds, Powder of Coloquintida, Caper-tree Root, Fig and Olive-tree Leaves, Roots of Reed, Verdigreece, Burnt Allom, Myrrh, Aloes and Frankinſence, of each one Dram; the whole being pounded and temper'd with very ſtrong Vinegar in the manner of a Pomatum, they apply ſome of it a Finger thick to the Head, and a Linnen Cloth over it with Bandages and a Cap:

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You may alſo make uſe of the following Ointment.

Take two Ounces of Litharge, an Ounce of Rue Leaves, half an Ounce of the Seeds of Staveſacre, and two Drams of Cyprus Vitriol; Pulverize the whole together, and with as much Oil of Myrrh and Vinegar as is ſufficient, form your Ointment.

The next Preparation, as being extreamly efficacious, may the rather be made uſe of; take the Roots of white and black Hellebore, live Sulphur, Cyprus Vitriol, Orpine, Gold Litharge, Quick-lime, Allom, Galls, Chimney-Soot, and Aſhes of Tartar, of each half an Ounce, Quick-ſilver kill'd in a little Turpentine and Verdigreeſe, of each two Drams; reduce the whole into Powder and boil it in a Pound of Oil of Olive; adding thereunto the Juice of Borrage, Scabious, Fumitory, Patience and Vinegar, of each Four Ounces; theſe Juices being conſum'd, add an Ounce of black Pitch, and two Ounces of Yellow Wax, and when the Ointment is made and grown cold, ſpread it upon Leather and let the Head be wrapt round therewith.

2. Let the Patient's Head be well ſhav'd, take ſome black Pitch and melt it, and ſpread it upon three Pieces of Linnen cut in the form of a Coif, and put 'em all three ſeparately, apply them as hot as the Patient can bear 'em; you muſt leave on the firſt Apparel for Eight and Forty Hours, and the ſecond as long after; and you muſt from time to time put ſome Salt and pounded Brimſtone upon the Plaiſters before you apply 'em: When the Scurf is gone you muſt waſh the Patient's Head with his own Urine near a good Fire, or elſe in the Sun; but you muſt keep dreſſing the Patient ſo long, till there is no remains of the leaſt Root of the Evil; and when you take off the Plaiſters do it Croſs-ways.

SCALLIONS, Herbs well known how to propagate, whereof the red, hard, little and ſweet are the beſt, being very good to excite the Appetite, which is weakned by Superfluous Heat, to reliſh Drink, &c. but as they cauſe Windineſs, multiply Groſs Humours, &c. they muſt not be uſed too often, and the beſt way of remedying their evil Quality is to ſqueeze 'em well firſt, then ſteep them in a little Water, and ſeaſon them with Vinegar,, Oil and Salt, with an Addition of a little Sage and Parſley, but they require little Boiling.

SCAMMONY; the Juice of a Root inſpiſſated, call'd by many *Scammonium* of the *Convolvulus* Kind: Its a drug of great Account in Medicine, and almoſt in all the Officinal *Purgers*, whoſe forms are ſuitable for its Reception; becauſe it is not convenient in any that are more liquid than an Electuary: That is reckoned beſt, which is light and grey; the Heavy and Black being not much eſteem'd: It is ſo adheſive, that it will not powder, unleſs the Mortar be ſometimes rubbed with a little Oil; and as to that Work, whoever is engaged in it, he muſt take Care it muſt not get up the Noſe, for it will Purge the Head ſo violently as to occaſion oftentimes a great deal of Miſchief. Loaf Sugar and any Alkalious Salts, are alſo very convenient to rub it into Powder with; for they divide its parts and make it Operate more gently, as they do all other reſinous Purgers: It wonderfully deterges the Paſſages and Glands of Mucous and Vicid Humours, and 'tis therefore a good Ingredient in all Compoſitions intended againſt thoſe Diſtempers, which have ſuch Humours for their Cauſe.

It is reckoned a great deſtroyer of *Worms*, but great Care is to be taken how it be given to Children; and let it be a Caution to Perſons of all Ranks, tho' ſome Empiricks put off their *Sugar Plums* and *Lozenges*, for ſuch Intentions, wherein this is the only purgative Ingredient, as its quantity in a doſe is but ſmall. But ſuch things, for all they chance to work off well with ſome ſtrong Children, yet they often do a great deal of Miſchief and occaſion Convulſions, by their unſupportable vellications of the tender Membranes and Fibres: No Medicine is more frequently uſed to *Horſes* than *Scammony*, except *Aloes*; and indeed it is of very great Efficacy when rightly prepar'd with *Sulphur*.

SCARLET BEAN, a ſort of a *Kidney Bean* of a Scarlet Colour, and proper for the Ornament of Gardens: It ſhoots out a ſlender Stem five or ſix Foot high, divided into ſeveral Branches; bearing Leaves rank'd by pairs along the ſides, ſmall and ſomething indented at the Edges; the Flower reſembles the Wings of a *Butter-Fly*: In the middle of the Cup appears a Chive, which in time becomes a Pod fill'd with the Seed, ſomething round and of a reddiſh Colour, or between Black and Red.

As to the Culture of this Plant, it is to be obſerved, that it is never imploy'd but to cover ſome Arbour or Wall in a Garden, under which is firſt prepar'd a Palliſade with Props: The Plant is likewiſe of great uſe in little Courts, where they ſerve to cover any defects in the Walls, and render them more agreeable to the ſight; however they are never met with in the great Parterres or Flower Gardens, the Plant being too vulgar to find any Room there: It's ſet two Inches deep, and a Span aſunder one from the other; and a little Care will ſo diſpoſe it on the Arbour or Palliſade, as to make it appear very beautiful to the Eye. If any thing elſe is required in Relation to this Plant, Recourſe may be had to the Article under *Monks-Hood*, where Inſtructions will be found ſuitable to both.

SCARLET LEAK, or SCARLET GRAIN, in Latin *Chermes*, a ſmall Tree that bears this colour'd Seed: It has thick Branches, the Leaves are prickly all about the Edges like the *Holly*, but much ſmaller, the Seeds are round, empty, and of a Vermillion Colour, and they make the Confection *Alkermes* of it: It grows in *Armenia*, and now and then upon Oak Trees in *Cilicia*, *Poland*, *Bohemia*, and *Languedoc* about *Mont Polier*.

This Shrub is aſtringent, bitter and deſiccative, the Seed of it being taken in Powder with ſome Frankinſence and a new-laid Egg, hinders Women with Child to Miſcarry: Being pounded and mix'd with ſome Vinegar, they apply it to Wounds with much Succeſs. The Confection Alkermes is one of the Cordials you have in Shops; but it is pretty hot, and for that Reaſon ſhould be ſhunn'd in Fevers.

SCHIRRUS; a hard Swelling in a Man's Skin, of which there are two ſorts, *viz.* the true *Schirrus* which is generally bred from the moſt impure and moſt material Blood of Melancholly, that has no feeling and very little pain; not but that the Liver and the Spleen by their de-

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fault and the ſuppreſſion of the Menſes and of other Fluxes, do contribute towards it as well as bad Nutriment.

The other is the Baſtard *Schirrus*, which ſucceeds the Ereſypelas or other Tumors, and moſtly proceeds from the Spleen, Liver, Womb, or Meſentery.

As ſoon as the Humour, which cauſes the true *Schirrus* comes to be burnt or heated with the Bile, it eaſily turns into a Cancer.

If thro' neglect it be ſuffered to be entirely form'd, it becomes incurable, and very ſad Maladies ariſe therefrom.

As to the Regimen to be obſerv'd in a *Schirrus*, the Patient is to eat Pullets, Capons, Veal, Mutton, Lamb, Kid and new laid Eggs; his Broth and Spoon-meats are to be ſeaſon'd with Bugloſs, Borrage, Hops, Spinage, Mallows, Marigold and Capers: He muſt reject all ſorts of Salt things, Spices and all Legumes that are hot and windy; he muſt Baniſh all Vexations and Sorrow; it is alſo neceſſary he ſhould ſhun all thoſe Exerciſes that weaken his ſtrength, and contribute to diſſipate his Natural Heat, which is an exceeding great Help upon this Occaſion.

He may drink White Wine and Claret with moderation, and a little more in this than in other Indiſpoſitions.

Having laid down this Foundation, they may proceed to Bleed in the Arm, and if there be occaſion, in the Leg; after which let 'em Purge him with the Infuſion of *Sena*, *Dodder*, *Polypody*, and with the Confection *Hamech*, or with the Powder of *Ivy* mix'd with ſome Conſerve.

As to external Applications, the ſame Plaiſters and other Remedies will do as in the *Spleen*, for which, let 'em receive in at their lower Parts the fume of Brandy and Vinegar, pour'd upon very hot Brick or Flint: If after once or twice uſing it, they do not ſo ſoon find Relief, they muſt not for all that diſcontinue it, for this Diſtemper requires much Patience.

SCIATICA; a ſort of Gout, which is felt in the Hips, upper parts of the Buttocks, Loins, Thighs, Legs and ſometimes in the extreameſt part of the Body.

1. To Cure this Diſtemper, take of the Flowers of Sage and Roſemary of each half an handful; Flowers of Camomile, Melilot and Elder, of each as much; boil the whole in a Chopine of White Wine: This Decoction being ſtrain'd and put upon the Fire, throw into it half a Pound of Gum, three Ounces of Roſin, two Ounces of Wax, three Ounces of the Oil of Hypericon, two Ounces of Black Pitch, and about Six Penny worth of the Oil of Laurel; having taken the whole off the Fire, ſtir it, and at the ſame time mix with it an Ounce of Venice Turpentine, put the whole upon a piece of Leather big enough to cover the Thigh from the top of the Hip to the Knee, and keep it on for ſeveral Days.

2. Take two Ounces of Muſtard Seed, and as many Ounces of large Figs; pound them together and make a kind of a Paſte, which form into Plaiſter and apply it to the Evil; you muſt renew it ſeveral Times.

3. Take ſome Glue, and forming it into a Plaiſter upon a Kid Skin, apply it to the part affected; you muſt ſuffer it to continue there till the Pain is gone, or that the Plaiſter becomes black and falls away of it ſelf; and that you obſerve ſome ſmall drops of Water upon the part.

4. Take Yellow Wax, black and white Pitch, and Turpentine, of each four Ounces; Gum-armoniac and Flower of Brimſtone of each two Ounces, of Oliban, Flower de Luce, Fengreeck in Powder of each an Ounce, to make the following Plaiſter.

Having reduced the Flower de Luce, Fengreeck, and Oliban a part into a very fine Powder, and mix'd 'em with the flowers of Brimſtone, chooſe your Gum-armoniack in very pure drops, let the ſame be melted in a great hot Braſs Mortar and incorporate the ſame with the Turpentine; after which having in a ſmall Copper Pan and over a ſmall Fire melted together the Yellow Wax, and the Black and White Pitch cut into ſmall bits, and having ſtrain'd 'em thro' a Linnen Cloth, mix the Gum-armoniack incorporated with the Turpentine therewith; and the whole being half Cold, add the Powder to it, and then the Plaiſter is made, you muſt take care Morning and Evening, to take up the Plaiſter that has been apply'd to the Part, and when you have wip'd both well, put it on again.

SCORPION; a ſmall terreſtial Animal, that has a long and knotly Tail, at the end of which there is a Sting that has a ſmall hole in it, by the means whereof it diſpenſes its Poiſon when it Stings.

There are Eight ſorts of them, you muſt chooſe thoſe that are the largeſt, that is, ſuch as have ſix or ſeven Knots in their Tails, thoſe that are lively, vigorous, and taken in the Month of *Auguſt*, becauſe they are then devoid of Superfluous Moiſture, which the Convert Places where they dwell, imparts to them; prefer thoſe that are of an Aſh or Dark White before any other.

They make an Excellent Oil of this Animal, which is made uſe of externally to break the Stone in the Bladder and bring it away; it forwards the Menſes, as well as the Aſhes of the *Scorpion*, and cures thoſe that are ſtung with *Vipers*; *Scorpions* alſo being pounded and apply'd to a Wound perfectly heals it.

SCORPION-Stung: See ADDER-Stung.

SCORZONERA, or SCORPION-WORT, a Plant that has Leaves a ſpan long, almoſt like thoſe of Goats-Beard, they have ſtrong Filaments, and grow upon long Stalks, and ſome of them bending archwiſe; the Stem is above a Foot high, round and knotty, out of which alſo ſome ſmall and pretty narrow Leaves proceed: The Flower is of a Yellow Colour, altogher like that of Goats-Beard, which when it fades, leaves a Cottonny Roundel behind where the Seed is, which is white and long like that of Goats-Beard, the Root of this Plant is a Foot long, an Inch thick, of a darkiſh Hue, tender, ſucculent, and having as it were a Sweet and Savory Milk in it.

This Plant grows in Woods and humid Places: Its temper'd between Humidity and Heat in *Bohemia*, it flouriſhes in *May* and *June*.

One of our *Engliſh* Authors ſays; it is raiſed in Gardens, &c. of Seeds, Slips or Roots, cut in ſmall pieces, and planted in *March*, or at other times; that the Roots are uſed by ſome as Skillets or Parſnips; and that the ends of the Roots taken up for uſe will grow, being ſet at

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eight or nine Inches diſtance: They are ſaid to lye in the Ground all the Winter, without prejudice, and ſtill to grow bigger and bigger, tho' they Yearly run up to Seed.

They drink of the Juice of the Leaves and Root of it againſt the ſtinging of *Vipers* and other Venomous Animals, alſo againſt Peſtilential Infections; the Root being eaten every Day is a Preſervative againſt the Plague and Poiſon; the ſame ſerves againſt the Epilepſy and Vertigo; being preſerv'd or comfited in Sugar, it Cures the Heart-Ach.

SCOURING-LONG-SOUGHT; a Diſeaſe in *Black Cattle* that proceeds ſometimes from the Blood, and ſometimes from a Diſtemper of Body, either by over-heating or by unwholſome Fodder, which will breed *Laxativeneſs*; the Symptoms being apparent in their Scouring and Stinking.

To Cure them, you muſt firſt let 'em Blood in the Neck-Vein; then take Fengreeck, Turmerick, Aniſeed, Long Pepper and Grain, Liquoriſh Powder, half a Pound of Allom, and a good Quantity of Charcoal made into Powder; then take Rue, Sage, Wild mint, Hyſop, Parſley, Southernwood, Wormwood and Roſemary; half a pound of each of which chop and grind as ſmall as may be, and putting a Gill of White Wine Vinegar to the Herbs, roll all together, then ſtrain all the Herbs, and putting all the Juice together, blend it with the foreſaid Powder, and adding a Quart of Strong Beer or Ale, give it to the Beaſt lukewarm, and it will do.

Others take a Quart of Tanner's Owze, Charcoal-flower and Chalk, Allom and burnt Clay, or very well burnt Tobacco-Pipes, pounded together and finely Searced; which muſt be blended with the Owze and given the Beaſt lukewarm, it will Cure him in twelve Hours Time.

SCOWRINGS; gentle, wholſome and natural Medicines for *Horſes*, which ſtirring up no great Flux of Humors, do only keep the Body clean from ſuch Evils as do ariſe or grow, being every way as wholſome in Health as in Sickneſs, and moſt properly to be term'd Preparatives or Preparers of the Body to entertain ſtronger Medicines.

There are ſeveral ſorts of them preſcribed, but the moſt gentle and natural is Graſs, which you are to give him but for Fifteen Days together, for after that it fattens; and the beſt Graſs for this purpoſe is a new mown Meadow; for that will rake his Guts very well and not fatten; but if you intend to fatten him, he muſt be put into ſome other Paſture, where the Sythe has not been.

Next to Graſs is Forrage, which is only the Blade of Green Corn, as Wheat, Rye, Barley, *&c.* being given him Seven Days and no more, which cleanſe and cool his Body, as do alſo the Leaves of Sallows and of Elm-green Thiſtles.

Laſtly, a maſh of Malt taken in a greater proportion for this purpoſe than is preſcribed under that Head, mix'd with a handfull or more of beaten Hempſeed, is a gentle Medicine alſo herein.

Other ſorts of *Scowrings* there are; particularly after Sweat, take half an Ounce of Roſin of Jalop in Powder, as much of Cream of Tartar powdred, ſo alſo of Liquoriſh in Powder; make 'em into Balls with Freſh Butter, of about the bigneſs of a ſmall Wallnut, and give him four or five at a time in a Hornful of Beer, one after another.

One of a ſtronger Nature is to mix a handful or two of Hempſeed with Oats; or take a handful of the powder of dry'd Box-Leaves, and as much of Brimſtone, and mix it among his Provender; theſe two purges the Head, Stomach and Entrails, will kill all kind of Worms, and dry up Flegm.

Another Preſcription is to take Sallad Oil half a Pint, a Pint of new Milk from the Cow, brew it together, and give it him lukewarm; or elſe take a Pint of Mucadine and half a Pint of Sallad Oil, and give it him to drink; or the ſame Quantity of Oil and Sack mix'd together, and give it lukewarm: This has much the ſame effect as the others, and is good for any manner of Cold, ſtopping the Wind-pipes; and if you add good ſtore of Sugar-Candy thereto, it will be better.

But for ſuch *Horſes* whoſe Greaſe muſt neceſſarily be melted, as Running, Hunting *Horſes*, and the like; firſt take Twenty Raiſins of the Sun, with the Stones pick'd out of them; Ten Figs ſlit round-wiſe, boil 'em in a Pottle of Running Water, till the Water be conſum'd and thicken'd; then take the Powder of Liquoriſh, Aniſeed and Sugar-Candy, finely ſearc'd, and mix it with the Raiſins and Figs, ſtamping and working 'em together till they become a ſtiff Paſte; then making round Balls thereof of a pretty bigneſs, rowl and cover 'em all over with Freſh Butter, and give as many of them to the *Horſe* as you ſhall think meet for his Strength, provided the Day before, you give him ſuch exerciſe as will raiſe his Greaſe, and that immediately before you give him the Medicine, you alſo Warm him thoroughly, that the Humours being again ſtirred up, it may the more effectually Work.

Another very good Receipt to purge a *Horſe* from all Greaſe, Glut or Filthineſs within his Body, is to take three Ounces of Aniſeed, ſix Drams of Cummin-Seed, a Dram and a Half of Cathamus, an Ounce and two Drams of Fenegreek Seed, and an Ounce and an half of Brimſtone, all which beat to a fine Powder and ſearce 'em; then take a Pint and two Ounces of Sallet Oil, a Pound and an Half of Honey, and of White Wine four Pints; and thus with as much fine Wheat Flower as is ſufficient, make all into a ſtiff Paſte, and knead and work it well, which you are to keep in a Galley-pot cloſe cover'd for your Uſe.

Now when the *Horſe* has been Hunted, and is at Night or in the Morning very Thirſty, take a Ball of it as big as a Man's Fiſt, and diſſolve it in a Gallon or two of Cold Water, and it will make the Water look as White as Milk; then give it him in the dark leaſt the Colour diſpleaſe him; if he Drinks it, then Feed him, if he does not, let him faſt till he take it, which certainly he will do at twice, or thrice offering; and when he has once taken it, he will refuſe all other Drink for it; and you cannot give him too much nor too often of it, if he has Exerciſe.

For another ſort of *Scowring*, when others will not Work, take a Quarter of a Pound of Sweet Butter, as much of Caſtle-Soap, and half an Ounce of Aloes, beat them together, and add

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two Spoonfulls of beaten Hempſeed, and of Roſin half a Spoonful, of Sugar-Candy an Ounce bruis'd, work 'em all into a Paſte, and immediately after his Heat, give it him in Balls, having firſt warm'd him and ſtirr'd up the Greaſe and Foulneſs within him.

SCRATCHES, a Diſtemper incident to *Horſes* of ſeveral ſorts and kinds, being diſtinguiſh'd indeed by ſeveral names, *viz.* Crepances, Ratstails, Mules, Kibes, Pains, *&c.* but are no other than the *Scratches*, which are certain dry Scabs, Chops or Rifts, that breed betwen the Heel and paſtern Joints, and ſo go many times above the Paſtern to the very Hough of the hinder Legs; but they are ſometimes upon all the four Legs, tho' not very common, and proceed from dry Melancholick Humours that fall down upon his Legs, or from fuming his own Dung, lying under his Heels or near; ſometimes from the negligence of the Servant in not rubbing his Heels, eſpecially after a Journey or hard Labour, when he brings in his *Horſe* from Water, and does not rub his Legs and Heels dry from the Sand and Dirt that burns and frets them, and ſo cauſes Swellings, and thoſe Swellings the *Scratches*.

This Diſtemper does ſometimes alſo proceed form the Corruption of the Blood after great Heats and Surfeits, taken now and then by being in Fenny, Marſhy and Watery Grounds, and ſometimes they befall a *Horſe*, after a very great Sickneſs taken by Surfeit; or laſtly, by over hard Riding, whereby his Greaſe is melted, which falls down and ſettles in his Paſterns and Fet-locks that occaſions this Sorrance.

The Signs of knowing this Diſtemper, are the ſtaring, dividing and curling of the Hair: It begins firſt with a dry Scab in his paſtern Joints, like unto Chops or Chinks, and they appear in ſeveral Shapes and Forms; ſometimes long, ſometimes down right, and another while over Thwart, which will cauſe the Legs to ſwell and be very gourdy, and run with Fretting, Wateriſh, Matterative and offenſive Stuff; that will make him go ſo Lame at the firſt ſetting out, that he will be hardly able to go.

Having thus deſcrib'd the Diſeaſe and its Symptoms, the next thing is to proceed to the method of Cure; and notice muſt be taken, that the *Horſes* Legs muſt be kept all the while from Wet, and the Hair muſt likewiſe be clip'd away very cloſe from off his Heels, or elſe that will poiſon his Leg; and alſo before he is dreſt with the following Preſcriptions, you muſt firſt ſcrape off his Scabs, and waſh off the Blood that follows them with Chamber-lye and Salt, or Brine; and do the ſame with reſpect to Waſhing, when the dreſſing is near.

There are multitude of Receipts for this Diſtemper, we ſhall only ſelect ſome of the choiceſt and moſt effectual. Take Brimſtone reduced into fine Powder, mix it with Sweet Butter, and anoint the part once every Day with it.

A handful of the tender Tops of Elder Buds, and of the Berries of Brambles while they are Red, and before they are Ripe, being baked together in two Quarts of Wort, and about the Quantity of an Egg-ſhell of Allum put to it, is good to waſh the Sorrance very hot twice a Day herewith.

Let him Blood in the Shackle Veins, Spur Veins and the Fore Toe Veins, only let it be three Days between the one Toe and the other, then with a thin Rope of Hay, rub the Sores till they be raw and bleed: Next take a Quart of old Urine, and a Quart of ſtrong Brine, put to them half a Pound of Allum, and boil it to a Quart, with which waſh the Sores well; then take the Sperm of Frogs in *March*, put it into an Earthen-pot, and in a Weeks Time it will look like Oil, then take the Oil and the round things you ſee in the Sperm, ſpread it on a Cloth, bind it to the Sores and do it divers times; it has cur'd this Diſtemper, when held Incurable.

But the beſt of all Medicines eſteem'd with us, and which ſcarcely ever fails for this purpoſe is, if the *Horſe* be a ſtrong Body'd one and of a good Stature, to give him an Ounce and an half of the beſt Aloes which can be got, pounded to a very fine Powder, to which put ſome fine Butter, and work and mix it very well together with a Knife, then divide it into three parts, every one of which you are to cover again with Freſh Butter, and make 'em as big as a good Waſh-ball; then Faſting in the Morning, give 'em to him upon the point of a Stick, and a little after Ride him to warm 'em in his Belly, which will make them Work the better: This done, bring him into the Stable and keep him Warm, and let him Faſt two or three Hours after it; when you are to give him his Maſh of Malt, let him eat a little Hay, and after that Ride him ſoftly: After the Balls, put down a Hornful or two of warm Beer, and if you find him Purge too much, ſo that it takes his Stomach quite away, give him two Wild Bryar Balls beaten to Powder in a Quart of warm Beer, and it will ſoon ſtay him; or for want thereof, boyl ſome Cinnamon, Pepper, Nutmeg, Ginger and Bay Berries therein; but if you find that he will not Purge at all, which is very unlikely, then Ride him to ſome Green Corn, that is not eaten, or for want of that to ſome Sour Graſs, and let him Feed thereon for about a quarter of an Hour, then Ride him gently Home, ſet him up Warm, and you ſhall find him Purge very kindly without Danger.

SCURVY, a Diſtemper incident to Mankind, and known by Ulcers in the Mouth, which are ſtinking, and by a Superabundant Spittle; the Patient is ſubject to great Aches, Dizzineſſes, Epilepſies, Apoplexies and Palſeys: His Face is of a Red, Pale and Dark Colour, and it is ſometimes bloated, enflam'd and full of Puſtules.

This Diſtemper may be cur'd at firſt; but it is otherwiſe when it becomes Inveterate, and attacks the Bowels, and when the Patient is old, or that it is the Country's Diſtemper.

The Regimen to be obſerved for Sweetning the Blood, is to uſe Broths made with Fowls, into which you are to put Antiſcorbutick Herbs, as Creſſes, Spinage, Parſly Roots, Sparagraſs, Smallage, Scorzonera and Spoonwort: He ſhould drink good natural Red Wine, and eat Pullets and New-laid Eggs; his Exerciſe and Reſt ſhould alſo be moderate.

To cure this Diſeaſe, the Patient ſhould take inwardly the Tincture of Flint; the Doſe is from Ten Grains to Thirty.

Sweet Sublimate, the Doſe is from Six Grains to Thirty.

Diapho-

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Diaphoretick Antimony, the Doſe from Six Grains to Thirty.

Diaphoretick Mars, the Doſe from Six Grains to Twenty.

Aperative Saffron of Mars, the Doſe from Ten Grains to two Scruples.

The Volatile Spirit of Sal Armoniac, the Doſe from Ten Drops to Twenty.

The Water of Creſſes, the Doſe from Fifteen Drops to a Dram.

The Patient muſt keep his Body open with Barley Waters, and emollient anddeterſive Glyſters taken in his Body.

He muſt uſe Sudorificks, one ſort is gentle and ſuch are the Decoctions of Fumitory, Wild Succory, Swine Snowt, Hearts-Tongue and Scabious; the others are ſtronger for hot Conſtitutions, ſuch as are the Decoctions of *Cochlearia de Lepidium*, Dead Arſmart, Petty Celandine, Wormwood and little Houſe-Leek.

To ſtrengthen the Gums, they make Gargariſms with Antiſcorbutick Plants, as of two Drams of the Spirit of Spoonwort, a Scruple of the Spirit of Vitriol, and four Ounces of Roſe and Plantain Water.

We have divers Medicines in *England* preſcrib'd for this Diſtemper, of which we ſhall ſelect a few, the following Receipt is an eaſily prepar'd, but uſeful Drink for a beginning Scurvy; to a Quart of Small Beer of Six Shillings *per* Barrel, or Small Ale, put over night about an handful of Scurvy-graſs Leaves, and let the Patient drink this Liquor at Dinner, for his ordinary drink for ſix or eight Weeks together.

An excellent drink for this Diſtemper, is to take two handfulls of Water-Trefoil and let it work in about Eight Gallons of Wort inſtead of Hops, or of Small Ale or Wort made for it, and let the Patient uſe it for all or for a great part of his Ordinary Drink.

A choiſe and diverſify'd Medicine for the *Scurvy* is this which follows, from the freſh Gather'd tops of Fir a little Bruiſed, abſtract Spirit of Wine, or at leaſt good Nants Brandy, and with this Liquor draw a deep Tincture from other Freſh Tops, of which Tincture reduce ſome part into an Extract, whereof to form Pills; keep theſe, the Tincture and impregnated Liquor, apart, to be imploy'd ſeparately or conjoint, as occaſion may require.

Beſides the abovemention'd, another Excellent Ale for the *Scurvy*, is to take one Peck of Garden Scurvy Graſs, of Water Creſſes and Brook-lime, each four handfuls, dry'd Fumitory, Ground Ivy, Liver Wort, Tops of Fir and Tameriſk, of each two handfuls; Roots of Sharp-pointed Dock ſliced, four Ounces, Horſe Radiſh Roots, Saſafraſs and Daucus Seed, each one Ounce and two large Sevil Oranges ſlic'd; put all being gently bruiſed into a Canvaſs Bag, and hang it into Six Gallons of Ale, drink a draught in the Morning or at any time of the Day: It is an incomparable Ale for this purpoſe; but where the *Scurvy* and *Dropſy* meet, and the Legs ſwell, if the Stomach can bear it, the Juices of the Herbs with Sevil Orange Juice, is a more ſpeedy and effectual Method.

A very good Purging Diet Drink for the *Scurvy*, is to take Nine Gallons of New Wort, boil therein one good handful of Fir, with a few Hops, then ſtrain it and work it in the Barrel, as for other Ale; then take Scurvy-graſs, Water Creſſes and Brook-lime, of each four handfuls; Harts-Tongue and Liver-wort, of each two handfuls, Dock-Root and Polypody of the Oak ſlic'd, of each two handfuls, Rhubarb, Gentian, Saſſafraſs and Sena, of each two Ounces, cut your Herbs very ſmall and mix 'em all together, ſlice in four Sevil Oranges, and bruiſe two Ounces of Carraway and Cardimum Seeds, put all into a Bag, let it work together, and when it has been ſtopt down a Week, it is fit to Drink.

SCURUY-GRASS, in Latin *Cochlearia*, a Plant whoſe Leaves are almoſt as thick as the Telephium, but they reſemble thoſe of the Violet, and are hollow'd in the ſhape of a Spoon, hence it is that they have had the *Latin* Name as alſo, that of Spoon-wort in *Engliſh*; they are a little ſofter than thoſe of the round Sorrel: The Stems are ſmall, angular, and a Foot or thereabouts in Length: Its Flowers are ſmall and white, the Seed is ſmall, of a dark red and incloſed in ſmall Cods, the Root is ſmall, hairy and of a dark white: It grows in Hedges and Meadows; It has the Virtue of being deterſive, and it is a ſingular Specifick againſt the *Scurvy*. It taſtes Sharp like Creſſes.

Another ſort of it ſends forth but one Leaf when it appears at firſt, the Flowers are red and when it flouriſhes it has ſeveral Leaves: The Root of it to the weight of one Dram being put into Vinegar and drank is good againſt the Plague, but the Patient muſt be afterwards ſweated.

The *Sea Scurvy graſs* is a ſharp, biting and hot Herb, prevalent alſo in the *Scurvy*, whereof a few of the tender Leaves may be admitted into the Compoſition of Sallet.

SCUTCHEON-GRAFTING: See *Grafting*.

SEA-BREACH, a Breach made by that Boiſterous Element into the Land, and very prejudicial to the Owners and Farmers of Land where ſuch Irruptions are made; for tho' Salt moderately uſed is a very great Improvement of Freſh Land, yet too much kills all ſorts of Vegetables; and therefore as ſoon as Breaches are ſtop'd, Trenches muſt be made and the Salt Water drawn off as ſoon as poſſible into ſome low Place, where by an Engine or otherwiſe you may caſt it over the Bank into the Sea, or into ſome waſte Ground, except it is ſo ſmall a Quantity that the Sun will ſoon dry it up; and let as much Freſh Earth or Mould be laid upon it as you can to abate the Saltneſs of the Earth, Plowing it three or four Years to let the Rains and Air into the Land to freſhen it.

Oyſter Weeds laid in Breaches made by the Sea in the Banks, and a Layer of Earth put upon them, and then a Layer of Weeds and Earth again, and ſo on, are very good to ſtop out the Sea; for the Weeds will grow and bind the Earth together; and it may reaſonably be ſuppoſed, that ſuch other Weeds as will grow in Salt Water, may be found to be of uſe for this purpoſe, eſpecially if ſuited to the Soil that is near at hand, to ſtop the Breach with.

SEA COLEWORT, a Plant that differs from other Coles; having a Leaf like unto that of Birthwort, round, long and ſmall; each Leaf proceeds with a long Stalk from the Stem and the Branches which are Red: It has a little Juice; but it is White and Salt, a little bitter and of a thick Subſtance, the Flowers are like thoſe of Smilax, even and like a Chalice: It grows on

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on the Sea-side, and Blooms in *July*; and you may keep it from that time and make use of it in Physick.

It is Bitter, salt and an Enemy to the Stomach, it purges the Body, if boiled in Broth; its Decoction taken with some Rhubarb, brings the Water away from dropsical People, and its leaves also being dry'd together with Rhubarb will do the same.

SEA-DRAGON: See *Quaviver*.

SEA-FROTH or FOAM; in Latin *Alcyonium*, in all appearance a sort of Spungy Plant found in the Sea or Sea side; some however take it to be the Scum of the Sea, which has been hardned by the Sun Beams, and has assum'd different Forms and Colours; there are five sorts of it according to *Dioscorides*.

The First is green, heavy, rough to the Taste, and of a filthy Smell.

The Second is also like a Sponge, but has holes in it, is hollow and light, having the smell of Sea Moss or Weed, call'd *Alga*.

The Third is like small Worms, but redder than the others, and is that which they call *Alcyonium Mylisianum*.

The Fourth resembles thick Wool, but is very light, and has several Cavities.

The Fifth is made in the form of a Mushroom, and has no Smell.

It had the name of *Alcyonium* from the Halcyons or Kings Fishers, which are Birds that build their Nests upon a heap of this Froth that floats upon the Sea; this Opinion according to *Matthiolus*, is better than that of *Pliny*, who believes that this Scum is made of the Nests of the Halcyons themselves.

The two first, according to *Dioscorides*, are good for Tetters, St. Anthony's Fire, Itch and for Beautifying the Skin.

The Third is the most Subtil of all the rest, and therefore is good for those who make Water with difficulty, and are troubled with Gravel, Pain in the Kidneys, Dropsy and Spleen; if it be burnt and moistned with some Wine, it will make the Hair grow, where the Person is become Bald.

The Fourth has almost the same Properties with the Third, but it is weaker in its Operations.

The Fifth is hotter than all the rest, and therefore is proper to burn the Hair and whiten the Teeth.

To prepare this *Sea-Froth* for Physick, the same Author says, it must be put into an unbak'd Earthen Pot, which must be stopt very well, and afterwards put into a Furnace, and when the Pot is baked, take out the burnt Sea Froth; and lay it up for use; it must be wash'd like Calamine.

SEA-GRAPE, a Plant that grows a Span High and upwards; it shoots forth several Branches without Leaves, and round these Branches grow several red Seeds about the bigness of a Wheat Corn, pointed at the Top and of an astringent Taste; this Plant grows in Maritime Places, and is to be met with in Summer Time, but dies in the Winter.

Ten Grains of this Plant drank in Wine serve and are good against Purging and Vomitting, and stopping of the Menses; some pound and form 'em into Trochists, which they keep by them for their Use.

SEAM, Corn Measure, consisting of Eight Bushels. But a *Seam* of *Wood* is a Horse Load, and of Grass Four and Twenty Stone, each Five Pounds Weight.

SEA-ONIONS: See *Squills*.

SEA-RUSH, *Sea-Rush-Grass*, or *Spanish Trefoil*, a Plant whose Seed is very small, and black, which being sown amongst Rye or other Grain, in the Month of *March*, produces a Plant for feeding Horses, Cows, &c. instead of Hay, if it be pounded in such a Trough as you feed Hogs in; they mow this Plant five or six times a Year, after you have gather'd in your Rye or other Corn amongst which it was Sow'd: It will shoot up to the length of a Goose-quill the first Year, they let it continue for Four Years without cutting; that it may have time to grow strong, and in that time the Stem will become as thick as a Man's Thumb; but they cut it the Fourth Year, and wear thick leather Gloves when they are at work, because it is all full of prickles; when it is to be pounded to serve instead of Hay, take that part of the Plant which is smallest and most tender, that is, that which has shot forth last; the rest of the Plant will serve, either to heat an Oven, or for a Kitchen Fire, and they cut it as they do Wood within an Inch of the Ground: When the Stem is as thick as a Man's Finger you may pound it as before: This Work is usually done in *November*, and they make use of a Wooden Instrument, which is a kind of a Hammer that has a long handle to it, and 'tis with this that they beat, bruise and make it fit to be Eaten by their Cattle.

You may Plant it if you will, but then the Plant must be Young and but half a Foot long; but it will grow naturally without Sowing in the most Barren and poorest Ground, but if the Earth be cultivated, it will come on much better, and be like a Coppice.

Children and others gather the Seed of it in *France* upon Heaths, when it is ripe, about St. *John*'s Tide; the best is in *Bas Bretagne* and the Bishoprick of *Laon*, where the Plant is much used, and the goodness of the Seed contributes much to the Beauty of it: Three Pints of *Paris* Measure will Sow an Arpent of Land.

SEA and WATER-SAND, a sort of small Sand of which that which comes from the *Sea-Coasts* and Creeks is the richest of all Sand, they make very great advantage of it in the *West-Countries*; Some reckon the chief Virtue of it consists in its Saltness, and others in the fat and filth that the Sea gathers from the Land Floods, Shoars, Fish and things that putrify in the Sea: others with more Reason are of Opinion it proceeds from both, and that there is a third thing which contributes to its Virtue as much as any, and that is the *Fish Shells* which are commonly mix'd with it, of which more under that Head.

The Sand used for Land is of three Colours; that about *Plymouth* and the *Southern-Coasts* is a Blue or Grey like Ashes, which some reckon to proceed from the breaking of the Muscles and Oyster-shells mix'd with it: The Sand *Westward* near the Lands End is very White, and in *Scilly* Glittering, which may be occasion'd from the mouldring of Moor-stones or a kind of Freestone mingled with white Shalop Shells: The Sand on the *North Sea* from about *Pudshaw* and *Eastward*

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ward to *Lundy*, is of a Brown, Reddiſh, Yellowiſh Colour, and compoſed moſtly of Cockle-ſhells.

There is a ſort of Sand or Coralline in *Falmouth* near St. *Maw*'s Caſtle that lies under that Owze, which they are obliged to remove before they can come at the Bed of Sand.

That Sand is reckon'd the beſt that is of a Red Colour, the Blue next, and the White the worſt: The Sand taken up by dredges from under the Salt Water, or that which is left open by the Ebbing of the Tide, and the Sand that is of the largeſt Grain is the beſt; tho' the ſmall Grain'd Sand is thought better for the Tenant who only takes three or four Crops; and the large for the Landlord and the Land, becauſe it abides longer in the Ground, and makes the Paſture afterwards the better: If the Sand be well drain'd of Salt Water, ſo that it may be conveniently carry'd, its reckon'd better than if it ſhould lye too long in the Wind and Sun; where the Sand is dredg'd out of the Sea, the Price of the Lighter Load, which contains about Twelve Tuns, coſt Twelve or Thirteen Shillings; but where it is got from a dry Beach after an Ebb, the Lighter is valued at about Four Shillings.

If the Sand is near at hand, they lay about Sixteen Tun upon an Acre; where they can go thrice a Day, they lay about Ten Tun, where twice a Day, Five Tun, and where but once, Two or Three, and in ſome Places, where the diſtance is great, but One Tun. As ſoon as 'tis brought home, it is ſpread on the Ground, which commonly produces four Crops of Corn, and then it is laid down for Paſture, and that for Six or Seven Years before it is Plow'd again: The Graſs will prove ſo good that it is uſually mow'd the firſt Year: It runs moſt to White Honey-Suckle or Clover, and tho' in ſome Lands the Graſs is but ſhort, yet it yields great Plenty of Milk and Cream, Fattens Cattle very much, and mends Garden Herbs and Fruits, making the Corn to have a large Ear and a ſhort Straw, ſo that ſometimes the Ear of Barley is very near as long as the Stalk: But where little Sand is uſed, there is much Straw and not ſo much Grain: Little or no Snow will lye on well Sanded Lands; but there is a continual Spring even in the midſt of Winter, and the Harveſt is commonly a Month or Six Weeks ſooner than in other Places; and 'tis reckon'd to agree with any ſort of Land whatſoever. Another Sand which we call *Water-Sand*, becauſe taken from freſh Rivers, alſo Challenges a part in our Improvements, being laid on Land proper for the ſame, but more eſpecially if it is mixt with any matter as it uſually is: It's taken up from Shelves whereon it is caſt by the falls of ſome Land-water deſcending from Hills or Highways, but it's not accounted ſo good as the Sea-Sand.

SEA-SHELLS: See *Shells*, for Manure.

SEASONING OF TIMBER, the preparing of *Timber* for uſe: Your *Timber* being fell'd, *&c.* muſt be laid up very dry in an airy place, yet out of the Wind or Sun, others ſay it ought to be free from the extremities of the Sun, Wind and Rain; and that it may not cleave, but dry equally, and you may daub it over with Cow-Dung; let it not ſtand upright, but lying along one piece upon another, interpoſing ſome ſhort Blocks between them, to preſerve them from a certain Mouldineſs, which they uſually contract while they Sweat, and that often produces a kind of a *Fungus*, eſpecially if there are any Sappy Parts remaining: But there are ſome who keep their *Timber* as moiſt as can be, by ſubmerging it in Water, to prevent cleaving; and this is good in Fir and other *Timber* too, both for the better ſtripping and ſeaſoning: When the Boards therefore have lain a Fortnight in Water, they muſt be ſet upright in the Sun and Wind, ſo as it may freely paſs thorough them, eſpecially during the Summer Heats, which is the time of finiſhing Buildings, and turn'd Daily; and thus even newly Sawn Boards will Floor much better than a many Years Dry Seaſoning.

But to prevent all poſſible Accidents, when Floors are laid, let the Joints be ſhot, fitted and tack'd down for the firſt Year, Nailing them for good and all the next, whereby they will lye ſtanch, cloſe, and without ſhrinking in the leaſt, as if they were all of one piece; Water ſeaſoning among the *Wheelwrights* is of ſpecial Regard.

As for the *Elm*, tho' the Tree be fell'd never ſo Green, for ſudden uſe, if plunged four or five Times in Water, eſpecially Salt, which is beſt, it obtains an admirable Seaſoning, and may be immediately uſed; beſides which Method, ſome again commend Buryings in the Earth, others in Wheat; and there are alſo Seaſonings of the Fire, as for the ſcorching and hardning of Piles, which are either to ſtand in the Water or in the Earth: Sir *Hugh Plat* informs us, that the *Venetians*, uſe to burn and ſcorch their *Timber* in a Flaming Fire, continually turning it round with an Engine, till they have got upon it a hard, black, coaly cruſt, whereby the Wood is brought to ſuch a Hardneſs and Dryneſs, ſo that neither Earth nor Water can penetrate it.

Mr. *Evelyn* ſays, he had ſeen Charcoal dug out of the Ground, amongſt the Ruins of the ancient Buildings, which in all probability had lain cover'd with Earth above Fifteen Hundred Years.

As for *Poſts*, and the like that ſtand in the Ground, the *Burning* the out ſides of the Ends that are to ſtand in the Ground to a Coal, is a great Preſervative of them, and ſome have practiſed the Burning of the ends of *Poſts* for *Railing* and *Paling*, with good Succeſs; its likewiſe a practiſe in *Germany*, as appears by the Abſtract of a Letter wrote by *David Vonderbeck* a *German* Philoſopher and Phyſician at *Minden* to Dr. *Largelot* in the Philoſophical Tranſactions in theſe Words: *Hence alſo we ſlightly burn the Ends of* Timber *to be ſet in the Ground, that ſo by the fuſion made by the Fire, the volatile Salt which by acceſſion of the moiſture of the Earth would eaſily be conſum'd, to the Corruption of the* Timber, *may catch and fix one another.*

SEA-THRIFT, in Latin *Statice* from *Stare*, becauſe ſome Phyſicians alledge it to be a Plant good to ſtop the Humours; it bears a Tuft of Flowers very long and ſtrait: Several Stems ariſe amidſt theſe about a Foot high, which at the Top produce divers Flowers, collected as into one little round Head in a Scaly Cup: This Head conſiſts of many Flowers like Pinks, accompany'd with a good Number of Leaves, ariſing in the Shape of a pipe out of the ſame Cup, where likewiſe appears a Chive, which in time becomes an oblong Fruit included in the Cup of the Flower.

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There is nothing more agreeable to the Eye than *Sea-Thrift*, which is eaſily raiſed, growing well in any ſort of Earth, but it is proper no where but in Borders: Its a vivacious Plant, being raiſed in the ſame manner with *Daiſy*, which the Reader may ſee; tho' it is not placed under the ſame Species by *Botaniſts*.

SEA and RIVER-WEEDS, Weeds made uſe of in many parts of the Kingdom for the Improving and Manuring of Land, and that to very great Advantage; that call'd *Ore-Wood* is much uſed in *Cornwall*; ſome of which grows upon Rocks, under High Water-marks, and ſome is broken from the bottom of the Sea by rough Water, and caſt upon the next Shoar by the Wind and Flood.

SEASONS of BLOSSOMING: See *Bloſſoming Seaſons*.

SECUNDINE, the ſame in a Mare as the After-Birth in a Woman.

SEED, every thing that is fit to be ſown and to produce a Plant, from which it properly proceeds: We diſtinguiſh chiefly two ſorts of Seeds, *viz.* thoſe which reſpect *Agriculture*, and thoſe that relate to *Gardening*: In Seed-time it is ever to be wiſh'd that the Weather ſhould be Fair and the Seed well choſen, for upon this choiſe the plenty of all ſorts of Grain does chiefly depend: It would be to no purpoſe to beſtow upon your Ground all the Culture it requires and all the Manure that is neceſſary; if you do not commit Seed into it that is fit to multiply its Kind and produce good Grain: Before you Sow your Ground you ſhould always know the nature of it; for that which is proper to bear Wheat is not ſo for Maſlin and Rye.

The changing of Seed is alſo a very Eſſential Point to make your Ground bear plentifully; for ſo it happens very often, that how fair, how clean and well choſen ſoever your Grain may be, which your Ground produces, and in which you always Sow it, experience has taught us, that this ſame Grain will in ſome time degenerate, and therefore thoſe who are Skill'd in *Agriculture*, &c. fail not to change it once in three or four Years, neither muſt you uſe in the lieu any Seed that grows in your Neighbourhood, but it muſt be fetch'd Eight or Ten Miles off; and its not enough for you to change the Seed, but you muſt take care to procure that which grew in poorer Ground than your own, that ſo this new Grain meeting with more Subſtance may multiply the more therein, as it will certainly do; whereas if it grew in a better Soil than yours, it will wither and be ſpoiled, and conſequently become incapable of producing any good effect.

Now in the choice of your Grain for Seed, you muſt ever obſerve, that it be Ripe enough, very heavy, of a good Colour and not corrupted; for if it wants any of theſe qualities, it will diſappoint the expectations of the Sower; and therefore good and careful Husbandmen will uſe great Pains to take out of their ſheafs all thoſe Ears that appear to be any way defective, and leave none in but ſuch as are very well fed: You muſt likewiſe keep all the Grain you deſign for Seed very clean and unmix'd with any other ſort: You muſt ever remember to Sow new and not old Corn; the firſt in a way of Generation producing that effect, which nature has deprived the other of.

If the meaſurings of Grounds were alike in all Places, and that their nature were not different from one another; certain Rules might be ſet down concerning the Quantity of Seed to be Sown in ſuppoſe an Acre; but ſince it is otherwiſe, nothing can with certainty be determin'd upon this Head, and the only advice that can be given is to follow the ancient uſage of the reſpective places in this point of *Agriculture*; however the Husbandman ought to know one thing and take it for a Certainty, that a rich Soil requires more Seed than that which is poor and meager; tho' this has nevertheleſs been controverted, but without juſt Reaſoning. To theſe things our Author is pleaſed to add the following Remarks.

1. Thoſe Grounds that are much ſhaded with Trees, and that are of too moiſt a nature, as well as thoſe which you have been indiſpenſibly oblieg'd to Sow in Rainy Weather or high Winds, require more Seed than others, by reaſon of the loſs of ſome of the Seed, which is occaſion'd by their too Cold and too humid Nature.

2. As ſoon as you begin your Seed time, do not give over till you have done, for the ſooner it is done the better.

3. When you have every thing ready for the multiplication of your Corn; you may begin your Seed time ten or twelve Days ſooner than the Cuſtom of the place uſually preſcribes, whether you Sow Wheat, Rye, Autum-Barley or Maſlin.

As for *Gardening Seeds*, this Seed is a ſmall Grain which the Plant produces after the fading of the Flower, from which ariſes another Plant of the ſame Species, if ſown to purpoſe: Regard muſt be had to the Places from whence the Seeds are brought; for Example, they recommend the Aniſeed of *Candia*, the Seſely of *Marſeilles*, the Ammi of *Illyricum* or *Egypt*, the Cummin of *Ethiopia*, the Thlaſpi of *Capadocia* or *Candia*, the Muſtard of *Alexandria*, &c.

As to the Method of keeping Seeds, when they have been well dry'd, put 'em into Glaſs Pots, and ſometimes into Boxes in the dryeſt place you can meet with; thoſe that are of a compact Subſtance, and have a thick Rind, eſpecially if they are of a hot Temperament, as Lupins, the Seeds of Fengreeck and Linſeeds, will keep at leaſt Three Years; but thoſe on the contrary that are of a ſofter Subſtance, will keep only for a Year or two, as Aniſe, Fennel, Cummin, Carvy, Seſely, the Seeds of Smallage, Parſly and Agnus Caſtus, and amongſt the Hot Seeds thoſe of Nettles, Noſe Smart, and the like.

The Seeds of Onions, Chibbols and Leeks, as alſo of Poppy are kept in their Coats or Rinds.

The greater cold Seeds muſt be uſed when quite freſh, by reaſon of the quantity of Oil which they contain, and ſo alſo the Leſſer, becauſe they change their quality by reaſon of the Waſte of their humid parts: We alſo find that the Cold Seeds, as alſo thoſe of black and white Poppy and Juſquinam, as well as ſome moiſt Seeds, as thoſe of Mallows, will not keep above one Year good.

To preſerve your Garden Seeds from Birds and Inſects, you ſhould before they are Sown, ſteep 'em in the Juice of Jubarb, which will not only preſerve them from all thoſe Animals that infeſt Gardens, but alſo make 'em come up the better; but as there may not be plenty enough of

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of this Herb; you may ſubſtitute ſome Chimney Soot in the Room of it, which being gather'd the Day before you Sow and mix'd with the Seeds will ſecure 'em from all Vermine, or elſe you may only Water them with the Water where the Soot has been ſteep'd for a Day and a Night, that it may have time to imbibe it. *Pliny* ſpeaks of a ſort of Wild Garlick call'd *Allium*, which being boil'd and ſpread on the ground will hinder the Birds, to eat the Seeds; ſome mix *Hellebore* with a little Wheat or Barley boil'd or ſteep'd in ſome Wine, Sow it on the Surface of the Ground about the Seeds, and when the Birds are kill'd or drunk with eating it, you may take 'em and hang 'em up by the Foot: Some only Water the Plants with this Decoction, and they do very well: There are thoſe who ſteep the entire Root of a Wild Cucumber in Water for Four and Twenty Hours, and pour it upon the Seeds; this muſt be often repeated, and the Seed ſown next day.

SEED, a Term conſider'd here chiefly in reſpect to Gardening, by which is meant the *Semen*, or Grain which produces Plants and ſerves to preſerve the Species: *Seeds* commonly appear after the Flowers and upon the ſame Plants; however there are thoſe that do not Succeed thoſe Flowers upon the ſame Stalk: for one Plant produces Flowers and the other Seed; and this may be eaſily diſcern'd in Hemp, which for that Reaſon they diſtinguiſh into Male and Female.

To give a greater Illuſtration of what may be ſaid concerning *Seeds*, it may be proper to divide them into three Claſſes, *viz.* the *Seeds* of *Pot-Herbs*, the *Seeds of Flowers* and thoſe of *Trees*.

It's to be obſerved in general concerning Seeds, that they periſh after a Year or two at fartheſt, and therefore care muſt be taken to have new Seeds, or elſe you run the Riſque of Sowing to no purpoſe: There are none but Peaſe, Beans, Melon Seeds, Cucumbers, Citruls and Muſhrooms that laſt Eight or Ten Years; the Seeds of Colliflowers laſt Three or Four Years; thoſe of all ſorts of Succories Five or Six; of all Seeds there are none that laſt for ſo ſhort a Time as thoſe of Lettice; they are however the Second Year better than the Firſt, and worth nothing the Third.

To haſten the Germination of Seed, ſteep a Bean for Eight Hours together in the Dregs of Oil of Olive, it will in a manner germinate out of hand, if you bury it in the Crumb of a Hot Loaf.

As for *Pot Herb Seeds*, you muſt ſow 'em in four Moons, that is, thoſe of *February* and *March* even to *May* Moon; they may in like manner be ſown in *Autumn*, always from the middle of *Auguſt* to the middle of *October*; you muſt prepare a Bed of good hot Dung, and lay on ſome good old Mould well rotted, half a Foot thick, let it be well ſifted and temper'd; and then in about eight or Ten Days after the Bed is made, and longer if your Bed be very Hot, or ſhorter if the Bed be good, that is not too hot, ſow your Seeds of each ſort in a little Furrow by it ſelf, and at a diſtance from one another; and eſpecially take care you do not pull up your Seed in clearing 'em from the Weeds; for you may miſtake till they are ſomewhat come up well.

When the Seed is ſown, if the Bed be not moiſt, you muſt preſently Water it to make 'em take Root, and daily continue ſo to do, if the Weather is hot, and the Bed dry; but if it Rains, forbear Watering, and cover your Beds for fear of Froſts: Hoar Froſts will kill the Seeds of Pot Herbs as well as others: Raiſe your Mats or Coverings in ſuch a manner that they do not reſt upon the Beds, let 'em be elevated half a Foot, and when the Sun ſhines uncover 'em every Morning, and lay the Coverings on again every Evening before Froſt comes on; and when the Plants are come to a convenient height, replant 'em at a diſtance from one another in proportion to their bigneſs; and as ſoon as they are tranſplanted, be not ſparing in Watering them all the Spring, Summer and Autumn, while the hot Weather laſts.

For your Melons, you muſt ſteep the Seed in ſome *Spaniſh* or good *French* Wine, and Sow 'em in the Four Moons of *January*, *February*, *March* and *April*, and eſpecially let them be Sown at the Full Moon or in the Wane.

Prepare a good Bed expoſed to the South Sun, where it continues longeſt, and lay on about half a Foot thick of old Mould, mix'd with good Earth, then Sow your Seeds, when the Bed is good, be it in which Moon you pleaſe, provided you ſecure 'em from Froſts; you muſt cover 'em every Evening at Sun-ſet, and uncover them in the Morning at Sun-riſing; and when they are ſtrong enough, replant 'em in a good and well prepar'd Bed as before, and Water them in reaſon according as the Heat is; but in cold Countries you muſt not Water them unleſs in caſes of great Neceſſity; and generally in hot Countries, Watering 'em in eight or ten Days will do, and they muſt be cut twice or thrice a Week. If you have Glaſſes for them, they will do well to keep 'em from Cold in the Night.

You muſt do the ſame by Cucumbers, as you do by Melons; except it be that you muſt not fail to Water them every Day, when they are replanted, and when the Weather is hot and dry, and you will have 'em in all Seaſons, good and in Plenty; you may alſo ſow and replant them as you do Melons at the ſame time and in the ſame Moons, as alſo Citruls and Muſhrooms.

As to the *Seeds of Flowers*, they may be all of them Sown during Four Moons, *viz.* from that of *February* to that in *May*, they may moreover be Sown in *Autumn*; always from the middle of *Auguſt* to the middle of *October*.

You muſt prepare a Bed for them of good hot Dung, and well rotted old Mould half a Foot thick over it, and at the end of eight or ten Days after the Bed is made, and when the great Heat is over, Sow all your Flower Seeds, each kind in its little Furrow, four Fingers breadth diſtant from one another, and when they are ſown and cover'd to the thickneſs of two Fingers with Mould, Water your Bed but ſparingly, for fear you ſhould kill your Seed; but Water daily if it ſhould be dry Weather, and when they are come up and forward, take your great Watering-Pot to them; if they happen to be bare cover them with a little Mould; you muſt not likewiſe fail to cover them every Evening for fear of White Froſts, becauſe it will deſtroy them as well as other Froſts; you muſt likewiſe in this Caſe not ſuffer your Coverings to reſt upon the Bed and Seeds, but kept propt over them, but yet ſo ſtopt that the Froſt may have no admittance; uncover 'em to the Morning Sun, and in the Evening, put on

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the Coverings again; but if it does not Freeze, you may let 'em be expos'd to the Air, tho' you muſt be much upon your Guard, for two Hours of Froſt will ſpoil all.

When they are grown up to the height you judge 'em fit to be tranſplanted, do it into your Parterres, and wherever you have a mind to, provided the Earth be good and well cultivated: Water them as ſoon as they are replanted, and continue to do ſo, if the Earth is dry, and that it does not Rain: You muſt pull up nothing out of the Furrows of your Beds till the Plants are well come up, for fear of taking them away inſtead of the Weeds, for they grow together.

As for what concerns the *Seeds of Trees*, they are Planted from *March* to *Midſummer*, and from the middle of *Auguſt* to the middle of *October*, for which you muſt take good ſtrong Earth, and good new Earth, Garden Earth and good Moulds, mix the four Sorts together, and Sift 'em: If you would Sow your Seed in open Earth, lay ſeven or eight Doſſers full of this Earth upon Beds, and work 'em well together: But if you would Sow in Boxes or other Veſſels; fill them them with this Earth, and ſow your Seeds therein whether it be in the *Autumn* or *Spring*, and cover them four Fingers thick, and if they ſhould become bare cover them again; as ſoon as they are ſow'd, Water them if it does not Rain, and thus continue till they are grown pretty big, and then you need not concern your ſelf much about them, any more than Watering them in caſes of Neceſſity, and keeping good Earth about them.

As to the time when the Seeds and Fruits of Trees ſhould be ſow'd, the end of *February* or the beginning of *March*, is the moſt proper Seaſon, for that work, you may do it indeed in *December*, but there are dangers from Froſts, Rotting, Field-mice and Birds; you ſhould chooſe thoſe Seeds that are big, round, full within, of a fine Green and of the preceding Year; the Fruits likewiſe ought to have very near the ſame Qualities; they ought to be plump, ſmooth, clear, full, whole and of the growth of the laſt Year.

Now to preſerve the Seeds and Fruits of Trees, the Seeds muſt be ſpread in a Granary or ſome other dry Place; you muſt examine and ſtir 'em often, as you do Corn, they may alſo be put into Bags, and hung up to the Ceiling in a dry Place, as for the Fruits, *viz.* Acorns, Cheſnuts, Hazelnut, Beech Maſt, *&c.* they keep 'em in Hampers with Sand; they make a Bed of Sand, another of thoſe Fruits, then a Bed of Sand again and ſo one of the Fruit, 'till you have put in all that you have a mind to keep; theſe Hampers muſt be ſhut up during the Winter, in a Place that is dry and a little Warm.

SEED for *Foreſt Trees*, more particularly to be treated of here, ſhould be ponderous, perfectly Ripe, Sound, eaſily ſhaken from the Boughs, being taken from the Tops of the youngeſt and moſt thriving Trees, and gather'd when they are ready to fall; which does for the moſt part direct the beſt time for the Sowing of them, and which for moſt ſorts is about *November*, except the Land be very moiſt or cold, in which caſe a Vernal Sowing may be better: Acorns, Maſt and other Seeds, being ſuch as may be kept well for the Spring Seaſon, by being Barrel'd or Potted up with moiſt Sand or Earth, and S. S. S. during the Winter, at the end of which you will find them Sprouted, if committed to the Earth by a careful Hand, will be as apt to take, as if Sown earlier, and by this means better eſcape the Vermin, who are very greedy of ſpoiling the Winter grown Seed, and they are not ſo eaſily damaged by the increaſing Heat, as thoſe ſown in the beginning of Winter, eſpecially in looſe hot Grounds: Wherefore if you have occaſion to preſerve much Seed, chooſe a proper piece of Ground, and raiſe it with Boards Three Foot high, and lay the firſt Lay with fine Earth about a Foot thick, and another Lay of Seeds, Acorns, Maſt, Keys, Nuts, Haws, *&c.* promiſcuouſly or ſeparated with a little Mould ſprinkled amongſt them, and let the third or upper Lay be of Earth or Sand; or you may bury the Seeds in dry Sand or pulveriz'd Earth, either Barrel'd or laid in Heaps in ſome dry Cellar to preſerve them from the Rigour of the Winter: If your Seeds be gathered in moiſt Weather, lay them a drying, and ſo keep them till you ſow them, which may be as ſoon after *Chriſtmaſs* as you pleaſe: But if they ſpire out before you ſow them, be ſure to commit them to the Earth before the Sprouts grow dry.

As for the *Medicating* or *Steeping* of Seeds, or the enforcing or inriching of Earth by Compoſt, *&c.* for Trees of this kind, it is a Charge that would much diſcourage the Work, and what is needleſs; becauſe if one ſort of Mould be not proper for one kind of Tree it may for another; but if your Seeds or Kernels prove extraordinary dry, if you lay them for Four and Twenty Hours in Milk or Water, only impregnated with a little Cow-dung, it may do well to forward their Sprouting, eſpecially if you have been hindred from the former Preparation.

Chooſe not your Seeds always from the moſt Fruitful Trees, but from ſuch as are moſt Solid and Fair, nor covet the largeſt Acorns, but the moſt weighty, clean and bright.

The ſhape and weight of the Seeds inform you generally which are the beſt, and how they may be ſet moſt of them; when they fall, they lye on one ſide with their ſmall end to the Earth, from which part they put forth the Root firſt, which when it has laid hold on the Ground, from the ſame Place ſends forth the Shoot for the Tree; and if they be heavy Seeds, ſow them deeper, as Acorns, Cheſnuts, Walnuts, Peaches, Apricots, *&c.* about two or three Inches deep, but if light Seed, as Elm, Lime, *&c.* you are then to cover them only with a little Mould about half an Inch deep.

Being thus provided with Seeds of all kinds, your may raiſe Woods or Groves from them immediately, which is judged to be the beſt way, where you deſign a large Plantation, and reſolve to imploy the Land for no other uſe, and to keep it well Fenced.

Firſt, becauſe they take the ſooneſt; Secondly, becauſe they make the ſtraiteſt and moſt uniform Shoot; Thirdly, becauſe they will neither require Staking nor Watering, which are two conſiderable Articles in Husbandry; and laſtly, for that all Tranſplanting (tho' it much improve Fruit Trees,) unleſs they are taken up the firſt Year or two, is a conſiderable Impediment to the Growth of Foreſt Trees, unleſs where they are removed from a very barren Soil to a Rich one, and meet with

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with a very moist Summer, especially in the Transplanting of the Chesnut, Wallnut and some others: If you design a Transplantation of Trees, it is best to raise them in your Seminaries and Nurseries first, by which means you may Transplant them as you please, for Coppice Ground, Walks, Hedges, Rows, &c. See *Seminary of Forest Trees*, *Transplanting of Forest Trees*, &c.

SEEDING, the Running into Seed; most Plants produce Seed in Summer Time in order to multiply the Species, which otherwise would be lost: It's an incredible thing to see all the differences which are to be met with in Seeds, as well in respect to Colour and Bigness, as to Form and Ornament: Gardiners have often the Mortification, to see that certain Plants run too soon into Seed, as Lettice, Succory, &c. do; and this frequently happens, when the Mould is not good, or when during great Heats they have not been plentifully Water'd: It may also be said that certain Plants run into Seed out of Poverty; they have moreover the Grievance to see certain Plants do not Seed as they should, as Pinks, Colliflowers, and the like; and Sweet Basil and Macedonian Parsley do not Seed at all in cold and moist Grounds, or rather Seed so slowly, that the Seed does not ripen.

SEEDLINGS, the Roots of *July-Flowers* that come up from Seed sown.

SEED-SHEDDING; See *Shedding of your Seed*.

SEED-TIME, the Season or Time of the Year when all sorts of Seeds are sown, but especially Corn, some of which, as Wheat and Rye, are sown in the *Autumn*, and so we call 'em *Winter Corn*; and others, as Oats, Barley, &c. in the *Spring*: The times are different in different Countries; our *French* Author confines himself to what is usually practised in the Climate where he lives, which tho' it may not in all things quadrate with our own, yet it will not be improper to entertain the Reader with the Rules and Directions set down by him under this Article.

There are those Countries, says he, which fix the end of *August*, or thereabouts, to be the Seed Time of Rye, especially those which are Cold, that so that sort of Corn may have time enough before Winter to strengthen it self against the Cold Weather; otherwise you will run the Risque of losing your Labour.

As soon as the Month of *September* comes in, you must hesitate no longer to put your Corn in the Ground, and nothing but bad Weather should hinder you.

After this Seed-Time immediately comes on that of *Autumn* Barley, as he calls it, and otherwise Square Barley; but that does not last long, because they Sow but very little of it, and only for the Sustenance of Servants, especially when Corn is dear, or when Harvests are late.

Next comes the time for Sowing Maslin, and then Wheat, which has the quality of resisting Cold the best of any Corn.

The Infatuation of those People is not to be bore with, who for some foolish Reasons they'll offer in reference to the nature of their Ground, never begin their Sowing Time till very late, and so usually Reap but sparingly; It's a certain Maxim and become a Proverb in *France*, that it is better to be forward than backward in committing your Seed to the Ground.

It's very proper to begin to sow when the Leaves of the Trees begin first to fall, and when the Weather is Fair, when you see at the bright Appearance of the Sun the Fields cover'd with Cobwebs; it's a sign you should not delay putting your Seed in the Ground; for these Animals never Spin in the *Autumn*, but when they perceive the Air disposed by its Influences as soon as possible to make the new sown Corn to shoot up.

It were to be wish'd that all Husbandmen might begin to sow their Corn Ten Days before the end of *September*, till Ten Days before the end of *October*, N. S. tho' its the Opinion of the same Author, that their Seed Time may continue for Six Weeks and a little longer, and it should begin on the Eighteenth of *September*, N.S. and that they may sow their Corn without any regard had to the Aspect or Phases of the Moon, upon which many Country Men lay a great Stress.

As to the right Method of Sowing, you must have a large Sheet, which you are to tye before you, into which your Seed is to be put, and you must observe that your Right Hand should keep pace with your Right Foot, and that you Sow an Handful of your Wheat and so on: But you are not to do the same in respect to your Rye, Barley and Oats, but throw a smaller quantity, as you are to do also by other Grains: But for Millet, Parsnips and Turnips you need only use your three Fingers, because these sorts of Seeds always fall thick enough, by reason of their Smallness.

When you are sowing your Corn, you must always take Care to do it evenly; that so no part of the Ground have too much Seed and the other too little; which will be attended with two great Inconveniencies; for first, when it falls too thick any where, it will come up but very languishingly; because there is not a sufficient substance there for the Nourishment of so great a quantity of Seed: Secondly, Weeds will grow in those Places that are Naked, which coming up usually before the Corn, will choak it; and by that means your Ground will yield sometimes no more Corn than what you have Sow'd: You must also take care in covering your Sown Corn, that you do not put too much Earth upon it; which may hinder it to come up at all.

If you would know whether you have Sown your Corn well, open you Fingers and make an Impression with them on the Ground you have sow'd and by this Impression seven or eight Grains will appear, if the Season be backward, and five or six when forward; and if you try this Experiment upon Barley six or seven, and nine or ten will appear; and for the Beans which you have Sown, you will be sure to succeed, if after having made such an Impression, three or four at a time, or five or six at most will appear; and thus in respect to other Seeds that are larger or smaller.

As for the Seed-Time in the *Spring*, when other sorts of Corn are Sown, which indeed are not quite so valuable as the Winter Corn, yet are very necessary for the Country, the temper of the Air and the nature of the Places, where your Lands are situated, determine the time when you are to begin to sow your Seeds; some being sooner and others later to be sown.

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When the great ſeverity of the Winter is over, and in what Country ſoever it be, when the Earth appears moveable, you muſt begin to Sow your Oats, for this ſort of Corn being that which is the leaſt afraid of Cold, you muſt put it into the Ground as early as the Month of *February* or in *March* at furtheſt, ſuppoſing the Weather will allow it; for it is a Proverb in *France*, that *February Oats fills the Corn-loft*: The Ground for it ſhould be Plough'd before Winter, that ſo the Stubble which is bury'd thereby may have time to Rot: But here it is to be obſerv'd, that if you ſow your Oats in ſtrong Ground, you muſt take care you do not bury it therein by Ploughing the Ridges over, but you are only to Harrow it in with an Harrow, whoſe Weight and Teeth are ſufficient for this Work; on the contrary if the Ground be light in which you Sow your Oats, you need not fear covering the Seed with the Plough; tho' there are thoſe who after all this that make uſe of the Harrow.

March Wheat, ſo call'd by the *French*, is a ſort of Grain made uſe of inſtead of that you were hindred to Sow in the *Autumn* by reaſon of continual Rains; it has its name from its being Sown in *March*, and they do it in Lands eaſy to be dunged, and never in thoſe where Corn has been reaped the Year before; the more Culture and Mixture you beſtow on your Ground, the more Corn it will yield you: The Method of Sowing is the ſame with other Wheat.

It's known very well in ſeveral Countries of what good uſe *Barley* is for making Bread of it inſtead of Wheat, and for Drink; this Grain in its own Nature very much impoveriſhes the Ground, and grows better in light than ſtrong and moiſt Soils; for it's ſubject in the laſt to degenerate into Oats, whereas it will thrive very much in the other: It's a little ſuſceptible of cold, and therefore to be Sown towards the end of *April*, *&c.* and that always in dry Weather, and the ſame Methods are to be obſerved in the ſowing this Grain as in that of Oats.

Millet alſo affords much Subſtance, and conſequently very much impoveriſhes the Ground in which it is Sown, as well by reaſon of the multiplicity of its Roots which entirely occupy the Ground, as for the great number of Weeds that always come up with it; this Grain delights in a fat Soil, and ſhould be Sow'd only Three Fingers deep: A good handful is enough to ſow half an Arpent.

Vetches are generally ſown in *March* in Grounds ordered much in the ſame manner as you do thoſe for Oats and Barley; the Husbandman knows the profit too well, not to neglect the Sowing of it; for when it is freſh mow'd, there is no better Fodder, nor any thing that fattens Cattle more: It's by the help thereof that your Oxen keep up their Strength to draw in ploughing, and that Cows yield plenty of Milk.

In ſome Countries they ſow Vetch in *October*, but they are ſuch where there is no fear Cold Weather ſhould hart 'em; or otherwiſe you will loſe your Labour, if you ſow it before Winter; the better the Soil is the more Plenty you will have of it: But as it comes up in Abundance in all ſorts of Soils, they generally keep the beſt for other Grain of more value, as Barley, Oats and Peaſe.

Dew is an Enemy to this Seed, and this moiſture preſently rots it, if it be not forthwith cover'd after it is ſown; and therefore the Method is always to Sow it two or three Hours after Sun Riſing, and ever in Fair Weather. If Vetch be Sow'd in Ground that has been Ploughed before Winter, it will always grow up well enough without any Weeding, as other Grains will ordinarily do.

If you would hinder Vermin to gnaw and Birds to devour your Seeds, take a Tub or ſome other large Veſſel, fill it with common Water, and putting in four or five Shovelsful of Cow-dung, mix it well with the Water; then take Three, Four, or Five Galls, put 'em into this Water and mix the whole well together, to the end that the Bitterneſs may reach all the Parts thereof; and when this is done, take your Corn, Peaſe, Beans, or other Seeds, and let 'em be ſteep'd for about Four Hours in this Water, after which having dry'd 'em on a Cloth in the Sun, then ſow 'em; by this means you may ſpare half the quantity of Seed you were wont to ſow, for neither Birds nor any Vermin dare to touch it.

SEEN or SPENE, a Cow's *Teat* or *Pap*.

SEGREIANT, the Heralds word for *Griffins*, when Drawn in a Leaping or Saliant Poſture.

SEJANT, (i. e. Sitting) the Term uſed in Heraldry for a Lyon or other Beaſt, when it is Drawn ſitting like a Cat, with his Fore-feet ſtrait.

SEME; *Summa*, a Horſe-Load, a Seme of Corn is Eight Buſhels.

SEMINARY; a Place wherein the Seeds of Plants are ſown: See *Nurſery*.

SEMINARY for *Foreſt Trees*; a fit Piece of Ground which ſhould be well fenced, looking to the South-Eaſt rather than full South, and well protected from the North and Weſt; it ſhould be clear'd of Shrubs, Bramble and Fern, and then broke up the Winter before it is ſown, to mellow it, eſpecially if it be Clay, and the Furrow made as deep as for Wheat, or trench it with the Spade which is better: You are to give it a ſecond ſtirring immediately before you Sow, and then diſpoſe it into ſmall narrow Trenches of four or five Inches deep, in even lines at two Foot diſtance: This being all the Preparation, beſides the choice of good Seed, for which See *Seeds for Foreſt Trees*, and the ſmall Coſt that attends it, and the ſmall quantity of Land requiſite for ſuch an uſe, with the Advantage that will be found by it in filling up the Hedge-Rows and other waſte uncultivated Places; no body ſurely will think much of it. Some are for digging up the Ground for two Spits deep, and caſting all the upper Part and Surface of the Earth undermoſt, and the under Spit laid above, where the Soil is deep enough to bear it; which tho' it may a little enhanſe the Charge at firſt, it will abundantly anſwer in the Growth of Trees afterwards: Becauſe they will have looſe Earth every where to Root in, and the beſt of the Soil under them; which is the only way they would have Trees advance in their Growth in *Nurſeries*, and not by mending and improving the Land by Dung, *&c.* as the Gardiners commonly do for their own Profit, and the Buyers, becauſe of the difficulty you will meet with in ſuch Trees to grow, if you ſhould have occaſion to remove them into a worſe Soil.

Let there be at one end or ſide ſome ſmall Beds of about a Yard wide, leaving a ſmall Path between

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between them for the *Seminary*, croſs the Beds, and throw your Seeds into the ſmall Trenches. but not too thick; and cover them with a Rake or fine Toothed Harrow: But if you deſign the raiſing of Oaks, Walnuts, Cheſnuts, &c. the beſt way is to ſet them as your Beans, and at about a Foot diſtance, which is to be done about the latter end of *October*, for the *Autumnal* Sowing, and in *February* for the Vernal: Six Buſhels of Acorns will Sow or Plant an Acre of Land at a Foot diſtance, which is Judged to be enough in the *Seminary*; becauſe they ſhould be weeded by Hand, and the Spaces between the Beds will give Room enough to come at them.

When the Plants begin to peep, Earth them up, eſpecially after great Froſts, at which time the ſwelling Earth is apt to Spew them forth, and when they are about an Inch above Ground, you may in a moiſt Seaſon draw them up, where you find they are too thick, and ſet them in ſuch Places as you have occaſion to beſtow them in.

Your Seedlings having ſtood till *June*, beſtow a Weeding or a ſlight Howing upon them, and ſcatter a little mungy Straw, Fern, Rotten Beans, Old Leaves, &c. amongſt them, in order to prevent the Roots from Scorching, and to receive the moiſture that falls, and in *March* following, by which time it will be rotten, chop it to pieces and mix it with the Earth, which continue to do for two or three Years ſucceſſively; for till then the Subſtance of the Kernel will hardly be ſpent in the Plant, which is of chief Import; after which you may Tranſplant them as you pleaſe; only the younger they are remov'd, after they are three Years Old, the better they will Grow.

When you remove them you muſt conſider, whether the Place you deſign them for be ſecure to keep Cattle from them, while they are young: but if not, and that you deſign to Plant them where Cattle come, it will be beſt firſt to remove them into their *Nurſery*, where you may Plant them in Rows three Foot diſtance, and the Trees in the Rows to be at leaſt two Foot diſtant from each other; becauſe elſe you will be apt to cut the Root in taking them up: You may let them ſtand in theſe Rows till they are big enough to Plant out, ſo as by the Help of ſome Stakes or Buſhes put about them, they may in a ſhort time be able to defend themſelves from Cattle; your not taking care of which particular has been a great diſcouragement to Planters.

Some at the firſt Tranſplanting of their Trees out of their *Seminaries*, cut them off about an Inch from the Ground, and Plant them like Quick: But it is not a good way for any ſort of Trees, that have a large Pith, or that you deſign for Timber Trees, becauſe it lets the Water into the one, and ſpoils the But-end of the other, which is the principal part of the Tree, by diverting the Pith, and by conſequence the Grain of the Wood too, and ſo hinders it from running clear, if you ſhould have occaſion to cleave it into Laths, Pales, &c. and therefore the ſide Boughs ſhould only be prun'd up; and you muſt obſerve that having Tranſplanted your Seedlings into a *Nurſery*, they ſhould ſtill be kept clean from Weeds, and the Ground alſo muſt be kept looſe, that the Roots may ſpread the better; and therefore in the next *Autumn*, before the Leaf is off, your *Nurſery* ought to be digg'd a ſmall Spit deep once a Year, only in Spring or Summer Time, you muſt pull or how up the Weeds as need requires; and ſome propoſe the digging amongſt the Roots while the Leaf is on, becauſe if it be done while the Sap is up, if a Root ſhould happen to be cut, it will ſhoot out again, perhaps two for one; but after the Sap is once down, if a Root be cut, it will not ſhoot forth that Winter: However be not too early in the Seaſon, nor yet too careleſs of the Roots, and you may between the Roots plant Beans, Peaſe, &c. or ſow 'em with Turnips to prevent Weeds coming up, which if any do, they ſhould be How'd up in *June*, and laid about the Roots of the Trees to Rot and to keep them moiſt.

Many Trees may alſo be propagated by *Layers*, your ever Greens about *Bartholomew-Tide*, and other Trees about *February*, which is done by ſlitting the Branches a little way, and laying of them half a Foot under Mould, with which if ſome of the Earth that is in Hollow Trees be mix'd, or ſome Pigeons Dung, or if you Water the *Layers*, where the Plants are ſuch as what you are curious of, with the Grounds of Beer or Ale, it will make them ſtrike Root the better; and if they will not comply well, peg them down with a Hook or two, and when you find them compleatly Rooted, next Winter cut them off from the main Plant, and Plant them forth in your *Seminary* or *Nurſery*; others twiſt the Branch or bore the Rind, and if it is out of the reach of the Ground, they faſten a Tub or Baſket near the Branch, which they fill with good Mould and lay the Branch in.

Some Trees are raiſed of *Cuttings* taken from the young ſhoots; the beſt of which are thoſe Suckers that Spring from the Roots; except it is a grafted Tree that you deſign to have *Cuttings* from. The *Cuttings* muſt be ſet a Foot deep in the Earth, in a moiſt ſhady Place, as near as you can, and ſtand near a Foot out, but if they are of Soft Wood, as Willow, Poplar, Alder, &c. the beſt way is to take large Truncheons, ſo tall that they may head above the reach of Cattle; but if you raiſe your Trees of ſuch ſorts as bear a Knur or Burry Swelling, ſet that part into the Ground, and make the Hole wide, pointing the end of the *Cutting* ſo ſmooth, that no part of the Bark may be ſtrippedup in the Setting; and keeping the Ground moiſt about it it will ſeldom fail of putting out Roots and grow.

Many ſorts of Trees may be propagated from Suckers coming from the Roots of other Trees; to cauſe which, dig about their Roots early in the Spring, and finding ſuch as with a little Cutting may be bent upwards, raiſe them three or four Inches above Ground, and they will in a ſhort time ſend forth Suckers fit for Tranſplantation; or you may ſplit ſome of the Roots with Wedges, or break them, &c. and covering them with freſh Mould, they will quickly Sprout out, which is one of the beſt ways of raiſing Elms and ſome other ſorts of Trees, the particulars of which will be found under their reſpective Articles. See *Tranſplanting of Foreſt Trees.*

SEMINARY for FRUIT-TREES; a work order'd much after the ſame manner as has been under the Article *Seminary for Foreſt Trees*; as firſt, you muſt towards *October* cleanſe the Ground of Weeds, Roots, &c. which you deſign for this purpoſe; and you are to obſerve, tha

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that wet or very ſtiff Clay, and Land rich with Dung is not good for this uſe: Make the Mould very fine, and where you can get Crab-Stocks enough in the Woods, you may Plant your *Nurſery* with them: But if your *Nurſery* be large, and that they are hard to get, your dependency muſt be upon thoſe you raiſe in your *Seminary*, which are eſteem'd the beſt: The way to do this, is to keep the Stones of ſuch Fruit, as is early Ripe, in Sand till *October*, and then ſtretching a Line croſs your Beds, if you make Beds for them, prick holes by it about a Hand's Breadth from one another, ſetting the Stones about three Inches deep; and when you have finiſh'd one Row, remove your Line to another, which muſt be about a Foot diſtance from the former; and ſo you may go on with your Setting of them, if you raiſe your Seeds on Beds; but if not, your Rows muſt be two Foot or more diſtant from one another, that ſo there may be Room to go between to Weed them; obſerving to keep each ſort by themſelves: All kinds of Nuts may be ſet in the ſame manner, but young Wallnut and Cheſnut-Trees muſt be ſet at much greater diſtance, leſt they ſhould hurt one another for want of Room in growing, they being to continue longer in the Seed-Plot then Stone-Fruit.

As for Stocks raiſed from the Seeds or Kernels of Apples, Pears or Crabs; ſome propoſe this Method, *viz.* that after having made any Cyder, Verjuice or Perry, they take the Muſt or Purr, which is the Subſtance of the Fruit, after the Juice is preſs'd out, and the ſame or the next Day, before it heats, have the Seeds ſifted out of it with a Riddle, on a clean Floor or Cloth, which muſt be ſown as ſoon as may be upon Beds of fine Earth very thick; for ſome being Bruiſed in the grinding or pounding, and others not being ripe, many will never come up; Siſt fine Mould upon them about two Fingers thick, and lay White Thorns or Furze on them till the Ground is ſettled, to prevent the Birds or Fowls from ſcraping them up: And to keep them warm in the Winter, lay ſome Fern or Straw upon them, which you muſt be ſure to remove in the Spring, before the Seeds begin to ſhoot, which is commonly in the Month of *May*, and likewiſe keep them well Weeded; and if the Summer happens to be dry, they may be ſometimes water'd: You muſt likewiſe be very mindful of ſetting Traps for the Moles and Mice, which are very greedy of them; or you may, as ſome ſay, Poiſon the Mice with pounded Glaſs, mix'd with Butter and Oatmeal, and caſt in Bits upon the Beds.

The beſt Stocks to graft on, are thoſe that are raiſed of the Kernels of *Wildings* and *Crabs* of the moſt Thriving Trees, tho' in *Herefordſhire* they reckon the Gennet-Moyle or Cydoddine-ſtock, as they call it, to be the beſt Stock to preſerve the Guſt of any delicate Apple; it being obſervable that the Wild Stock enlivens the dull Apple, and the Gennet-Moyle ſweetens and improves the over-tart Apples, but the Tree does not laſt ſo long as if grafted on a Crab-Stock; and tho' the Fruit does always take after the Graft, yet it is ſometimes alter'd by the Stock, either for the better or the worſe.

To be furniſh'd with ſuch variety of Stocks as is neceſſary for the ſeveral ſorts of Fruit-Trees that you are to raiſe, the *Seminary* ought to be fill'd with ſuch as are raiſed of Peach-Stones, Plum-Stones, Cherry-Stones, Quince-Stones, &c. or of ſuch as are raiſed of Suckers from the ſame, which are as good according to what each ſort of Tree requires.

Theſe Stocks, when they are Two Years Old, or according to ſome, one Year, are beſt to be remov'd into the *Nurſery*, tho' they are never ſo ſmall, provided they make but large ſhoots, where after they come to make ſtrong ſhoots, they may be grafted, inoculated, &c. according to their nature, and the uſe you deſign them for; obſerving to cut off the down right Roots, and the Tops and ſide Branches of the Plants, leaving them about a Foot above the Ground, and letting the Roots be neither too long nor too deep; becauſe they will afterwards be remov'd with more eaſe: And it's neceſſary to remove ſeed Plants often, as well as Foreſt Trees, becauſe they will by that means get good Roots, which otherwiſe they thruſt down only with one ſingle Root, and obſerve to ſet the bigeſt and leaſt by themſelves in different Places.

SENA, in Latin *Senna*, a Plant whoſe Leaves reſemble thoſe of Liquoriſh, and whoſe Stem is a Cubit High; its Boughs are ſlender and limber: The Flower is Yellow, the Pods are curv'd and ſomewhat thick; the Seed when Ripe is like Grape Kernels.

This Plant grows in *Tuſcany*, the beſt *Sena* comes from *Egypt*: *Peter de Cavall*, in his Travels aſſures us, he ſaw *Sena* grow upon Trees in *Perſia*: It flouriſhes at Midſummer.

Sena, Opens, Looſens, Regulates and Subtilizes: It Purges Choler and Flegm; the moſt gentle of all Medicines; it cleanſes the Brain, Liver, Spleen and Lungs, and fortifies the Stomach and all the Juices; it may be given to Perſons at any Age with Safety, and almoſt in all ſorts of Diſtempers; and to make it a little more efficacious, they add to it ſome Rhubarb or Caſſia, or elſe they infuſe it in Whey made of Goats Milk.

SENSITIVE or SENSIBLE PLANTS, ſuch whoſe Frame and Conſtitution is ſo nice and tender, that at the Touch, or at leaſt the Preſſure of ones Hand, they will Contract their Leaves or Flowers, as if they really felt Pain by ſuch a Contact: Of theſe the *Botanick* Writers mention many kinds, ſome of which Contract with Heat, and others with Cold.

SEPTEMBER: The Ninth Month in the Year, and the ſame contains Thirty Days; the Sun on the Eleventh Day, enters into the Sign *Libra*; and 'tis then according to common Computation that the *Autumn* Seaſon begins.

There are ſeveral things to be done this Month in the *Fruit Gardens*, and among others, you are now to gather, if Ripe, your Winter Fruits, as Apples, Pears, Plums, &c. to prevent their falling by the great Winds, and alſo gather your Wind-falls from Day to Day; and do this Work in dry Weather.

Releaſe inoculated Buds, or ſooner, if they pinch; you may yet inoculate Peaches, neither is it too late this Month to inoculate Pears, which has been often times done with great Succeſs.

You may in this Month Graft on Standard Almond-Stocks, they are not ſo full of Sap as in *Auguſt*, which the Gardiner ſhould be very careful to obſerve; for if they abound too much

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in Sap, 'twill drown the Buds of the Scutcheons: If the Grafts of your Dwarf Almonds Trees fail'd in the foregoing Year, and you did nothing to 'em in the Spring, now is the time to Graft the new Shoot.

Whatſoever the Fruit be that is gather'd and taſted this Month, it is of no ſmall conſequence to the Health of every Lover and Admirer of it, that he uſe the beſt of his Skill and Judgment to chooſe well; for as bad and unripe Fruit is extreamly unwholeſome, cauſing Sickneſs, and ſometimes untimely Death; ſo doubtleſs no Diet is more natural and agreeable to moſt Stomachs moderately uſed, than good and well Ripen'd Fruits.

If the Weather is dry, gather ſuch Fruits as are now Ripe upon the Trees, and ſuch others as are full Grown, and in good Condition to be laid up in the Houſe, for the uſe of the two following Months; and here it is to be obſerv'd, that ſuch Pears or Apples as are fit to be gather'd, will eaſily leave the Tree, and therefore uſe no violence to pull them off, for ſuch as do not willingly part from the Tree, will thrive and have an inſipid Taſte.

Apples in prime or yet laſting are the Belle-Bonne, the William, Summer Pear-main, Lording Apple, Pear-Apple, Quince-Apple, Red-greening-ribbed, Bloody Pippin, Harvy, Violet Apple, &c.

Then for Pears, thoſe which are now Ripe from the Tree of moſt Account are the Hamden, Bergamot, Summer Boncrotien, Norwich, Black Worceſter (Baking) Greenfield, Orange, Bergamot, Queen Hedge-Pear, Lewis-Pear, excellent to dry, Frith-Pear, Arundel Pear, good for Baking, Brunſwick Pear, Butter-Pear, Winter Poppering, Bings-Pear, Biſhops-Pear, for Baking, Diego, Emperors Pear, Cluſter Pear, Meſire Jean Rowling Pear, Balſam Pear, Bezy d' Hery, Pear Evelyn, &c.

The Fruit Garden likewiſe rewards us this Month, with Ripe Grapes, Peaches, and Nectarines; the little Blue Grape, Muſcadine Grape, Parſly, Great Blue Grape, the Verjuice Grape, excellent for Sauce, &c, preſent themſelves to us.

We have now the Violet Peach, Admirable, Purple Peach, Malawton and ſome others, if the Year proves backwards; the Old Newington Peach preſents it ſelf in its greateſt Beauty and Perfection; tho' it is very apt to fall from the Tree before it is quite Ripe; but when preſerv'd to its true Ripeneſs, is a Delicacy worthy of our Nation, who have happily in moſt things learnt to overcome, what was once thought inſuperable, the difficulty of a bad Climate for Fruits.

We muſt not omit to mention that part of the Fruit Garden Harveſt, which this Month affords, *viz.* the Blue and White Fig, a Fruit which by the Judicious will always be accounted one of the moſt Delicious of the *Autumn*.

The Blue and White Perdigrans, thoſe two Incomparable Plums, are alſo in Perfection in the beginning of this Month: The former indeed in ſome Soils is but a bad Bearer; not that it is difficult to procure Bloſſoms, but becauſe it is of ſo tender a Nature, that Blaſts, and perpendicular Froſts do ſo commonly deſtroy them; againſt which Evil however the Horizontal Shelters are a ſecure and admirable Defence. Still guard againſt Waſps, Earwigs and Ants.

The Gardiner in this Month has great Variety of Buſineſs, and muſt employ his Head as well as Hands towards furniſhing his *Kitchen Garden* with every thing neceſſary for Winter uſe: The Showers, which are ſeldom wanting at this Seaſon, prepare the Ground for the Reception of many Plants and Seeds, and the Declenſion of the great Heat, gives him alſo an Opportunity of replanting many things, which would have been endanger'd by removing in the preceding Months.

You are to begin to bind Colliflowers and Sellery, nor muſt you forget to Bank them up with Earth, to whiten them, and cut off the Top, that the reſt of the Plant may grow better; nay you muſt ſtill bind your Colliflowers with Straw as they begin to Head.

You ſhould now cover over your *Spaniſh* Cardoons with Straw, to whiten them, and to hinder their being broken by the High Winds, and it is adviſable to Bank 'em up well with Earth.

At the Beginning of the Month hough Turnips the firſt time.

Gather ſuch ſmall Seeds as are now Ripe, according to the directions given in the Month of *July* which you may conſult.

Gather your Leek Seed, if the Seeds are black, cutting the Heads from the Stems, and ſpread them upon a Sheet every Day in the Sun, till they are fit to be thraſh'd out.

It's in this Month that you pull up your Onions to dry them, if you have not done it the latter end of *Auguſt*, and in the beginning of it you ſow White Onion Seed, to have them after thoſe you ſow'd in *Auguſt*.

Gather the Pods of Garden and Kidney Beans, and expoſe them to the Sun to dry, in order to be laid up till Spring, or the time you would uſe them; let 'em not be taken out of the ſeed Pods, till your Ground is ready for them; for the Pods preſerve the Seeds. In like manner Save your choice Sort of Peaſe.

The Cucumbers which are now full Ripe, muſt be cut open, and the Seeds and Pulp taken out of them, to remain together Two or Three Days before they are waſh'd clean; the Seed may then be kept in Water about Four and Twenty Hours and laid in the Sun to dry for Ten Days: Take care that all Seeds be thoroughly dry before they are laid up, or otherwiſe they will Rot.

Cover now every Night your Cucumbers that have been Sown in *July*; and Sow ſome of the *Spaniſh-Radiſh* for the Winter.

Make Beds for Muſhrooms, according to the Directions given under *July*.

You may yet re-plant Endive and all ſorts of Fibrous-Rooted Herbs.

You may now Plant Succory for the Winter and ſow Spinnage to be cut in *February*; yet ſow Sorrel and Chervil; and make Plantations of Cabbages and Coleworts.

This Month is a good Seaſon to Tranſplant Strawberries in, and make Plantations of the *Dutch* Brown Lettice to ſtand the Winter.

Tranſplant Young Colliflower Plants in Places where they are to flower, and in *Nurſeries* under ſome warm Wall or Place of Shelter; and

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Note, that thoſe which are now Planted out for good, will bloſſom above Fifteen Days ſooner than thoſe which are Planted in the Spring, and will produce much larger Flowers, if they are well defended from Froſts with Glaſs Bells.

If the Seaſon be dry, water in the Morning.

The laſt Week, if ſhowers fall, is a very ſafe time to Plant Fruit Trees, tho' their Leaves are not fallen; ſuch as Peaches, Nectarins, Cherries and other Stone Fruit; but Apples, Pears, &c. may be delay'd till the middle of the next Month; but this more properly belongs to the *Fruit Garden*, and ſhould have been mention'd before.

You may now Tranſplant Sparagraſs Roots, and Sow ſmall Herbs for Sallets, in ſome well expos'd Place, obſerving to provide ſuch mixtures for this Seaſon, as are hotter to the Taſte than what are raiſed for the former Months; for the Evenings, the beſt time to eat Sallets, are now Cold.

Sow ſome Seeds of the *Naſturtium Indicum* in Pots to ſtand the Winter, which they will do very well, if they are ſhelter'd in a common Green-Houſe.

As to the *Products* of the *Kitchen Garden* for this Month; we have yet Melons and Cucumbers, Wallnuts are now good, and Filberts full Ripe.

September affords us ſome young Garden Beans and Ronceval Peaſe, and we have yet Kidney Beans. We have upon the Artichoaks, which were Planted in the Spring, now very good Flowers and Suckers, and we have ſtill plenty of Colliflowers.

We have Cabbage-Lettices of ſeveral ſorts in great Perfection, and Radiſhes.

Sallets for this Month are compoſed of Creſſes, Radiſh, Chervil, young Onions, Tarragon, Burnet and Lettice, with ſome blanch'd Sellery and Endive, we have plenty of Muſhrooms upon Beds and in Paſture Grounds.

There are Carrots, ſome Turneps, Skirrets, Scorzonera and Beets, both the Red and White.

Roots for the uſe of the Kitchen, are Horſe-Radiſh, Onions, Garlick, Shallots and Rocambole.

We have abundance of Cabbages and Sprouts of Cabbages, with ſome Savoys, but the laſt eat much better when the Froſt has pinch'd 'em.

No longer now defer the taking in of your Bees, ſtreightning the Entrances of ſuch Hives as you have to a ſmall Paſſage: Cyder-making is ſtill continued. See *Floriſts Year*.

SERVICE or SORB-APPLE TREE, a Plant whoſe Seed is very ſmall; but the Tree grows large, and the Leaves are very like thoſe of the Aſh-Tree; the Fruit is a kind of a ſmall Pear, or rather Medlar, which is not good but when ſoftiſh: As 'tis not by many much valued, this Tree is not ſo common as other Fruit Trees are: In the mean time, as we ought not to be Ignorant in any thing, and eſpecially in matters of Agriculture; it will be proper to omit nothing material that has been ſaid by Authors concerning the *Service Tree*.

This Tree indeed is long a growing; but yet not ſo long as ſome imagine it, ſays M. *Chomel*; but the Service or Black Cherry Tree made by our *Engliſh* Authors to be the ſame, according to them will ſoon become a Tree: But without going about to ſcan the different Accounts, *Chomel* ſays, he had met with many Perſons that had Planted *Service Trees*, who aſſur'd him, they had eaten of their Fruit, a thing that is not incredible; and there may be alſo thoſe who have Planted them, concerning whom, it may be juſtly ſaid, that they never have eaten of the Fruit.

The Wood of this Tree being indeed very hard, the Sap riſes very ſlowly therein; but let the Wood be of what nature it will, if care were taken to Sow *Service Trees*, and that they raiſed 'em in *Nurſeries*, as we do by other Plants, there is no doubt to be made, but that they might be ſown, planted and yield Fruit in a reaſonable Time, as has been found by Experience.

There are two ſorts of *Service Trees*, *viz.* the Male and the Female, which laſt is that which bears Fruit in abundance, whereas the Male produces nothing but Wood and Leaves; and the Seed which the Female yields, gives alſo Seed to the Male: There are alſo two ſorts of Sorb-Apples, the one reſemble Pears, and are ſomewhat of a Moſs Colour towards the Stalk, and theſe are the beſt: The other they call the Wild Sorbs, are pointed, and are of a Dark Green. The more readily to raiſe *Service Trees*, it muſt be done from Seed, for they will not allow of any ſort of Grafting.

In order to Sow 'em, you muſt have well prepar'd and well cultivated Earth, and a Bed in ſome Square a little ſhaded will do; for they do not raiſe theſe Trees in ſuch Numbers as they do others. The Seeds of the *Service Tree* holding together in a Viſcous Pulp, our *Engliſh* Authors ſay the Fleſhy part muſt be taken off by rolling them under a Plank in dry Sand, and when the moiſture is off, as it will be in three or four Days, receive them into Sand again a little moiſt, and let them be houſed till the beginning of *February*; then ſow them in a large Gravelly Ground, keep them clean for Two Years, then Plant them in *Nurſeries* to raiſe other Kinds upon; if they are Sown in Beds as ſoon as excarnated, they will appear the following Spring, and at two Years Old be fit to Plant where you pleaſe, but if kept too long will ſleep two Winters.

M. *Chomel* ſays, that in order to ſeparate the Seed for ſowing, you muſt make Mats of Ruſhes, or of the old Bark of the Linden Tree; and if the Ruſhes become too dry, you muſt let them rot a little on moiſt Ground.

The time of gathering the Fruit to be eaten, is when they are not quite ripe: But it is not the ſame in the point of Seed; it were beſt that they ſhould of themſelves fall off the Trees thro' an Over ripeneſs, and they will be ſo much the better; it being a received Maxim by every Body, that the riper the Fruit is, the more uſeful the Kernels will be for Seed; which Seeds of the *Service Tree* muſt be rubbed on the little Mat aforemention'd, and they will thereby ſtick to it: then you are to make little Furrows in the Bed, in each of which lay the Mat rubbed as before, and cover it with Mould two or three Fingers thick; and this muſt generally be done as ſoon as the Apples are off the Trees.

Great Froſts may ſometimes happen, which penetrates the very Seed, and in part ſpoil it; to prevent which Inconvenience cover thoſe Furrows with Dung, which muſt be taken off in the Spring;

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Spring; to the end that the Air and Heat of the Sun may forward the little Seeds thus ſticking to the Mat, to bud and ſhoot up; As ſoon as the Plants come up, if it be dry Weather you muſt Water them; gently Weed 'em with your Hand, and pluck ſome of them up, if you judge they grow too thick, and as they grow on and have ſtood, you muſt carefully Cultivate them twice or thrice a Year, untill they are in a Condition to be Tranſplanted.

For this end, ſays our *French* Author; you muſt pitch upon a Soil that is agreeable to their Nature, and it ought to be cold and moiſt, as being the two Degrees which contribute moſt to the Growth of them: You muſt dig Holes Four Foot Diameter and Three deep in the Ground, after you have placed under the Roots ſome of the ſofteſt and ſhorteſt Earth you can meet with there; then cover the Foot entirely with Earth, and let 'em continue ſo till it be time to beſtow on them the firſt Culture: It muſt be ſaid in a word, that Culture is the ſupport of Plants, and that without it, what appearance ſoever there may be, when they are new Planted they will but Languiſh, and therefore if your *Service-Trees* are well managed and Cultivated Thrice a Year only, eſpecially for Four or Five Years after Planting, whatever may have been ſaid to the contrary, they will not fail to thrive: Nothing need be ſaid here of the Diſtances, ſince theſe ſorts of Trees are not planted for Walks and Foreſt Trees, ſays M. *Chomel*, but let 'em be placed in ſome uſeleſs corner of your Ground near the Houſe, or upon the Edge of ſome Adjacent Paſture; and never in Gardens: But our *Engliſh* Authors ſay, that the *Service* or *Black-Cherry* may be Planted in *Nurſeries* to raiſe other Kinds upon, or for Woods, Coppices or Hedge-Rows, and for Walks and Avenues which if of a dryiſh Soil, mix'd with Loam, tho' the Bottom be Gravelly, will thrive into ſtately Trees, beautify'd with Bloſſoms of a ſurprizing Whiteneſs, which greatly relieve Bees.

It has been already obſerv'd that the Fruit of this Tree muſt be gather'd for eating, when it is not quite ripe, but when yellow and hard, and to compleat their Maturity, let 'em be put or ſpread upon Straw, and there remain till they become of a Grey brown and quite ſoft, and then they are good to eat; but you muſt not keep 'em any longer, but either eat or ſell them, this Fruit being of no long duration.

There is no ſort of Fruit but is of ſome particular uſe, the Grape produces Wine, and for want of that there is a Liquor made of the Fruit of the *Service-Tree*, tho' indeed it comes much ſhort of the Juice of the Grape, yet is better than Water, and the Peaſants in *France* uſe it; when the Fruit is ripe or has attain'd to a Yellow Colour only, put as much thereof into a Caſk as will fill half of it, and fill the reſt with Water, and let the Bung be open; when the Fermentation is made, you will have an acid or ſharpiſh Liquor to drink inſtead of others.

This Fruit has other particular Qualities, Phyſicians hold that it is Cold in its Nature; but that when it is ſoft, it acquires a little Heat by a kind of Corruption of the firſt Order: The Fruit, ſay our own Authors, is not unpleaſant, eſpecially the ſecond Kind, of which with New Wine and Honey an admirable *Conditum* is made to ſtrengthen the Stomach, it has a particular Virtue to cool, and it is from theſe qualities that it becomes a powerful Remedy for Dyſenteries and Looſneſſes: A Water Diſtill'd from the Stalks of the Flowers and Leaves in a Bath Mary, and twice rectify'd upon freſh matter, is incomparable for Conſumptive Bodies, by taking an Ounce of it daily at ſeveral Times: It Cures the Green Sickneſs, is prevalent in all Fluxes, and being dropt Warm into the Ear, it abates the pain: The Wood or Bark contuſed or apply'd to any Green Wound, heals it, the Powder drank in Oil of Olive, conſolidates inward Ruptures: Three Grains of the Salt of the Wood taken in a Decoction of Althea, is incomparable to break and expell the Gravel.

The Timber of the *Service Tree* is uſeful for the Joyner, or Graver of Wooden Cuts, Bows, Pullies, Skrews, Mills, Spindles, Goads, Piſtol and Gun-ſtocks; it is of a delicate Grain for the Turner, is very laſting, and being rubbed over with Linſeed Oil well boil'd, counterfeits Ebony or any Indian Wood, when coloured according to Art: It yields alſo Beams for Building: The ſhade is beautiful for Walks.

SESELY, a Name given to three ſorts of Plants, one of which is call'd the *Seſely* of *Marſeilles*, another *Seſely* of *Ethiopia*, and the third *Seſely* of the *Morea*: The *Seſely of Marſeilles* is a Plant like Fennel, but the Leaves are a little thicker and indented, ſticking to the bottom of the Stem with long Stalks: The Stem is tall and well fed, and at its extremity ſhoots forth three or four little Branches, at the end of which there are as it were Umbrellas like thoſe of Anet, laden with longiſh Seed.

The true *Seſely* of *Marſeilles* grows every where plentifully, and eſpecially in the Road from *Marſeilles* to *Aix*, and in uncultivated Places about *Montpelier*: It Bloſſoms twice, *viz.* in the Spring and Autumn.

The Seed and Root of it have the Vertue to heat, and being drank in ſome Liquor is good to remove the ſuppreſſion of Urine; and for Perſons that cannot Breathe without holding their Heads ſtrait: Its Seed being drank with Wine helps Digeſtion.

The *Ethiopian Seſely* is a Plant that has Leaves like Ivy, but that they are ſmaller, a little longer and almoſt round, and indented round in the form of a Saw, and for the moſt part ſticking two and two, or three and three together; the Plant grows Two Cubits high, and is garniſh'd with Branches and Heads like Anet, the Seed is black and thick like Wheat: It Grows in *Provence* and *Languedoc*, and Bloſſoms in the Autumn.

The Seed of the *Ethiopian Seſely*, is very good for thoſe who are ſubject to the Falling-Sickneſs; and the ſame being given to four Footed Beaſts, helps 'em to bring forth their Young: The Leaves alſo being given 'em to eat, have the ſame Virtue.

The *Seſely of the Morea* is a Plant which has Leaves like thoſe of Hemlock; nevertheleſs they are larger and thicker; the Stem is bigger than that of the *Seſely* of *Marſeilles*, and at its extremity bears an Umbrella, full of large Odoriferous Pulpy Seed.

This Plant grows in uncultivated Places upon Hills, and on Mount *Ida*: It Blooms in Autumn.

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The Vertues which our Author aſcribes here to the *Seſely* of *Marſeilles*, beſides thoſe abovemention'd, are, that it warms the Stomach and helps Digeſtion, that it provokes Women's Menſes, cures the cold Fits of Fevers, and is very uſeful in Reſpiration and Inveterate Coughs; and that in ſhort it is good for all the Internal Parts.

SETTING-DOG, a Dog train'd up to the Setting of Partridges, &c. from a Whelp, till he comes to Perfection; you muſt pitch upon ſuch an one that has a perfect and good Scent, and is naturally addicted to the Hunting of Fowl, and this Dog may be either a *Land Spaniel*, *Water Spaniel*, or a *Mungrel* between both, or indeed the *Shallow-flew'd Hound*, *Tumbler*, *Lurcher* or *Small Baſtard-Maſtiff*; but there is none better than the *Land Spaniel*: He ſhould be of a good nimble ſize, rather ſmall than thick, and of a Courageous Mettle, which tho' not to be diſcern'd, being very Young, yet you may very well know it from a right Breed, which have been known to be ſtrong, luſty, and nimble Rangers, of active Feet, wanton Tails, and buſy Noſtrils.

SEWERS, *Paſſages*, *Canals*, or *Gutters*, to carry Water into the Sea or ſome River; and therefore the Commiſſioners of *Sewers*, who are uſually Gentlemen of Fortune in the Country, are ſuch Perſons, as by Authority under the Great Seal of *England*, do ſee Ditches and Drains in Marſhes and Fenny Places, well kept and maintain'd, for the better preſerving the Graſs upon the Lands, for the feeding of Cattle, &c. by conveying the Water off the Ground into the Sea or River.

SEYMES or *Falſe Quarters*; a Cleft moſtly on the inſide of a *Horſe's Hoof*, attended with a violent pain, and ſometimes Bleeding and Opening, as the Horſe ſets his Foot on the Ground; it proceeds from narrow Heels, and a dry and brittle Hoof: In order to the Cure thereof, let the old Corrupt Hoof be firſt cut away; then take the Whites of Nine Eggs, the Powder of Incenſe, unſlack'd Lime, Maſtick, Verdigreaſe and Salt, of each three Ounces; let them be mix'd together, and as much Hurds then dipt in, as will cover the Fore-Hoof; lay it on, and Swines Greaſe an Inch thick or more, all about it: This do alſo below it, and let it be ſo tyed on, that it may not be ſtirr'd at leaſt for a whole Fortnight; then apply freſh, and that will perfect the Cure: As it is a ſign that Corruption is gather'd within the *Falſe Quarter*, if the Horſe ſtarts or ſhrinks when you lay your Finger upon it, open it with a Drawing Knife, to let out the Corruption, and lay on a Plaiſter of Horſe-dung, Salt and Vinegar.

Others there are who chooſe to draw the *Falſe Quarter* with a Drawing Iron, ſo near the Quick, that a dewy moiſture will flow out, and then putting twice about the Coronet a Wooden Hoop, an Inch broad and very thin; it is faſten'd with a piece of Filetting on both ſides; having firſt anointed the Place as well as the Hurds with this Ointment, ſlice ſmall half a Pound of the Roots of Harts-horn, and as much Comfrey and Mallows; boil them till they become ſoft in two Quarts of *Alicant*, and ſtraining them thro' a fine Searcer, add Half a Pound of Venice-Turpentine, as much of new Wax, and of Burgundy-Pitch, four Ounces of Black Pitch, and a Quarter of the oldeſt Oil of Olive, all which, bating the Turpentine, melt and boil till they are well incorporated, then taking them from the Fire, put in the Turpentine, and ſtir it till it be Cold. See *Half-Panton*.

SHALOT, in Latin *Aſcalonia* or *Cæpa Aſcalonica*, a Plant or rather a kind of an Onion, whoſe Root is bulbus and oblong, the Stems are hollow and crooked; the Leaves are ſtrait, long and fiſtulous; the Flowers conſiſt of ſix Leaves diſpoſed like a Flower de Lys, and form a Tuft or Spherical Bundle: The Flowers are ſucceeded by the Fruit, which contain Seeds that are almoſt round in them.

They give chiefly the name of *Shalot* to the Root of this Plant, which has a Taſte like that of *Garlick*, but the ſame is not ſo ſtrong.

The *Shalot* grows in Kitchen Gardens; and there is plenty of it in the Country about *Aſcalon*, a City in *Judea*, and its from thence it has had the Name of *Aſcalonia* abovemention'd, from which by Corruption we call it *Shalot*.

As to the Culture of it, it is raiſed from Suckers in Beds with little Furrows the Breadth of four Fingers one from another, and the Suckers are at the ſame diſtance; they Plant 'em about the end of *February*, and about the end of *June* tye up the Stems; they pluck 'em out of the Earth towards the Twentieth of *July*, and expoſe them a little to the Air; then lock them up in ſome place or other that is not moiſt.

Shalots are more uſed in Ragoes than Phyſical Compoſitions; however the Juice of them is not imploy'd without Advantage in Squinces with which they rub them: The *Shalot* will provoke Women's Menſes tho' they have been ſtopt; it is Cephalick, and does good if taken in at the Noſe; being mix'd with Vinegar, Rue and Honey, it is uſeful againſt the Biting of Mad Dogs; if you melt Salt in the Juice it will leſſen Pock-holes and Spots in the Face; it's ſaid that it is better than *Alcionium* to make the Hair which has been ſhed to grow again; they make an Ointment of it, with ſome Hens Greaſe, to hinder Shoes to crack: Laſtly, *Shalots* are opening and good for the Stone and Stoppage of Urine; every Body knows that *Shalots* create an Appetite, and expel bad Air.

SHAPOURNET a Kind of Cap, in Heraldry, which is born in ſome Coats of Arms by this Name.

SHAVING-IRONS and EDGING-IRONS, Neceſſary Inſtruments to keep a Garden free from Weeds, with which a Floriſt ſhould be provided, with the firſt of which he Cuts the Weeds, ſhoving it on forwards from him, and with the other he performs the ſame thing by drawing it towards him, and keeping its Edge againſt the Ground.

SHEARS, an Inſtrument very neceſſary for a Gardiner, with which he clips the Box of his Parterres, the Yews and other Trees and Shurbs, that ſerve as Ornaments to his Garden.

SHEDDING OF THE SEED; a Diſtemper in *Horſes*, proceeding ſometimes from the Abundance and Rankneſs of the Seed; ſometimes from Strains or putting too heavy a Load upon his Back, and now and then from the weakneſs of the Stones and Seed Veſſels, they being not able to retain the Seed till it be digeſted and thickned: To cure this Evil, take a Pound of common Turpentine, if you will not go to the

Charge

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Charge of the *Venice*, put to it as much of the fine Powder of Bole Armoniack and *Engliſh* Liquoriſh, with a little Wheat Flower, as will make it up into a ſtiff Paſte; and when there is occaſion to uſe it, let it be roll'd between your Hands, and break ſo much of it off, as contains the Bigneſs of a ſmall Waſh-Ball, and give him Three of them Morning and Evening upon the end of a Stick, or in a Hornful of Strong Beer, till the Flux of Seed ſtops, which it will do in a Week or a Fortnight at furtheſt: But before you give him this Ball, it's proper firſt to Purge his Reins very well, which will not only expedite but perfect the Cure ſo much the ſooner and better.

Others take Brown Sugar-Candy, Tanners-Bark finely powdered and ſifted, with the Powder of the dry'd Leaves of Clary, which Incorporate very well with ſome common Turpentine, and make 'em up into Balls with a little Wheat Flower, giving him two or three of them at a Time, Morning and Evening, till the flux of the Seed ſtops, which it will do in a very ſhort time.

SHEDDING OF SEED; a Diſtemper, which ſometimes befalls a Bull; to cure which they take Clary Leaves, dry 'em, and then pound them into Powder, then take Powder of Tanner's-Bark, and Brown Sugar Candy, with Twopenny worth of Turpentine, and work the Powder and Turpentine very well into Balls, as big as a great Crab, of which give him two at a time Night and Morning, and he will preſently mend.

SHEEP, a Four Footed Animal, that is no Stranger almoſt in any habitable Country in the World, and of all the Advantages that are made in the Country by the breeding of Beaſts, it muſt be own'd there is none that can compare with this Woolly Animal: It's true, that great Care muſt be taken of them; but they will Yearly reward us well for it; and it may be ſaid, that in the Breeding of them depends the Riches of the Maſter of a Family, and the Plenty with which this Beaſt furniſhes a Houſe, is ſo apparent, that he muſt want common Underſtanding who makes any doubt of it.

Cold is a mortal Enemy to Sheep, they are afraid of Froſts and Snows; but it's not difficult to ſhelter them from it, by driving them into Stalls and there keep 'em Warm: They ſhould have a Sheep Houſe to lodge 'em in: M. *Chomel* ſays, you muſt not drive them into the Field in Winter, till you ſee that the Weather is fair, that is, that the Sun ſhines; and this Care then taken of them is deſign'd more to give them an Appetite by exerciſe, than to feed them, Graſs being then very ſcarce in the Fields; and as part of the Profit that is drawn from theſe Animals, depends upon him who is to look after them; a proper Perſon ſhould be pitch'd upon to diſcharge this Office, ſo as it may tend moſt to the Advantage of the Owner, and is known by the name of *Shepherd*, whoſe Buſineſs and Qualifications may be ſeen under that Head.

As the Profit which is drawn from the Flock depends only on the Goodneſs of the Sheep; it's neceſſary we ſhould know what thoſe ſigns are by which we may find 'em to be ſuch, either when we are about to Buy, or to make choice out of the Flock of thoſe that are fitteſt to be kept. A good Sheep ought to have a large Body, very watchful and undiſturb'd Eye: The Tail and Legs ought to be long, and her Back cover'd with much Wool, which ſhould be long, fine, ſhining or bright, and of a White, but never of a Grey Colour: A Sheep of Two Years of Age is proper to be kept in hopes of good Profit from her; but thoſe ought to be rejected for Barren that exceed Four.

To know the Age of Sheep, you muſt often look upon her Teeth, that ſo from the time of her being Lamb'd till ſhe is Four Years Old, you may be able to know their common Bigneſs, for during that time they always appear even without Diminution; but they will afterwards grow uneven, ſome becoming ſhorter than others.

You muſt not ſometimes wonder that notwithſtanding all the Care you have taken of your Sheep, they will not grow up to be large, and the Reaſon is, becauſe you ſuffer them to take Ram too ſoon, they having then not ſufficient ſtrength to withſtand the Alteration made in the inward parts, occaſion'd by their being with Lamb, nor to go thro' the Labour they undergo in Lambing: People vary in their Opinions about letting Sheep go to Ram; ſome ſay it ſhould be about the middle of *July*, to the end they may Lamb in *December*; but this obſervation relates to thoſe Sheep only that produce Lambs but once a Year; but for thoſe that do twice; they ought to go to Ram in the Month of *April*, that they may Lamb in *October*, and to go to Ram the ſame Month that they may Lamb in *February*: But M. *Chomel* ſays, that to let Sheep go to Ram in *July*, that they may Lamb in *December* is a very ill Maxim, becauſe the Lambs then produced coming into the World in the beginning of Winter, will be always in danger of dying, as being very ſuſceptible of Cold; or if they ſhould weather the Cold, which cannot be brought about without taking great care of them, they will never become any other than a ſort of very ſmall Sheep; but for thoſe who would have their Sheep go to Ram twice a Year as aforeſaid, and ſo make the more Profit of them, they little conſider the nature of Sheep; do not they ſee that among a Flock of Two or Three Hundred of them, they will ſcarce find a Couple that have Inclination to go to Ram twice in Twelve Months, without they have ſome ſecret Receipt to make 'em do ſo, which yet they have not thought fit to publiſh to the World?

But the true time for a Sheep to go to Ram is in the Month of *September*, that ſo they may Lamb about the end of *February*, which is uſually the Seaſon where the ſevere Cold is gone, and that the Sheep begin to find ſome Food upon the Ground to nouriſh them; and ſo be ſupply'd with Milk enough to bring up their Lambs, and for want of that they muſt be fed with Hay in the Sheep-Houſe. As the ſaid time of Copulation is judged to be the moſt proper of any other, you ſhould not ſuffer the Ram to be in the Flock before that Seaſon, leaſt the Sheep ſhould go to Ram ſooner, and when the Sheep have Copulated you muſt then remove the Ram from them.

The way to make Sheep lamb in a ſhort time, and to preſerve the Lambs, is to put Six and Thirty Grains of prepar'd *Antimony* reduc'd into Powder in a Glaſs of Water, and to make the Sheep ſwallow it all; thoſe Sheep which lamb betimes in the Winter, will have plenty

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of Milk, if you give 'em Turneps, Carrots, or Parſnips, &c.

Thus far for the preſent we have follow'd our *French* Author; it's proper we ſhould now obſerve a little what our own Country Men ſay concerning this Uſeful Animal, from which the Wealth of the Kingdom does principally ariſe; and firſt it is proper to mention what parts of *England* are moſt eſteem'd for the Breed; if you would have Sheep of ſo Curious, Fine, Staple Wool, that you draw a Thread as fine as Silk, *Hereford* and *Worceſterſhires* afford ſuch, they are little of Bone, black Faced and bear a little Burden; *Warwick*, *Leiceſter*, *Buckingham* and *Northamptonſhires*, produce a larg'd Bon'd Sheep of your beſt Shape and deepeſt Staple; *Lincolnſhire* in the Salt Marſhes breeds the largeſt Sheep but not the beſt Wool, for their Legs and Bellies are long and naked, and their Staple is coarſer than others; *Yorkſhire* and ſo Northward bears Sheep of a big Bone, their Staple rough and hairy; *Wales* generally the worſt, becauſe they are little and the worſt Staple, but the ſweeteſt Mutton.

Of whatſoever Country the Sheep are, they lay this down for a Rule to be obſerv'd, that there be Regard had to the Soil from whence they come, and care taken rather to bring them to a better than a worſe, in order to which, the Lear or Ground is to be reſpected; for the Red is counted the beſt, the Duſkiſh, ſomewhat Reddiſh, next; and the White or Dirty ſtark naught.

Now for the choice of Sheep Regard muſt be had to the Ram, which ſhall be treated of under that Head; and our deſcription of a good Sheep is, that ſhe ſhould have her Neck large and upright, bending like a Horſe's, her Back broad, Buttocks round, her Tail thick, Legs ſmall, Short and Nimble, the Wool thick and deep, covering the Belly, Face, nay to the very Houghs, all over; and by theſe marks ſhould the Flocks be choſen.

Then to know whether the Sheep be Sound or not, our Authors adviſe us to ſee that none of the Wool be wanting, that their Gums be Red, Teeth White and even, the Briſket-Skin Red, and Eye-ſtrings Ruddy; the Fell looſe, the Wool faſt; Breath long and the Feet not hot; for if they are Rotten, the Eyes are pale and dark, the Gums white, the Wool eaſy to come off, and the Gums yellow and foul; and when Dead you may ſee the Belly full of Water, the Liver putrify'd, the Fat yellow, and the Fleſh moiſt and wateriſh.

As for the Age of Sheep, thoſe that are beſt ſkill'd amongſt us ſay, Two Years Old is the beſt, in order to the knowing of which, when he is one Shear, he will have Two broad Teeth before, when two Shear, Four, when three Shear, Six, when Four, Eight, and after theſe his Mouth will begin to break; and for the time of Buying Sheep, the Month of *March* is generally reputed the beſt, becauſe the Shepherds like they ſhould have worn out the Winter.

Then for the Government and Preſervation of this uſeful Creature; our People obſerve that Graſs is good and wholſom for them, amongſt which there grows a good Quantity of Melilot, Clover, Sea-Calf, Cinque-Foil, Froom, Pimpernel and White Henbane; and the moſt unwholſome is that wherein grows Spearwort, Pennywort, Knot Graſs or Mildew'd Graſs, or any Weeds which grow from over-flowing of Waters: High Grounds which are dry and Fruitful, the Graſs ſweet and ſhort, are the beſt Paſture for them, but if there is a neceſſity of making uſe of low and moiſt Grounds, which are Infectious; the Sheep muſt not be brought from the Fold till the Sun is riſen, and then having lead them to their place, let them be Chaſed up and down with a Dog till they are weary, and then you may let them feed and reſt; for by this Chaſing all Mildews and other Dews are beat away; as are alſo thoſe Webs, Nets and Flatres, which being lick'd by the Sheep, will Rot them.

This exerciſe ſtirs up the natural Heat of the Sheep, that waſtes the moiſture, and prevents Rottenneſs; it makes them to feed delicately and without Greedineſs, and to make choice of the Food, which is moſt proper for their Health; Men once a Month or oftner, rub their Mouth with Bay Salt, and this will preſerve them well, and prevent all manner of Illneſs.

Of all Rots theſe Two are the moſt incident to Sheep, 1. The Hunger Rot, which putrifies the Fleſh and Skin, and the Pekt Rot, that comes after good ſtore of Rain, to a Sheep new ſhorn, which Mildewing the Skin, corrupts the Body; further than this, great Care ſhould be alſo taken to keep 'em in Houſes, that the place be well fortify'd againſt Cold and Wet Weather; that freſh Straw or Fern, be often put where they lye, that they be not annoy'd with any moiſture or Dung; they being tender and nice and Lovers of clean Places; and care muſt be had that they never want ſtore of Meat.

Then as for their feed, Hay and Tares, with Elm and Aſh-Leaves, and the Herb Melilot is good, and this laſt at all Seaſons: Alſo Barley and Beans ground together, dry'd Peaſe and Acorns ground, and given with Bran, Elm-Leaves, &c. in their Troughs is proper, and to drive away all Venomous Creatures from them, burn Women's Hair or Hartſhorn.

It would be endleſs to enumerate all the Profits ariſing from Sheep; beſides the Lambs they bring forth and nouriſh, their Milk is likewiſe made uſe of on divers occaſions, and in ſome Countries they make excellent Cheeſe of it: They abound in Milk more or leſs according to their Paſture; they Milk 'em twice a Day, and they begin to do it as ſoon as the Lambs are Wean'd, and continue to do ſo till the Autumn, when they become dry: Every Body knows the delicious Excellency of their Fleſh, and therefore all Perſons, according to their Convenience, ſhould in the Country Breed Sheep both for their own uſe and for the Market, they will find their Account in it, it being certainly the moſt profitable Beaſt that is.

Sheep have their Diſſaſes as well as other Animals, of which they will Dye, if timely Remedies are not apply'd: They come upon them either thro' ill Management or the Badneſs of Air, which does not agree with them: In general 'tis affirm'd that the Belly of a Sheep boiled in Water and Wine, and given the Sheep to drink, cures ſeveral Diſeaſes incident to them: See *Scab*, *Fever*, *Lice*, *Cough*, *Swelling*, *Difficulty of Breathing*, *Glanders*, *Boil*, *Dizzineſs*, *Abſceſs* or *Impoſthumation*, *Plague*, &c.

SHEEP

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SHEEP-DUNG, the Ordure of this Animal, which of all Beaſts yields the beſt, being a very high Improvement to the common Field Lands, where a good Stock is duly folded on them, as it is the Cuſtom in many parts of this Kingdom; but the way to make the moſt Advantage thereof, is to Fold the Sheep in a cover'd Fold, with intermixture of Earth, Sand, &c. their Dung alſo being wholly diſſolved, as it will be if well ſqueez'd, is very good to ſteep Grain in, for that does very eagerly imbibe the whole quantity of Dung into it ſelf, except only a Treddle here and there undiſſolv'd, and proves a great Improvement if rightly order'd.

SHEEP-FOLDING, a Place to put up Sheep in; they do in ſome places in our Country, ſet their Folds with divers Partitions, and put the Weathers, the Ewes and the Lambs by themſelves; but it's not good to Fold them in very Rainy Weather, and it is the Opinion of ſome Husbandmen, that the piſs of Sheep does heat, help and comfort the Land, as much or rather more than their Dung; and for that Reaſon they will have their Shepherds or Servants raiſe all the Sheep in the Fold before they let them out, and go about the ſides of the Fold with a Dog; for commonly when Sheep ſee any Dog come nigh them, they will Dung and Piſs, and when they have ſo done, let them out of the Fold.

SHEEP-HOUSE, a place to keep Sheep in, in the Winter, it ſhould be made low like unto a Hogſty, and more in length than in breadth; Warm for Winter and ſtreight of Room, for fear of hurting the Lambs, Paled and Boarded on both ſides, and within the Pales a deſcent for the Urine and Dung; within which however it would be proper to hang ſome Roſemary, or any other ſweet and ſtrong Herb, to take away or kill the Scent of their Dung or Urine; and it would be alſo convenient to let the Houſe open towards the Sun or Moon, and that it be well cover'd.

SHEEP-PENS or *Pen-Folds*, a place to put up Sheep in, it ſhould be made near the Fields or Paſture ſides in ſome dry Ground, and have Partitions alſo made in them to receive ſmall Troops of Forty or more, with Gates into 'em; that when they have been drawn, you may faſten each Gate by it ſelf, and thither the Shepherd may turn 'em, and ſee if any of them be faulty any way, and therein to help them; for if the *Pen* be made in parts, he may take and divide it at his Pleaſure.

SHEEP-SHEARING; the Clipping off the Wool that grows upon the Sheep, which is not the leaſt Profit this Animal affords us: Our own Authors ſay, the time is uncertain, Countries differing herein, but that it is not good before Midſummer, for the more the Sheep ſweats in the Wool, the better and more kindly it is; they add that Care ſhould be taken to keep the Flock from Strangers and Stragling, from Briars and Thorns, that they be not loſt and torn, and that Remedies ſhould be provided againſt the Diſeaſes they are incident to.

It's the Opinion of M. *Chomel* that the proper time to Shear Sheep is about the end of *May*, the Air being then temperate, and never in the height of Summer, nor when it is Cold Weather. It's not upon the Account of the Heat of the Weather that it ought not to be done, but the reaſon is, if you put off your Shearing Time too long, their Wool will not be grown enough to keep 'em warm when Winter comes: And as for Cold Weather, which is their Mortal Enemy, the Work muſt be then avoided, for fear it ſhould kill 'em: And whereas they Shear Lambs later than Sheep, it is becauſe they could not do it ſooner by reaſon of their too tender Youth, and therefore this work is not done till the middle of *July*.

Before the Sheep are Shorn, you muſt take care to Conduct 'em to ſome River or Rivulet, and therein to Waſh them well, but never in Marſhy Waters, which is never clear.

When the Sheep have been Waſh'd, you muſt the Evening before Shearing, take care at their Return into the Field to have good and very freſh Litter ready for them, for fear they ſhould dirty their Wooll with their Dung, when they are put into the *Sheep-Houſe*, as the Cuſtom of ſome Countries is, even this time of the Year.

Next Morning when the Wool is dry, they begin to Shear at Seven or Eight in the Morning, and continue the Work till Three in the Afternoon, when the Sheep are turn'd out into the Fields; but it muſt be underſtood that the Shepherd had lead 'em that Morning to Paſture before the Shearing began; and in caſe the Work be not finiſh'd in one Day, it muſt be put off till the next.

When the Sheep are Shorn, to prevent ſome Inconveniencies which may happen, you muſt ſtroak their Skins with a dry Hand, or elſe ſtrengthen 'em with a Liquor made of Wine and Nut Oyl, and if you ſhould happen in Shearing to give 'em ſome Cuts, they mix ſome melted Lard with this Liquor, or elſe ſome Wax; and beſides the preſent Advantage of healing their Wounds; it has alſo the Virtue to cure the Scab, and it will make the Wool grow finer and longer.

SHEEPS-TONGUES; Delicious Morſels as any in that Animal; they may be ſerved to the Table with ſweet Sauce, in which after they have been flower'd and fry'd till they come to a fine Colour, they may be ſoaked by degrees with Truffles and Muſhrooms.

Sheeps-Tongues may alſo be Broiled on a Gridiron, with Salt and Bread Crumbs, in order to be Stew'd in a Sauce made of Verjuice, Broth, Muſhrooms, Pepper, Salt, Fry'd Flower, Nutmeg and Green Lemon; or elſe a Ramolade Sauce may be prepar'd for them, made of chopt Parſley, Chibols, Anchovies and Capers; the whole mixture being put into a Diſh, with a little Pepper, Salt, Nutmeg, Oil and Vinegar well temper'd together; and when you have dreſt your Tongues in a proper Diſh, let 'em be ſprinkled with this Ramolade, and Lemon Juice is uſually added to ſome of the Diſhes.

Dryed *Sheeps-Tongues* may be order'd in the ſame manner as dry'd *Calves-Tongues*; for which conſult the Article *Calves-Tongues*.

SHEEPS-TROTTERS, the Feet and part of the Legs of Weathers, Sheep, &c. of which they make excellent Food, and to have a ſide Diſh of *Sheeps-Trotters* farced, let the *Trotters* be well Scalded, and afterwards Stew'd in ſome good Broth, with a little Parſley and Chibol, taking Care that they be not over-done. As ſoon as they are taken out, let the Foot be cut off, leaving

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leaving the Legs, the Bones of which muſt be taken away, and the Skins ſpread upon the Table or Dreſſer, in order to be ſtuffed with a little of the Farce of *Croquets*, for which See *Croquets*, or ſome other, and rolled one by one: Then when you have laid 'em in a Diſh, and ſprinkled 'em with a little melted Fat, they muſt be neatly breaded on the Top, and brought to a Colour in the Oven: When they are colour'd, let the Fat be drain'd from them, and let the ſide of the Diſh be rubb'd with a Shallot, pouring a little Ragoe upon them, or a Muſhroom-Cullis, before they are ſerv'd up Hot to the Table.

Sheeps-Trotters, may alſo be dreſt with White Sauce, Frying them in Lard, with fine Herbs, young Chibols, Pepper, Salt and Nutmeg: The Sauce muſt be thickned with the Yolks of Eggs, and Roſe Vinegar, Garniſhing the Diſh with the *Trotter-Bones* fry'd in Paſte and Parſley.

SHELL, in *Botany* ſignifies the out ſide or Woody Huſk or Cover of Nuts, and of Stones in Fruit, of which ſome are ſmooth, others rough, and ſome again pory and Bark-like.

SHELLS, when produced by the Sea, of any ſort, are great Improvers of Land, eſpecially ſuch as are Sowre or Cold; but where they are not broke to pieces by the Working of the Sea, it's convenient to break 'em with an Iron-Stamper, or rather with ſuch a Mill as they break Apples with, or elſe, which is judged to be the better way, to calcine them, ſo as to make Lime of them; but give them ſuch a Heat as may cauſe them to moulder and fall to pieces with the Rain and Froſt; becauſe they are a long time elſe before they will diſſolve, eſpecially if they are of a hard ſtrong ſort, ſuch as Oyſter-Shells and the like.

Shells are a great Manure in the North of *Ireland*, there lye towards the Eaſt-parts of *Lough-foyle*, ſeveral Eminences that hardly appear at low Water; theſe are made of Shells of Sea Fiſh of all ſorts, more particularly of Periwinkles, Cockles, Limpets, *&c.* The Country-Men with their Boats carry loads of them away, they leave 'em in Heaps on the Shoar, and there ſet them lye till they are drain'd dry, and by that means become lighter for carriage. They carry 'em away in Boats as far as the Rivers will allow them, and then in Sacks on Horſes-Backs, perhaps Six or Seven Miles into the Country; they allow ſometimes Forty, but moſtly Eighty Barrels to an Acre; they agree well with Boggy, Heathy, Clayey, Wet or Stiff Land, but not with Sandy; they ſeem to give the Land a ſort of Ferment, as Yeaſt does to Bread, opening and looſning the Clods, and by that means making way for the Roots to penetrate, and the moiſture to enter into the Fibres of the Roots: This Manure continues ſo long, that it is a hard matter to determine the Time of its enduring.

The Reaſon of its long continuance ſeems to be, that the Shells melt Yearly a little, till they be all ſpent, which requires a conſiderable time; whereas Lime and things of that kind, operates all in a manner at once; but it is to be obſerved, that the Ground for Six or Seven Years grows ſo Mellow, that the Corn it produces cannot ſupport it ſelf, and the Land muſt be ſuffer'd to lye a Year or two, that the Ferment may be a little allay'd, and the Clods harden, and then it will bear as long again; and by nothing that appears to the contrary, continues to do ſo, with the like Intermiſſion, for Twenty or Thirty Years.

The Land in thoſe Years it is not Plow'd, bears fine Graſs mix'd with Daiſies in abundance, it fines the Graſs but makes it ſhort; and a conſiderable Perſon obſerving that this Manure produced Flowers in the Field, he try'd theſe Shells in his Flower Garden, and never ſaw better Carnations or Flowers, nor fairer nor larger than in that Cold Climate: It likewiſe produces very good Potatoes at about a Foot diſtance from one another; one of the Methods of reducing Barren Boggy Land is this: They lay a little Dung or Straw upon it, and then ſprinkle it with Shells: They ſometimes cut their Potatoes if large, that they may go the further; and then dig Trenches about Six or Seven Foot diſtance, and throw the Earth or Soil they take out of them on the Potatoes ſo as to cover them; and then fencing the Plat of Ground ſo planted, let them grow; they Plant 'em in *April* or *May*, and in *Auguſt* they are Ripe; when they dig 'em as they have occaſion for them, and let 'em lye till next Year, when they dig 'em again, and ſo the Third Year; and by this means they go every Year deeper in the Earth till they dig up the Land and pick 'em out as carefully as they can: They Plow the Ground the Fourth Year, and Sow it with Barley, and the produce is very good for ſome Years: Some Potatoes will ſtill remain and grow up with the Barley or Oats, and thoſe they dig and pick out, and the Ground remains good and arable always after.

It's obſervable, that Shells do beſt on Boggy Ground, where the Surface is turf, which there being nothing but the produce of Vegetables, ſuch as Graſs, Heath, *&c.* that being Rotten the Salt is waſh'd away by the Water, and there remains only the Earthy and eſpecially the Sulphureous Parts of 'em, as appears from the Inflammability of Turf; now Shells being chiefly a Salt, it incorporates with the Sulphur of the Plants, and renders 'em fit for the Vegetation of New Plants; and this appears further from hence, that Shells which have been under Salt Water, are much better than ſuch as have been in the Earth, or dry on the Sands: All the Ground almoſt about the Bay of *London derry*, if you dig a Foot or two yields Shells, and whole Banks are made up of 'em; but theſe tho' more entire than thoſe that are brought our of the Shell Iſland, are not ſo preferable for Manure.

The Land about the Sea ſide in theſe parts of *Ireland*, bears very indifferent Wheat, nor will the Shells in that particular help it without ſome Dung; and that which was not worth formerly a Groat an Acre, is now worth Four Shillings and upwards: They have in many Places thus improved the very Mountains, that before were only Turf-Bogs: However in theſe they meet with this Inconveniency, that if the Plowing Seaſon proves Wet, their Horſes ſink ſo deep in the Soil, that they cannot Plow it, eſpecially after Two or Three Years.

Lime formerly was commonly made of the Shells here, and ſome there are who ſtill do it; it bound very well, but it's not thought to be ſo corroſive as Lime made of Stone: It was the practice about Forty or Fifty Years ago, to Manure Lands with Lime made of the Shells; but

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but a Poor Countryman, out of Lazineſs or want of Ability, had not provided things to make Lime, but threw the Shells unburnt on his Land, and his Crop prov'd as good as his Neighbours, and the Second and Third Crop better, from which all took the Hint, and they have uſed them ſo ever ſince.

To confirm the Improvement of Land by Sea Shells, a noted Author tells us, he was inform'd that *Scarborough Caſtle* in *Yorkſhire*, ſtanding upon a High Cliff of Lime-Stone, and many Stones breaking off from it by the violence of the Sea, the Inhabitants thereabouts Burnt 'em to Lime to improve their Land with, and they always obſerv'd that Lime made of ſuch Stones as came out of the Sea-Water improved the Land much better than the Lime made of thoſe that are dry.

SHEPHERD, a Perſon that is to look after and has the keeping of Sheep; his Buſineſs is to love his Flock, and for that reaſon he muſt not uſe it roughly; theſe Creatures require ſome Pains in the managing of them, and therefore it is neceſſary the *Shepherd* ſhould have a ſtrong Conſtitution, and be often careful in viewing and counting his Numbers, that he may know whether any of them are gone aſtray: He muſt be Faithful, and to Solace his Flock, ſhould Play upon ſome Rural Inſtrument, *&c.* to make the Vales reſound with his Muſick, and be Watchful above all things with his Dogs, that no Beaſt of Prey come to Worry and Deſtroy his Seep.

The *Shepherd*, according to M. *Chomel*, muſt know that during the Winter, Spring and part of the Autumn, the Sheep are to go but once into the Fields; and he muſt wait till towards the middle of the Day till the Froſt is off the Graſs; for that would make 'em heavy Headed, and give 'em a Looſneſs: In Summer Time they are to be Conducted twice into the Fields; the firſt in the Morning by break of Day, while the Graſs is yet cover'd with Dew, and the Coolneſs of the Weather invites them to Graze with the more Pleaſure: About Four Hours are reckon'd long enough to ſuffer them to feed, then he muſt take care to carry 'em to Drink to ſome Brook, River, or other Waters that are not corrupted, this muſt be done twice in Summer and once in Winter when the Sun is Set: When he has done this, he muſt drive his Flock into the Sheep-Houſe, and there keep 'em in the warmer ſort of Countries, till Three in the Afternoon, when they are to be turn'd again in the Fields, but not the ſame where he had 'em in the Morning; the Change of Paſture being a Means to make 'em feed more Heartily.

Too great Heats are very incommodious to the Sheep, hence it is that he finds them hang down their Heads during that time, without Inclination to Graze, but they appear all of a heap; and this cannot be otherwiſe without he takes care to conduct them during theſe Heats into places where they may be ſhaded; and he muſt more particularly during the Dog Days, drive 'em in the Morning into the Fields, on the Weſt ſide of his Grounds, and in the Afternoon to the Eaſt part: It's of the higheſt Importance that a *Shepherd* ſhould be able to diſtinguiſh between good and bad Paſtures, that he may thereby avoid the Inconveniences which may happen to his Flock: All Marſhy Grounds, generally ſpeaking, are bad for them, and ſo the Graſs which grows in Places where Water has ſtood and ſettled, and on which Storms has beat much; this Paſture will Rot and Deſtroy 'em in a ſhort time: He ſhould likewiſe take Notice of thoſe Places where Thiſtles and Thorns grow, and keep 'em off from it as a dangerous Food, that will make 'em Scabbed and loſe their Wool; and the *Shepherd* ſhould in ſuch Places, where they Fold their Sheep, take care to ſhut 'em up in a Fold made of good Hurdles, and place his Dogs at the Four Corners of it, chooſing the middle of the place for his own Repoſe as the Cuſtom is in ſome Countries.

The *Shepherd*'s Neglect in reſpect to the *Sheep-Houſe*, makes the Sheep liable to many Inconveniencies, and therefore he muſt exerciſe his Prudence to avoid this Fault, he muſt in the firſt place take it for a Maxim, contrary to the Opinion of many People, never to cleanſe the *Sheep-Houſe* but once a Year in thoſe Countries where they Fold their Sheep, and that in *July*; or at the end of *Auguſt* in thoſe where this Method is not practiſed, and at no other Seaſon, becauſe their Dung ſerves to Heat 'em:

Beſides, what our *French* Author has ſupply'd us with in reference to the Duty of a *Shepherd* as before; our own Country Men, who have examin'd this Subject, and every thing relating to Sheep; have collected ſome good Obſervations of their own, which ought to come under the Cognizance of a *Shepherd*, in reſpect to his Flock, that ought not to be omitted; he ſhould know and obſerve that Fat Paſtures Breed Strait and Tall Sheep, but Hills and ſhort Paſtures Broad and Square ones, Woods and Mountains Small and Slender Sheep; but that the beſt feeding is in new Plow'd Ground.

He is to conclude if the Right Stone of the Ram be ty'd in Copulation, that he engenders a Male, if the Left Stone, a Female, that both Males and Females are Begotten as well by Virtue of the Water, as by the Virtue of Rams, as alſo by Virtue of the Winds; for when the North Wind blows, Males are for the moſt part conceived, and when the South Wind, Females; ſo that *Shepherds* cauſe the Ram to leap the Ewe with his Face to the North; they find that Abortion or Caſting of Lambs after Copulation, is when there falls a Shower on them, if great with Young; and that when they eat Wallnuts or Acorns, they will do the ſame; and likewiſe in the time of Thunder, if the Ewe with Young be alone in the Field, it will cauſe Abortion; that when any Froſt, Ice or Snow falls on the Sheep, if he finds he endures it, and does not ſhake it off, it is a great Hazard, but it will dye of the Cold; but if he ſhakes it off, it is a ſign of a ſtrong, ſound and hardy Conſtitution; when he diſcerns the Vein of the Eyes to be Red and Small, he concludes the Sheep are Sound, but if White or Red and full, that they are Weak and will hardly outlive the Winter and Cold Weather: In impreſſing the Back near the Hips, if the Sheep does not bend, he judges 'em to be Sound and Strong, or elſe Weak and Feeble; when he takes a Sheep by the Skin of the Neck, and if he follows him, he concludes it to be a great ſign of Imbecillity; but if it ſtruggles and

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and ſtrives and follows with great difficulty, it's a token of Health and Soundneſs with him.

Shepherds judge of the Winter Senſon by the Behaviour of the Sheep at their Rutting or Ramming Time; if the Rams be Luſtful and leap often on the Female; it preſages a Tempeſt, Rain and change of Weather; but if ſlow and backward in Copulation, that the Winter will be gentle and temperate Weather; as from the Autumnal unto the Vernal Equinox, the Sun keeps on the Right Hand of the Hemiſphear, ſo they obſerve the Ram lye on the Right Side, and that in the Summer Seaſon, as the Sun keeps on the Left Hand of the Hemiſphear, ſo the Ram lyes on the Left Side.

SHEPHERDS-PURSE, in Latin *Burſa Paſtoris*, a Plant that bears two ſorts of Leaves; thoſe which proceed from the Root are oblong, creeping and indented like thoſe of the Rocket, but like thoſe of Vervein: The Leaves that grow on the Stems are alſo of two ſorts, ſome are whole, and others indented like thoſe at the foot, tho' ſmaller; they are ſomewhat like the Leaves of Thlaſpi, the ſlender and branched Stems ſhoot from among the middle of the firſt Leaves up about a Foot high; the Flowers conſiſt of Four Leaves ſtanding Croſs-wiſe; they grow along the Stems at their upper Extremities: The Seeds are ſmall, black, almoſt round, and incloſed in a ſmall Flat, Triangular Fruit, which ſucceeds the Flower, the Fruit reſembles a Waller, and hence it is that the Plant has obtain'd the Name of *Shepherds-Purſe*.

This Plant grows almoſt every where, and eſpecially in Rough Stony Places: It flouriſhes in *June* and *July*.

Shepherds-Purſe is good to ſtop all ſorts of Fluxes, and eſpecially that of Bloody Urine, the Menſes and Dyſentery; if you take the Powder of its dry'd Leaves in ſome Red Wine; the Water diſtill'd from them as alſo their Decoction will have the ſame Effect: The Juice of this Herb being put up the Noſe, ſtops the Bleeding of it, and alſo that of freſh Wounds; being pounded and put into your Shoes or to the Soles of your Feet, it hinders the Over-flowing of the Gall.

SHERBET; a Compound Drink, of later Years introduced into our Country from *Turkey* and *Perſia*; being made of the Juice of Lemons, Sugar and other Ingredients; and another ſort of it is made of Violets, Honey, Juice of Raiſins, &c. the Word in the *Perſian* Language ſignifies *Pleaſant Liquor*.

SHEWT of BLOOD, an Evil that commonly befalls thoſe *Beaſts* that have been ill kept, and ſo are put to Feed in good Paſture, whereby growing Fat ſoon, and ſo increaſing in Blood, they caſt their Blood out at their Mouths; the Cure is to cut off the Tops of both their Ears, and then with a ſmall Stick beat them, which will cauſe them to Bleed the more, and thereupon amend: Some let 'em Blood on the Neck, which is very good, if the Vein can well be found; and ſome Bleed them in the Vein under the Eye; others take of the Herb Tormentil, ſtamp'd and ſtrain'd with Ale and Beer, which has alſo prov'd very good.

SHINGLES; See St. *Anthony's Fire*.

SHINGLES, Small Pieces of Wood, or Quarter'd Oaken Boards, Saw'd to a certain Scantling, but they are more uſually cleft to about an Inch thick at one end, and made like Wedges about Four or Five Inches Broad, and Eight or Nine and in ſome places Twelve Inches Long: They are uſed to cover Houſes with, but more commonly Churches and Steeples, inſtead of Tiles or Slates.

But we muſt take leave to obſerve to Gentlemen, &c. that this kind of Covering is very chargeable; yet where Tyles are ſcarce, and that if they would have their Houſes but lightly cover'd, *Shingles* are to be preferr'd before *Thatch*; and if they are made of good Oak, and cleft out, and not Saw'd, and then well ſeaſon'd in the Water and Sun, they become a ſure light durable Covering: Good *Shingles* are worth about Thirty Shillings a Thouſand. Some are made about Six or Eight Inches Broad, and Twelve Long, and are pinn'd at one end to hang in the Laths: They are laid as Slates with Mats under them, which is term'd *Mouſeing*.

SHOEING of HORSES, a work properly of the Smith, but as Noblemen, Gentlemen and others who are Owners of *Horſes*, ought to be able to know and diſtinguiſh at leaſt in ſome degree, when it is well or ill done, it's judged neceſſary to be a little particular concerning it.

The Art conſiſts in paring of the Hoofs well, in the Shoe's being made of good Stuff, in the well faſhioning the Webb thereof, and well piercing the ſame, in fitting into the *Horſe's* Hoof, in making Nails of good Stuff and well Faſhioning of them; and laſtly, in the well driving and clenching of the Nails.

But for as much as *Horſes* Hoofs are either *Perfect* or *Imperfect*, and theſe laſt alſo either rugged, long, crooked or flat; and that the Bruſhes may be broad, or the Holes narrow, reſpect muſt be had unto them in this Work.

Firſt then for the paring of the perfect Foot and the Fore Feet, the ſeat of the Shoe muſt be par'd as even and plain as may be, that it may ſit cloſe and not bear more upon one place than another, and take more off the Toes than the Heels; for the Heels muſt be higher than the Toes, becauſe all the weight of the *Horſe's* Fore Body lies upon the Quarters and them.

This done, the Shoe muſt be made of *Spaniſh* Iron, with a broad Web, fitting it to the Hoof, and let the Spanges be thicker and more ſubſtantial than any other part of the Shoe, yea, and alſo ſomewhat broad, ſo that the Quarters on both ſides may appear without the Hoof about a Straws Breadth, to guard the Coffin, which is the ſtrength of the Hoof; and in piercing, pierce it from the Quarter to the hard Toe, but not backwards towards the Heel, that the Holes may be wider on the out-ſide than on the inſide, and that the Circle of the Piercing may be more diſtant from the Edge of the Toe, than from the Edge of the Quarter, where it begins; becauſe the Hoof is thicker forward than backward, and therefore more hold to be taken: Make the Nails of the ſame Stuff, with the Heads ſquare, and not fully ſo broad beneath as above, but anſwerable to the Piercing Holes; ſo as the Heads of the Nails may enter in, and fill the ſame, appearing ſomewhat above the Shoe, and then they will ſtand ſure without ſhogging, and endure Danger; and that which pierces them muſt be of the ſame ſize with the Nails, that

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that is, great above and ſmall beneath, which is uſually but little regarded by our Smiths, who make the holes as wide on the inſides as on the outſides, and their Nails of a great Shouldering, by driving them over hard upon the Nail-hole, that the Heads or rather Necks of them cannot enter into the holes, whereas a good Nail ſhould have no Shouldering at all, but be made with a plain ſquare Neck, ſo as it may juſtly fill the piercing holes of the Shoe; for otherwiſe the Head of the Nail ſtanding high, and the Neck thereof being weak, it either breaks off, or elſe bends upon any light occaſion; ſo as the Shoe ſtands looſe from the Hoof and is quickly loſt.

Again, the Shanks of the Nails ſhould be ſomewhat flat, and the Points ſharp without hollowneſs or flaw, and ſtiffer towards the Head above than beneath; and when you drive, drive at the firſt with ſoft ſtrokes and a light Hammer, till the Nail is ſomewhat entred, and in Shoeing Fine and Delicate *Horſes*, their Points muſt be Greaſed with ſoft Greaſe, that ſo they may the more eaſily enter, and the two Talon Nails muſt be drove firſt; then look whether the Shoe ſtands right or not, which may be ſeen by beholding the Fruſh, then it is right, if not, it muſt be ſet to Rights, and ſo another Nail driven in; when that is done, let the *Horſe* ſet down his Foot again, and look round about it, to ſee whether it fits his Foot in all places, and whether he treads even or juſt upon it or otherwiſe; and if it appears, that it does not furniſh every part equally, but that it appears more on one ſide than another, lift up the *Horſe*'s other Foot, that ſo he may ſtand ſteadily on that Foot; then ſtrike him on the Hoof with the Hammer on that ſide that the Shoe is ſcanty, and that ſhall make it come that way.

When the Shoe ſtands ſtrait and juſt, let all the reſt of the Nails be drove in to the Number of Eight, Four on each ſide, ſo that their Points may ſeem to ſtand in the outſide of the Hoof, even and juſt one by another, as it were in a Circular Line, and not out of order like the Teeth of a Saw; then cut them off and clinch them, ſo as the clinches may be hidden in the Hoof, which by cutting the Hoof with the point of a Knife, a little beneath the Appearance of the Nail, you may eaſily do: This done, pare off the Hoof with a Rape, ſo as the Edge of the Shoe may ſeem round about it.

Now for Shoeing *Imperfect Hoofs*, as to the *Broad one*, in paring as much muſt be taken off the Toe with a Butteris as poſſibly may be, keeping it always under; but the Heels and Quarters muſt not be touched at all, unleſs it be to make the Seat of the Shoe plain, and that muſt be done as ſuperficially as may be, whereby the Hoofs ſhall always remain ſtrong: Then make a good ſtrong Shoe, with a broad Web and broad Spunges pierced as before, fitting to the pared Hoof, and let it appear from the Talon-Nail towards the Heel a Straw's Breadth without the Hoof, and let it be ſet in ſuch order and with ſuch Nails, as appertain to the perfect Hoof, ſaving that Five Nails muſt be ſet on the outſide of the Hoof, and Four on the inſide, becauſe he wears more without than within.

2. The *Rough* and *Brittle Hoof*, which is uſually weaker without than within, and for the moſt part better than the other Hoofs; the Heels may be more open'd than the other, that ſo they may be more eaſily ſtopped with Cow-Dung or other Ointment to keep them moiſt: The Raggedneſs alſo on the out ſide of the Coffin, ſhould be filed away with a Rape, and made ſmooth, and it muſt alſo be anointed oftner than other Hoofs; but as for the reſt of the Hoof it muſt be par'd as the Perfect one; for which the Shoe muſt be made neither too light, but ſo that it may bear the *Horſe*; nor yet too heavy, for then the Hoof being weak, will ſoon caſt it; and this Shoe muſt be pierced, to be ſet on with Nails Five without and Four within.

3. The *Long-Hoof*, reckon'd Imperfect, may be helped by cutting away the Toe; for the ſhorter Foot a weak and Tender Leg has, the better; and the reſt of the Hoof may be par'd like the Perfect one; for which Hoof make as round a Shoe as you can at the Toe; that the Breadth may take away the evil Sight of the Length; if the Foot be very narrow let the Shoe diſboard without the Hoof, pierce the deeper, and ſet it backward enough, becauſe ſuch kind of Feet tread moſt on the Heels, and let it be ſet on with Eight Nails like the Perfect Hoof.

4. The *Crooked Hoof*, to pare which, look on that ſide of the Hoof which is higheſt and leaſt worn; then pare all that away and make it equal with the lower ſide which is moſt worn, without touching the worn ſide at all, unleſs it be to make the Seat of the Shoe plain; and for the reſt, it muſt be par'd like the Perfect Hoof: then having an indifferent ſtrong Shoe, with a broad Web ready, let it be fitted to the Foot, and pare it not till you have laid the Shoe to the Foot, to the Intent you may pare it to the *Horſe*'s moſt Advantage, which may be done if the ſcant ſide be par'd, that is, moſtly the inſide more towards the Toe, than the fuller and ſtronger ſide, and where the Hoof is weakeſt, there alſo the Shoe muſt be made ſtrongeſt, and ſet this on with Nine Nails, *viz.* Five on the ſtrongeſt, and Four on the weakeſt ſide.

5. In that Imperfect Hoof, call'd the *Flat-Hoof*, otherwiſe the *Promiſed Hoof*, make the Seat of the Shoe plain, and take ſomewhat off the Toe, but the Heel and Ball of the Foot muſt not be touched, but both of them left as ſtrong as they can be; and the Shoe for it muſt be made with a very ſtrong Web; for the more it covers the weak Sole the better; and let the mid-part of the Web that covers the Ball of the Foot, be much thicker than the out ſides, where the Piercings be; and let it be ſo hollow as to touch no part of the Ball of the Foot, and let it be large and long enough in all places, ſo that the Horſe may go at Eaſe; and it muſt be pierced round about the Toe, to favour the Heels, and make Ten Holes for Ten Nails, *viz.* Five on every ſide.

6. For the *Over-hollow-Hoof*, and conſequently an Imperfect one, pare it round about, eſpecially the Seat of the Shoe, round about by the Edges; that ſo the Hollowneſs thereof within, may not be ſo deep, but ſhallower than it was before, and let it be always kept moiſt with ſtopping it, for fear of Hoof-binding, obſerving as even a Hand as may be in your Paring, in all Points like unto the Perfect Hoof; and in like manner make for it ſuch a Shoe in order and form, as was ſaid before to ſerve the Perfect Hoof.

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7. As to *Broad Frushes*, which cause weak Heels; there is little or no need of paring at all; wherefore the Toe must only be par'd, and also the Seat of the Shoe, as much as shall be judged necessary to the even standing of the Shoe, leaving the Heels as strong as may be: But for this sort of Hoof, the Shoe must be stronger towards the Heel, than towards the Toe; and also let the Web be somewhat broad towards the Heels, to save them from the Ground; and it must be set on with Nine Nails, because it is most commonly a great Foot; but in all other particulars, let it be made like the Shoe for the Perfect Hoof.

8. The Imperfect Hoof with *Narrow Heels*, must have the Toe par'd short, and the seat of the Shoe must be made plain and fair, and open only so much, that there may be some little space between the Frush and the Heel, for the less you take off the Heel the better: For this a light Shoe must be made with a broad Web, and the Spunges must be so broad as almost to meet together, to defend the Heel from the Ground, and pierce it all towards the Toe, sparing the Heels as much as may be: You must see that the Shoe be long enough towards the Holes; let it be set on with eight Nails, like the Shoe that fits the Perfect Hoof.

9. We proceed now to the Paring and Shoeing of the *Hinder Feet*, which is clear contrary to the Fore Feet, for the weakest part of the Hinder Foot is the Toe; and therefore in paring them, you must always spare it more than the Heels; but in all other points, observe the order of Paring, according to the Perfection or Imperfection of the Hoofs before declared: Then in Shoeing, it must be here stronger at the Toe, and pierced nigher the Heel than the Toe, and the out-side of the Shoe should be made with a Calkin not over high, but let the other Spunge be agreable to the Calkin; that is as high in a manner as the Calkin, which is to keep the *Horse* from sliding; but then it may not be sharp pointed, but rather flat and handsomely turn'd upwards, which is the best sort of Calking.

But in case of a *False Quarter*, if the *Horse* halts, then make him a Shoe fitting to his Foot, tacking it on the Quarter on that side the false Quarter is: But if he does not Halt, then make it with a Button or Shouldering on the inside of the Shoe,, and next to the Sole of the Foot, somewhat distant from the False Quarter, towards the Toe, that shall defend the Sore Place, that the Shoe do not touch it; and you may Travel your *Horse* where you will, with this kind of Shoe.

10. For those *Hoofs that Interfere*; as they are most commonly higher on the out-side than on the inside, you should therefore take off the out-side with a Butteris, to the Intent that the inside may be somewhat higher, if it will be, than the out-side; and then making a Shoe for his Foot, which should be thicker on the inside than the out-side, it must never have any Calking, for that will make the *Horse* tread awry, and the sooner to Interfere: See *Interfering*.

Lastly, For Paring and Shoeing the Foot that is *Hoof-bound*; first, Pare the Toe as short as may be, and the Sole somewhat thin; then open the Heels well, and make him a Half-Shoe like a Half-Moon: See *Hoof Bound*. And for the Shoeing of a Coach-Horse: See *Coach-Horse*.

As for some other Sorts of Shoeing in order to help several Defects in *Horses*, *&c.* you will meet with them under their proper Heads.

SHOOT of a TREE, a term in Gardening, the same being a Branch that proceeds either from the Stock of the Tree, or some other Branches; there are two Sorts of them, *viz.* the Good and the Bad, the last must be nipp'd off or pinch'd, and the other suffer'd to grow in order to be prun'd the following Year: See what has been said under the word *Garden*, in the Article relating to *Fruit Trees*.

SHORTNESS of BREATH, a Distemper usually proceeding from vicious Flegm, which spreads its self in the Lungs, or else from a Rheum which falls down upon the Lungs and Breast; from whence arises a difficulty of Respiring the Air, and this in Physick is call'd *Dispnæa*, when there is a difficulty of Breathing, 'tis call'd an *Asthma*, and the difficulty of taking in and breathing out the Air, is call'd by the name of *Orthopnæa*: The Receipts that are set down for a Cough are very good for these Three Maladies.

However it may not be improper to insert a few Prescriptions for shortness of Breath in this place: Take an Ounce of Lent Raisins, two *Marseilles* Figs only, one Date, a Dram of Hyssop, one Dram of Capilli Veneris, as much of Liquorish, a Dram of a Fox's Heart, a Dram of Scabious Water, two Ounces of French Wheat, and two Ounces of Liquorish Syrup; take the Seed out of the Raisins, wash the Fox's Heart very well, and take the Stones or Kernels out of the Date; when this is done, mix all these Drugs and Incorporate them, and let the indisposed Person take it about an Hour after he has Din'd.

2. Take Horehound, or that Herb which in Latin is call'd *Prasium Album*, and Capilli Veneris of each an Handful, as much of Hyssop; half an Ounce of Dates, Figs, Smallage Seeds, Fennel Seeds of each half an Ounce, and about a Pint and an Half of River Water; boil 'em all in the Water in a Skillet or some such Vessel till the third part be consum'd, strain this Decoction thro' a Linnen Cloth, and put it up in a Bottle, that the Patient may every Morning take a small quantity of it two Hours before he Eats; and if before or after he has taken this Medicine, he takes to the Quantity of a small Nut of the Conserve of Roses, it will have the more Effect.

3. Take a Pinch of Anise, the same Quantity of Henbane, and as much Ass's Milk as is sufficient, let these Seeds be well mix'd with the Milk, and let the same be taken in the Morning two Hours before the Person eats any thing.

4. Take some Oak of *Jerusalem*, and steep it all Night in a Glass of Wine; drink half of the Wine in the Morning fasting, and the other half after Dinner, and this repeat for several Days.

An Ointment for *Shortness of Breath* is to take two Ounces of the Oil of Sweet Almond, *May* Butter and without any Salt, an Ounce; a Penny worth of Saffron, and a little New Wax, put all these things into a Skellet upon the Fire; stir 'em till the Wax is melted; and when that is done, put this Ointment into a Pot or some proper

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proper Veſſel for uſe: They rub the Breaſt of the Patient Morning and Evening with it Hot.

As Shortneſs of Breath or an *Aſthma* very often proceeds from Flegm taken into the Lungs, it is very neceſſary the Patient ſhould live in a dry Place, far from Waters, Ponds and Marſhes, and never lye or dwell in moiſt Chambers, and if he does, Care muſt be taken to keep good Fires there, and ſo that the Chimneys do not Smoak, for that that is very hurtful to the Diſtemper: Neither muſt he eat Leven'd Bread, and Tarts, Cakes, Wigs; Pye-Cruſts and all Paſtry-Cook-Ware are improper for him; ſo are alſo Peaſe, Beans, Turneps, Cheſnuts and all Windy Things: Exerciſe both before and after Dinner is very good; but it muſt be taken with Moderation; and care likewiſe muſt be uſed, that the Perſon ſhould not fall into Paſſions, but he muſt avoid every thing that may inflame the Heart and Spirits.

SHOVEL, a Neceſſary Inſtrument in Rural Work, eſpecially in a Garden: It is with a Shovel that the Earth is taken out of the Trenches he has dung'd in order to the making an Hot Bed, or elſe to load his Wheelbarrows with the Mould he takes from Old Beds to carry it to thoſe Plots of the Garden, he thinks there is moſt need of it: he may likewiſe imploy his Shovel in filling a Baſket or Wheelbarrow with what he hows off his Garden, and which for greater Neatneſs ſake he ought to carry away.

SHOULDER-PINCHING; a Misfortune that befalls a *Horſe*, either by Labouring or Straining when too Young, or by putting too great a Burthen upon his Back, which may be known by the Narrowneſs of the Breaſt, and by the Conſumption of the Fleſh upon the Shoulders, inſomuch that the Fore part of the Shoulder-Bone will ſtick out, and be higher than the Fleſh; and if it be of a long ſtanding, he will be very hollow upon the Briſket, towards the Arm-Holes, and go wider beneath at the Feet, than above the Knee.

To Cure him of this Evil, give him a ſlit with a ſharp Knife, an Inch long, upon both ſides, an Inch under the Shoulder-Bone; then with a large Quill put into the ſlit, blow up firſt one Shoulder, and then the other, as big as poſſibly you can, even up to the Withers, and with your Hand ſtrike the Wind equally into every part of the Shoulders: and when they are both full, beat all the Windy Places with a good Hazel-Wand, over all the Shoulder, next with a flat Stick or Iron, looſen the Skin within from the Fleſh: In the next place rowell the two Slits or Cuts with two round Rowels, made of the Upper Leather of an Old Shoe, with a hole in the middle that the Corruption may run out, and let the Rowels be Three Inches Broad, and put in flat and plain within the Cut.

SHOULDER-SPLAIT, SHOULDER-PLIGHT, or SHOULDER-TORN; a Misfortune that befalls a *Horſe* by ſome dangerous ſliding, either at Home or Abroad, whereby the Shoulder parts from the Breaſt, and ſo leaves an open Rift, not in the Skin but in the Fleſh and Film next under the Skin, which makes the poor Beaſt ſo Lame, that he is not able to go; and it may be known by his trailing his Leg after him in his Going.

To Cure him, put a pair of ſtreight Paſterns upon his Feet, keeping him in the Stable, without diſquieting of him; then take a Pound of Dialthea, a Pint of Sallet Oil, Half a Pound of the Oil of Bay, and as much Freſh-Butter, which melt altogether in an Earthen Pot, and anoint the Place therewith, and alſo round about the ſide of the Shoulder, and in Two or Three Days after, both the ſaid Places and all the Shoulder will ſwell, and either with a Hamet or Fleam, prick it in all the Swollen Places, or elſe with a ſharp Red Hot Iron; anointing it ſtill with the Ointment aforeſaid, but if it perſiſts ſtill to ſwell, and gathers to a Head, they Lance it where the Swelling gathers moſt, and is ſofteſt under your Finger, and ſo tent it with your Green Ointment: See *Shoulder Wrench*.

The Author of the *Farriers New Guide* ſays under this Article, that if the Horſe's Lameneſs happens to be of an old ſtanding, that the following Ointment will be of great Uſe: Take of the *Soldiers Ointment* half a Pound, Ointment of Marſh Mallows Six Ounces, and rectify'd Oil of Amber Four Ounces; mix 'em all together, and with a Hot Bar of Iron, held as near as poſſible, chafe the part Twice a Day, and at ſome Intervals, with camphorated Spirits. As to the preparing the *Soldiers Ointment*, See that Article. *Solyſel* recommends the *Ointment of Montpelier* as an Excellent Remedy in all Strains in their Shoulders, *&c.* which you may alſo ſee, but if the Lameneſs does not yield to theſe things, Recourſe muſt be had to *Rowelling* and to the *Fire*, the laſt of which is preferable and leſs painful.

Some adviſe the *Swiming* of a Horſe for a *Shoulder Splait*, from an Opinion of the Joint being out, but if it was really ſo, he muſt Swim with Three Legs, which he can never do; but yet Swiming is not always unſucceſsful, and in all old Griefs, it becomes ſerviceable in the ſame manner as a Cold Bath, by helping Perſpiration, and giving a more lively motion to the obſtructed Matter; and therefore the Morning is the propereſt time, becauſe the Water then is Coldeſt, and it ſhould be a continued Cuſtom for ſome time, to do effectual Service.

But in all other reſpects, the Horſe ſhould be put to no kind of Labour, neither ought he to be rid, for a weight upon his Back muſt needs add to the Infirmity, as the greateſt ſtreſs lies upon the Shoulders: However, it will be proper to walk him out every Day in favourable Weather, and his Exerciſe may be increaſed as his Shoulder recovers ſtrength; a Patten Shoe may alſo be made upon the oppoſite Foot, if he leans too much upon it.

SHOULDER-WRENCH or STRAIN, a Misfortune that befalls *Horſes* ſeveral ways; ſometimes by turning or ſtopping too ſuddenly, upon ſome uneven Ground; ſometimes by running too haſtily out at ſome Door, other whiles by ſlipping or ſliding in the Stable or abroad; ſometimes by the ſtroak of another Horſe, and now and then by falls on the Planks or ſlippery Ground; and it may be perceived by his trailing his Legs upon the ground cloſe after him.

The beſt Receipt for the Cure of it, is to take up the Horſes ſound Leg before, double it backwards in the Joint, and tye it ſo doubled with ſome Liſt or Garter ſo faſt, that it do not untie;

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then force him to go upon his Three other Legs till he ſweats at the Root of his Ears, Flanks and between his Legs; then untye his Leg and let it down, which will cauſe the Blood to deſcend into the Plate-Vein, that it will be more viſibly to be ſeen than when it was ty'd up; but in caſe it does not appear ſo plain as you would have it, daub a little warm Water upon it with your Hand, and ſtroke it downward towards the place where you are to let him Blood, and this will make it more viſibly to be ſeen than before: Then tye up his Leg again, and let him Blood in the common bleeding place, between his Cheſt and Lame Leg, two Quarts or more, according to the Greatneſs or Smallneſs of the Strain; ſave a Quart of the laſt Blood, into which throw a Handful of Salt, and keep it ſtirring all the while it is running, that it may not clod; when the Bleeding is over, pin up the mouth of the Plate Vein with a Leaden Pin or Needle, to prevent more Bleeding, binding ſome Hairs of the Mane or Tail about the Pin to keep it faſt and ſteddy, and take it out a Day or two after; but before you pin him up, anoint him all over the Shoulder and Breaſt, between his Legs and down to his Knee with Oil of Turpentine, and Strong Beer or Ale of equal parts alike, ſhak'd and mingled freſh very well together in a Glaſs Viol, clapping and daubing it well with your Hand; then ſmear all the ſaid places anointed with the Blood and Salt, chafing and daubing this alſo very well with your Hand; then ſet him up to his Meat, and with a Garter or Liſt tye both his Legs together as cloſe as you can; untye him the next Day, take him out and Walk him, and if you find he can go pretty well, ride him gently about a Mile, and ſo ſet him up again, tying his Fore Feet together as before; but if he does not go well the Firſt Day, do but walk him the Second Day; and the Third Day after his dreſſing, do not only tye his Legs, but flat a ſtick on both ſides, like a Wedge, about the Bigneſs of a Sixpence; drive this between the Toes of his Shoes and the Toe of his Foot faſt, ſo that it may not come out, and always while he ſtands ſtill in the Stable tye his Legs cloſe, and peg him with the Wedge, and when you take him out to walk or ride, untye his Legs and take out the Wedge: Do this every Night and Morning untill he is cur'd, which will be in a few Days if he is newly taken: To let Blood once, and to anoint it once with the Oil of Turpentine and Beer, and once with the Blood and Salt, with the help of tying his Legs and wedging them as aforeſaid, is ſufficient: Hogs Greaſe is alſo very good for a *Strain*.

Soleyſel and others preſcribe the following Receipt for *Strains*, *Pricks*, *Wrenches* and *Shoulder-Splaits*, *viz.* an Ointment made of a Pound of New Wax, as much Roſin, Pitch and common Turpentine, of two Pounds of Oil of Olive, of five Ounces of Capon-Greaſe, as much of thoſe of Badgers, Horſes and Mules, and of the Marrow of a Stag; four Ounces of the Oil of Turpentine, of Caſtor, Worms, Camomile, St. *John*'s Wort, Linſeed and of Foxes; Laſtly, Oil of Gabian, or for want of it Oil of Peter: Put the Oil of Olive in a Baſon over a clear Fire, with the Wax, Roſin, and Pitch beaten together, which are to be ſtirred over the Flame till diſſolv'd; then add the Fats and Stags Marrow, and then the Turpentine, incorporating the whole over a gentle Fire: In the laſt place pour in the Oils, let the whole mixture be ſtirr'd for half a Quarter of an Hour, then taking it off the Fire, let the ſtirring it be continued till it is cold: In the Application rub the affected part with a wiſp of Straw, or with your Hand, and being warm chafe it with the Ointment, as hot as the *Horſe* is able to bear it, holding a Fire-Shovel hot near the part to make it penetrate; Let it be repeated once in two Days: See *Red-Honey-Charge*.

SHRINKING of the FEET, a Diſtemper to which *Oxen*, *&c.* are liable, and when you find that their Feet do really ſhrink, and as it were grow very hard, take the Root of Mallows and Marſh Mallows, boil them in a ſufficient quantity of Water, pound and ſtrain 'em thro' a Sieve, and at the ſame time add thereto half a Pound of Tallow or Fat, and a pretty large quantity of very good Wine, let the whole be boil'd together, ſo much that the Tallow is melted; and when that is done, add ſome Flax Seed well bruiſed to it, and let it boil till the Wine is waſted: Apply a part of this Poultis to the Foot, and let it remain there Three whole Days; after which apply the reſt, and let it be continued as long. Your Beaſt will do well.

SHROUDING, the *Lopping of Trees*; which in general implies the cutting off the Top-Branches, and is uſed to ſuch Trees as are not fit for Timber, but ſuch as are deſired to yield a preſent Advantage or ſerve for Fuel, and are much to be preferr'd before a *Copſe*, in that they need no fence to be maintain'd about them, as ſtanding in no Danger of the Brouſings and Frications of Cattle or Conies, which have the benefit of Grazing under them, and that is very conſiderable, while the Tops are young; in that the Stocks being taken in time, before they grow hollow or decay, yield good Timber, fit for many uſes, or at leaſt good Clefts for Firing; and in that theſe Pollards may be raiſed in Hedge-Rows, Borders of the Ground and ſpare Places, where they may be little injurious to the Ground, and prove good ſhelter, but yet a *Copſe* being of a quicker Growth is a Ballance thereto.

As for the time of *Shrouding*, it's not to be done till the Trees have taken faſt Rooting, and ſo ſtood for Three or Four Years, and that at what Height is thought moſt convenient, ſo it be out of the Reach of Cattle, either at the beginning of the Spring, or at the end of the Fall: And for the harder ſort of Wood, it is very indifferent, but obſerve that they be not lopped above once in Ten or Twelve Years, and at any time in the Winter; but the pithy and ſofter Woods, are fitteſt to be *Shrouded* in the Spring, leaſt the Winter injure them: As to the manner of the Performance, the remaining Stumps muſt be always cut aſlope and ſmooth, in order to caſt the Water off, that the Tree may not periſh; but you muſt not take off the Head of the *Poplar*, nor any of the ſoft Woods, before unſhrouded, growing upright and ſmooth, after they have attain'd to the Bigneſs of one's Leg, unleſs ſome Collateral Branch be left to attract the Sap.

SHRUB, a Woody Plant, ſmaller than a Tree, which beſide the principal Stem and Branches, very often produces from the ſame Root

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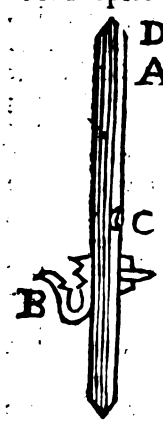
Root ſeveral conſiderable Branches; as the Privet, Sicaria, Laurel, &c. Trees and Shrubs in Autumn ſhoot Buds into the pits or holes of the Leaves, and theſe Buds dilating themſelves in the Spring, ſpread into Leaves and Flowers: This difference, together with the Bigneſs, helps us eaſily to diſtinguiſh between *Shrubs* and *Under-Shrubs*.

Shrubs together with Buſhes, are a great Annoyance to the Husbandman; the difficulty and Charges of pulling them up, being the principal Impediment of their Removal, to them that are Ignorant of the moſt dexterous ways to do it: Where they are tall and grow thick, the quickeſt way of pulling them up, is to encloſe in a Timber-Chain as many of them as you can, and to clap to them a Team of Horſes, and ſo to rear them up: And when that parcel is eradicated, then encompaſs as many more: But if they are not big enough for this way, or grow too thin, the following Inſtrument is the beſt for this Purpoſe; and alſo for Furze, Broom, &c.



At *A* is a long Handle of Wood about Four Foot long, at *B* is an Iron Hook jagged; at *C* is a little Hook which they uſe thus: They put the Handle *A* aſlope from them and catch the Stem or Stalk of the Broom, Buſh, &c. they deſign to pull up in the Hook at *B*, and from that they bend the Stem to the little Hook at *C*, which occaſions the holding of the Stem that it do not ſlip, and ſo ſetting their Shoulders to the upper end of the Handle at *D*, as it ſtands Sloping, they raiſe up the Buſh, &c.

The Price, where a Man has Fourteen Pence a Day, is to pull up a Load, which they reckon to contain Sixty Faggots, for Two Shillings, which Faggots being well bound ought to contain Four Foot and half in Circumference; but where the Buſhes are ſhort and grow on old Shrubs, they muſt be ſtubbed with a Mattock, and the Price, where the Buſhes grow thick is Three Pence a Pole ſquare; but if you will have the Land dug up, that ſo you may be ſure to clear it of the Roots, and to kill them, the common Price is Four Pence a Pole, the Owner of the Land having the Buſhes and Roots. See *Buſh*.

SHROVE or SHREW-MOUSE, a little Animal about the Bigneſs of a Mouſe, and in Colour like a Weaſel, the moſt Venomous Creature of any; for if ſhe bites any *Beaſt*, tho' it be but little, the part will ſwell abundantly and kill him, without ſpeedy Cure; which is perform'd divers ways.

Take an Awl and prick the bitten and ſwollen Place up and down, as far as it is ſwell'd, thro' the Hide and no further; then take the Earth over which Wains and Carts are much uſed to paſs; but let it be the drieſt of it, and blend it with White Wine Vinegar, it will preſently aſſwage and heal the Swelling.

Others take the Earth of a Cart-Wheel, and that of a Swallow's Neſt, pound them together, and blending them with old Urine, make it thick like a Salve, and anointing the ſore Place that is bitten therewith, it will Cure either *Man* or *Beaſt*.

A Third Method is to open the Skin, and to let out the Venom, and if it be ſwell'd, then beat Salt and Vinegar together, and bathe the ſore place with it; then boil ſome Herbs in old Urine, to bathe round about the Sore; but if it chances to break, in ſuch a Caſe take Barley, lay it on a Fire-Shovel, and burn it Black Brown, then pound it to Powder, laying it to ſteep in white Wine Vinegar all Night, and put thereto a little of the Juice of *Dill*, blending them together, and anointing the Place, till it be well, as it will be quickly.

SICKNESS, Pains and Diſorders in Human Bodies and other Animals ariſing from the Diſcompoſure or Corruption of ſome Organ, or when the Blood is not diſtributed, as it ought to be, to the Parts that ſtand in need of it, for their Nouriſhment; ſeveral Remedies in the courſe of this Work are ſet down for all the different ſorts of Diſeaſes, incident as well to Men as other Creatures.

SIEVE, an Inſtrument thro' which many things are ſifted; but more particularly as it is an Inſtrument uſed by Confectioners, it ſerves to make an end of drying the Paſtes of Fruits, when they are turn'd, to ſtrain Jellies and Syrups, to drain Fruits that have been laid in Water, and for ſeveral other good Purpoſes: A finer *Sieve* call'd a *Drum* muſt be likewiſe provided, to ſift powdered Sugar, that is uſed in divers Works.

Of all Implements that a *Floriſt* has occaſion for, there is hardly any one more uſeful than a *Sieve*, 'tis with it he reduces his Ground to a Mould, as fine as duſt, which is a ſort of Earth that Anemones, Ranunculus's and other tender Flowers do require: There are many other uſes for *Sieves*, ſo well and ſo commonly known, that they need not be mention'd here.

SIGNS of SICKNESS, conſidered here in a more particular manner as they relate to *Horſes*, we are to obſerve in general, that it is a very difficult Taſk to arrive at any certain Knowledge of the Diſeaſes of Brute Creatures; and therefore it is no Wonder if Farriers and others, who make it their Buſineſs, are often miſtaken in enumerating their *Signs*, becauſe we can only judge by outward Appearances, and not from any Inſight they can give into their own Indiſpoſitions, but eſpecially as there are many Diſeaſes that are accompany'd with the ſame common Symptoms; and therefore tho' we may be aſſur'd, that a *Horſe* has a Fever or Strangury, we cannot at the ſame time be certain, without a very careful Examination, whether he may not have an Inflamation in the *Pleura*, or in his Kidneys: All the *Signs* that theſe poor Animals uſually give in the Affections of particular Parts, is by the turning their Heads towards that part; neither is that always to be depended upon, for a *Horſe* may turn his Head towards the right Side of his Belly, and the Perſon who chiefly takes the Indication to ſignify a diſeaſed Liver, may be groſly miſtaken; ſince a *Horſe* very frequently gives the ſame ſign in a Cholick. The only way therefore to get an Inſight into the *Diſeaſes* of *Horſes*, is to make a judicious Compariſon of all the *Signs* that can be gather'd in any Diſtemper, and by that means he may proceed to adminiſter his Phyſick with ſome Aſſurance.

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The first *Sign* that a Horse commonly gives of Sickness, is *Loathing* of his *Food*; this is common to all Fevers: In some Cases a Horse looks wild and haggard, and tho' at other times he was easy and tractable, he now grows disobedient and restless, will neither stand long, nor when he lies down, will he continue in that Posture, but starts up again immediately: This for the most part may be reckon'd a sign of a violent and excessive Pain, and no doubt, proceeding from an Inflamation of the *Pleura* or Lungs, especially if his Heart beats, and that he labours for Breath.

Other Signs of Sickness are a dry and parched Mouth, the Tongue white and crusted over, and the Breath excessively hot, some signs are also exhibited, which denote Sickness, but are different from the former, as when a Horse hangs his Head, has a Coldness and Dampness about his Ears, his Eyes watery, sometimes with a mixture of Corruption, slow and dull in his motions, being apt to stumble, as often as he attempts to walk; he takes no notice of any other Horse, or of any other Person coming near him: Some Sicknesses, as intermitting Fevers, will produce some Intervals of Trembling and excessive Sweating; and some have Symptoms compounded and made up from complicated Distempers, which exhibit several of these Signs together.

There may be also several Signs, taken from the Dung and Urine of a Horse, but those of the Urine are most certain; when a Horse in Sickness stales clear, and when that is preserv'd, if there be no Sediment in it, it prognosticates a growing Distemper; but when the Urine turns of a reddish or yellowish Colour, and has either a Cloud swimming in it, which is not black and earthy, or a Sediment falling to the bottom and begins to have a rank Smell, it is then a Sign the Distemper begins to break; but when the Cloud is of an earthy or black Colour, and Coheres in a body without parting, it is a sign the Disease will prove Mortal. It may be further remark'd as to Urine, if it be different at different times, sometimes resembling that of a sound Horse, and sometimes giving Signs of Sickness, it then betokens a Malignity in the Distemper, proceeding from an Inequality in the Blood's Composure, which also causes an Inequality in its Motion.

Signs also must be taken from the Pulse, which is plainly enough to be felt on the Temples and Fore-legs of a Horse; but as that Method has never yet obtain'd among the experienced in this way, we shall therefore pass it over.

The *Sieur de Solleysel* observes, when a Horse Pisses without striding, and without putting forth his Yard, after long Sickness, unless he has been accustomed to do so in a state of Health, it is a mortal sign; and likewise, that it is a no less fatal Prognostication, when the Hair of the Horse's Skull or Tail may be easily pluck'd off: The same Author further observes, that it is also a dangerous Sign, when a Horse lies often down, but starts up again immediately, not being able to Breathe freely in a lying Posture, and on the contrary, that it is a very promising Sign, when a Horse lies quietly in the Decline of Sickness.

When a Sick Horse turns up the Whites of his Eyes above, you may conclude that he is in Pain; and that his Disease is like to be of a long Continuance.

From these Signs you may conjecture in general, that your Horse is Sick, and afterwards you may endeavour to discover his particular Distemper; that you may be able to apply suitable Remedies; for *Morbum nosse curationis principium*; a Disease that is known is half Cured; but for the Symptoms of every Disease incident to Horses and their Cures, the Reader is referr'd to the several Distempers themselves as they occur to him in the Course of this Undertaking.

SILK-WORM, a Worm that produces Silk; it's a kind of Catterpillar, consisting at certain distances as it were of so many Rings: The *Worm* has Fourteen Feet, *viz.* Six in the Forepart, which are short, and Eight in the Hindpart which are longer: The Silk which it produces is a kind of Gluey Slaver which it winds about it self, and wherein it is enclosed, and of which they make Fine Stuffs.

SILVER, a Commodity well known and holds the Second Rank amongst Metals; it's White, Smooth, and resplendent; and it is mallable; they refine it after it is brought out of the Mine with Mercury or Quick-Silver: They bring great Quantities of it from *America* into *Europe*, tho' it is found in several parts of *Europe* also: It is sometimes mixt with some Gold or Lead, and always with some Copper, from which it is impossible to separate it entirely: It's very difficult to melt it, and the Reason of it seems to be, because its Integral Parts are very Small, very Solid and closely join'd together: The *Aqua Regalis*, which dissolves Gold, will not touch Silver; but you must make use of *Aqua Fortis*; when you would refine this Metal, it must be done by the way of the *Coppel* and *Depart*.

SILVER-BUSH or BARBA-JOVIS, is an under Shrub, that shoots forth a Stalk of a Foot and a Half high, hard, almost Woody, cover'd with a Woolly Rind, and divided into several Branches adorn'd with Leaves, placed as it were in Pairs on the sides, hairy and of a fair shining Colour, at the ends of the Branches appears a Butter-Fly Flower, out of whose Cup grows a Chive, which in time turns to a short Pod, of an Oval Figure, and filled with Seed that is a little roundish.

This is only a Plant of Curiosity, and multiply'd by Seed sown in a Bed in *March*, and afterwards cultivated: When the *Silver-Bush* is strong enough to be replanted, Pots or Boxes are prepared for it, fill'd with a compound Earth, of Two Thirds Mould, and One Third sandy Soil, or any other that is light, which must be well sifted: This Plant delights in much Sun and frequent Waterings, and is very Ornamental, when it is placed with other Flowers that are cultivated in Pots or Boxes.

SILVER-PLATE, Dishes and other Utensils made of Silver, which may be Clean'd in this manner without Boiling: Take Four Ounces of White Soap scrap'd upon a Dish, a Chopine of Hot Water; put a Penny worth of Bread and Wine-Lees into another, with as much Hot Water, and in a Third, a Penny worth of Ashes made of the Burnt Dregs of Wine, with the same quantity of Water as the rest; then take a hair Brush, which dip first into the Liquor in the Second Dish,

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Diſh, then into the Third and laſtly into the Firſt that contains the Soap, and uſing it to your Plate, waſh it afterwards with hot Water and wipe it with a dry and clean Linnen Cloth.

SILVER-WEED; a Plant which from its Roots ſends forth Leaves that by Pairs are rang'd along a Nerve, and indented in the Edges: It alſo ſhoots out ſmall Branches on all ſides, by the means of which it multiplies like a Strawberry Plant, the Flowers are large enough, and like thoſe of Cinquefoil.

It has the Name of *Silver-Weed* not only becauſe the Leaves on the lower ſide are Silver Colour'd, but becauſe its Vertue likewiſe deſerves the Name: It's aſtringent and deſiccative; its Water not only Beautifies Women's Faces, but they likewiſe mix ſome of its Powder with ſome of its Water, to ſtop their exceſſive Fluxes, whether red or white, and in like manner Looſneſſes and Bloody Flux; a Decoction thereof with a little Vinegar, faſtens the Teeth, cures the Tooth-Ach, and repairs the Falling of the Pallate, if you mix a little Allom therewith; it has alſo that peculiar to it, that let it be what Fever it will, it will allay its Burning Heat, if it be held in the Hand, and apply'd to the Soles of the Feet.

There is another *Silver Weed*, otherwiſe call'd *Wild Tanſy* or *Agrimony*, which has Leaves like *Agrimony*; they are hairy, green on the upper, and white on the nether ſide, the Stem creeps along the Ground like thoſe of Mouſe Ear, it produces yellow Flowers ſticking to a long Pedicle, like thoſe of Garden Ranunculus: The Root is red without and white within: It grows in moiſt Places and near unto Roads, and blooms in *June* and *July*.

It's extreamly Aſtringent, as alſo good for the bloody Flux, Diarrhea and to ſtop Women's Menſes, which it does by putting it into their Shoes next to their Soles and nothing between.

Silver Weed has an Excellent Vertue above all other Herbs to break the Stone, to cure malignant Ulcers and Wounds within the Body, to ſtop a Flux and Diſſentry, being taken in Drink, and will alſo diſſolve clotted Blood.

SIMNELS; ſorts of Cakes which when iced may be ſerved for Intermeſſes, or to garniſh other Diſhes, and are prepar'd after the following manner: Having provided *Simnels* made of Water according to the ſize of your Diſh, cut 'em in Halves as it were an Orange, leaving the Cruſt on the top and underneath, and ſoak 'em in Milk with Sugar, proportionably to the Quantity of *Simnels*; then let them be cover'd and laid under hot Embers, to be kept warm for the ſpace of four or five Hours; but they muſt not be boil'd leaſt they turn to Pap; afterwards having taken them out, let 'em be well drain'd and fry'd in freſh Lard: As ſoon as they are colour'd, let 'em be ſtrew'd with fine Sugar and iced over: At laſt after they have been turn'd and iced the other ſide, they may be brought hot to the Table.

SINESTER, ſide or part of an Eſcutcheon, is the left ſide Part.

SINEW-HURTS, Misfortunes that befall many Animals from ſome Accidents or other, but here conſider'd only as they relate to *Horſes*, whether they happen to be Cut, Prick'd or Bruiſed, &c. for which many things are good: Among others, take Tar, Bean Flower, and Oil of Roſes mix'd together, and apply it hot to the place, and in caſe it does not good preſently, then take Worms and Sallet Oil, or the Ointment of Worms, and apply either of them, for they knit the *Senews* again, if they are not quite cut aſunder; but if there be a Convulſion, you muſt with your Sciſſors cut the *Sinew* aſunder; then take Roſin and Turpentine, Pitch and Dragons Blood melted together, and clapt ſomewhat hot to the Sore; take ſome Flax and clap upon that, for it will cleanſe and defend it, and is a very excellent Medicine for any ſwollen Joint whatſoever; but if the *Sinews* be not much Swell'd, only ſtiff, then take a Pound of Black Soap, and ſeeth it in a Quart of Strong Ale, till it grows thick like Tar, and anoint the *Sinews* and *Joints* therewith, and it will ſupple and ſtretch 'em forth, tho' never ſo much ſhrunk.

Others uſe a Quart of Neats Foot Oil, a Quart of Ox Galls, of Aqua Vitæ or Brandy a Quart, as much of Roſe Water, a handful of Roſemary ſtampt, all which they boil together till half be conſum'd and ſtrain it, to uſe as there is Occaſion.

But more particularly for a cut *Sinew*, take the Leaves of Nep or Woodbind, bruiſe them well in a Mortar with *May* Butter, and apply it to them, it is very good to knit the *Sinews* together: See more about the cutting of a *Nerve* or *Sinew* under the Article *Wounds* towards the latter End.

As for the *Shrinking* of *Sinews* we have this peculiar Receipt, take a handful of Chickweed, the like quantity of Roſes dry'd, which put into a Pint of Ale and a Pint of Canary, and let them boil together till a fourth Part be conſumed; then put to them a Pint of Trotters Oil, and let that boil alſo a good while and keep ſtirring the ſtuff, then ſtrain it, and anoint the aggriev'd Part therewith, chafing it in very well with your Hand, holding a hot Fire Shovel or Brickbat before it at the ſame time, to make it ſink in the better: When you bind it up, put to it ſome Herbs, and at three or four Times dreſſing it will be well: Likewiſe to bath the aggrieved Part with a Decoction of the Root of Scabious and garden Tanſey boil'd in Sallet Oil, or with a Decoction of the Leaves of Mullen, with Sage, Marjoram and Camomile Flowers is very good.

SINEW-SHRINKING; and Evil incident to *Oxen*, &c. which makes 'em cloſh or halt thro' the ſtiffneſs of the Nerves, in which Caſe chafe the Legs, Knees and Hams of the Beaſt with Salt and Oil mix'd together, till he be well.

But if the Sinews are ſtiff about the Knees, bathe him with hot Vinegar or with Miſletoe ſodd in running Water, or with Millet, that is a Grain like Tares and Linſeed; and in all Iſſues you muſt ſcarify and raiſe the griev'd Part, putting thereon freſh Butter waſh'd in Water and Vinegar; and at laſt anoint it with Salt Butter mix'd with Goat Suet.

Others boil Southern Wood in Sallet Oil or Neats Foot Oil and anoint the Place therewith.

Linſeed and Barley Meal mix'd well together and Plaiſter'd to, is very good to mollify and ſoften all Hardneſs of Sinews, Nerves and Joints.

SIT-FAST or STICK-FAST, an Evil in a *Horſe*, being an hard Knob, even as hard as a Horn, that grows in a *Horſe*'s Skin, under the the Saddle faſt to his Fleſh, that comes by a Saddle Gall or Bruiſe, which not impoſtumating, the

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the Skin falls down, and looks like a hard Piece of Leather: The Method uſed to cure it, is to take a long Nail, with the point turn'd inwards, and catch hold of the Edge of the dead Skin or Horn, which will riſe from the ſound Skin, and with a ſharp Knife, cut away the dead and hard Skin from the Sound Fleſh, and heal it up by pouring hot Butter into it Morning and Evening; and when the Fleſh is made even, dry and Skin it, either with the Powder of Honey and Lime, or with Soot and Cream mix'd together; or waſh the Wound either with Urine or white Wine, and dry it up with the Powder of Oyſter-ſhells Burnt, or of Bole armoniac; or elſe take the green Leaves of Cabbages, ſtamp 'em with Hogs-Greaſe, working them into an Ointment, and lay the ſame to his Back, then put on the Saddle and back him, and it will in a few Days cure him.

Some adviſe to let the melted Tallow of a Lighted Candle drop upon the Knob, and when it's ſeparated, to waſh the Sore with warm Wine, or the Second Water or Urine; then let it be ſlightly anointed with old ſalt Butter, ſtrewing the powder of old Ropes upon it; but ſeeing a neglected *Sit-Faſt* frequently turns to an incurable Gangreen, the Cure ſhould therefore be haſten'd, and the ſureſt way is to rub it with the Ointment of Beetles or ſome good Retoire, hold a hot Bar of Iron near the Part, as ſoon as the Ointment is laid on, renew the Application thrice in three ſucceſſive Days, or rub it once with a Cauſtick Ointment.

SIVES, a Plant that is a diminutive Kind of Leek increaſed by parting and planting them in ſingle Heads, early in the Spring, and if planted in good Ground will multiply exceedingly. See *Cives*.

SKILLET, a Kitchen Utenſil to boil things, as Eggs and other matters: They are generally made of Braſs; it's ſaid that Omelets made in a Skillet are better taſted than thoſe made in a Pan.

SKIN, in Latin *Cutis*, if it be that of a living Man, but *Pellis* is that which is flead off; it is the outermoſt Cover of the whole Body, or a pretty thick Membrance wrought of ſeveral Filaments of the Veins and Arteries, Nerves and Nervous Fibres, complicated and interwoven with one another, full of Glandules and Lympheducts or Veſſels that convey away the Vapours and Sweat, abounding with great number of Pores here and there, and ſenſibly perforated in many Places to let 'em in and out, as occaſion requires, as at the Mouth, Noſtrils, Eyes, Ears, Privities, Fundament, &c. it is thickeſt of all upon the Head, moderately hard in the Neck and Back, finer in the Face, *Penis*, and outer Skin of the *Scrotum*; thin on the ſides, and thinneſt of all on the Lips: It ſticks very cloſe together in ſome Places, as on the Elbow, Forehead and Soles of the Feet: As for the Diſtempers which affect the *Skin*, ſuch as the *Itch* and the like, they will be found together with their Cures under their reſpective Heads.

SKIRRET or SKIRWORT, in Latin *Siſer*, a Plant that requires a rich Ground, inclining rather to Moiſture than Drought: Skirrets may be raiſed by Seed ſown very thin among other things in *February* or *March*; but the ſureſt way is to ſet them of ſlips, being parted as ſingle as may be; for if they are ſet too thick or above one ſlip in a Place, they will ſtarve one another, being apt to canker; and therefore they require freſh Ground often: The Slips ſhould be planted in Ranges, five or ſix Inches aſunder, and if they are water'd in a dry Seaſon, they will yield a very plentiful Increaſe the ſucceeding Winter, which they will endure very well; they may be taken up at any time before the Spring be too forward, if not prevented by Froſt, and when the Roots are raiſed, the Tops are to be cover'd in Earth for a further Increaſe.

Skirrets are of a hot and moiſt Nature, corroborating and good for the Stomach, exceedingly nouriſhing, wholſome and delicate; of all the Root kind, not ſubject to be windy: It is ſeldom eaten raw, but being boiled, ſtew'd, roaſted under the Embers, baked in Pies, whole, ſliced, or in Pulp, it's very acceptable to all Pallates.

SKREEN, an Inſtrument uſed by Labourers to ſift Earth for making of Mortar, as alſo by Gardiners, eſpecially when they are to make a Parterre, whoſe Soil requires ſifting: This Machine ſerves to ſeparate the Stones from the Earth; for Stones cannot but be pernicious to a Flower Garden.

SKREYN, an Inſtrument made of Wyre, on a Frame, for dividing of Corn from Duſt, Cockle, Rye, &c. It is alſo uſually made of Lath for the Skreening of Earth, Sand, Gravel, &c.

SLATE, a kind of Stone dug out of Rocks, and of great uſe in Building, that is in the Covering of Houſes, which is not the leaſt Work to be conſider'd: Our country Slate is very good, both for it Stateline's, Duration and Cheapneſs: Multitudes allow of the firſt; and as for the ſecond the moſt experienc'd Helliers or Coverers with Slate, have conjectur'd, that ſome have continued on Houſes ſeveral Hundreds of Years, and are yet as firm as when firſt put up. To Experience the firmneſs and laſting Goodneſs of any Slate and without Expence,

Firſt, Take the thin cleft Stone, Slate or Shingle, and knock it ſo againſt any hard matter as to make it yield a Sound, which if good and clear, that ſort of Stone is not cracky, but firm and good.

Secondly, If in Hewing the Slate, it does not break before the Edge of the Sects, which is the hewing Inſtrument of the Slaters, you need not much doubt of the Firmneſs of it.

Thirdly, But if after it has been exactly weigh'd, and the Account thereof laid by, it be put in for two, four or eight Hours, and left to remain under Water in a Veſſel, and afterwards taken up and wip'd very clean with Cloths, if then it weighs more than before, it is of that kind which imbibes Water, and therefore not fit to endure any conſiderable Time without Rotting the Lath and Timber.

Fourthly, Their Goodneſs may be ſomewhat gueſs'd at by their Colour; for the over Blackiſh Blue is apteſt to take in Water; but the Lighter Blue is always the firmeſt and the cloſeſt; to which may be added the Touch, for a good Stone feels ſomewhat hard and rough, whereas an open one feels very ſmooth and as it were Oily.

Fifthly, Place your Stone long ways, perpendicular in the middle of a Veſſel of Water, about half a Foot deep, and be ſure that the upper

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un-immers'd part of the Stone be not accidentally wetted by the Hand or otherwiſe, and ſo let it remain a Day, half a Day, or leſs, and if it be a good firm Stone, it will not draw, as they ſay, Water above half an Inch above the Level of the Water; and that perhaps but at the Edges only, the parts whereof might be ſomewhat looſned in the hewing; but a bad Stone will draw Water up to the very top, be it as long as it will, all over.

SLATING, the Covering of Houſes with Slate; blue *Slate* is the neateſt, which being cut into long Squares, or Eſcallops, ſhews very handſome, and is commonly uſed in Covering of Summer and Banquetting Houſes in Gardens, it being a very light and laſting Covering: However, it muſt be obſerv'd that it is very Chargeable; for Roofs cover'd with Slate, muſt be firſt Boarded over, the Slates hang'd on Tacks, and laid with finer Mortar than Tiles: But if theſe Slates are rudely cut, and careleſly laid, in reſpect of form, they are accounted a cheaper Covering than plain Tiles, eſpecially in thoſe Countries where the Earth affords plenty of them.

SLEEPING; the taking of Reſt, and conſider'd here in reſpect to the Manner and Poſture we ſhould be in when we *Sleep:* It muſt be obſerved, that if we would be preſerv'd in good Health, we ſhould take our firſt *Sleep* on the right Side; to the end that our Victuals deſcending more eaſily into the bottom of the Stomach, which is more Fleſhy, leſs Membranous and hotter than the upper part; it will contribute towards a quicker Digeſtion: If you happen to awake ſome Hours after, you muſt turn on the left Side; and for the reſt of the Night, you may lie ſometimes on one ſide and ſometimes another.

It's pretended that thoſe who lye on their Stomachs do weaken their Eye-ſight, and will become ſlow Belly'd; if they do it on their Backs and Kidneys that it breeds the Stone, and cauſes Epilepſies, Catarrhs and Apoplexies; and therefore of all Poſtures of Lying, the wholſomeſt and beſt is on the ſides: It's true, that thoſe who are ſubject to the Cholick, and who with difficulty digeſt their Victuals, may more freely Sleep upon their Bellies.

As ſoon as you lye down turn upon the right Side, and let your Legs be a little bended and drawn in; the Head ought neither to be too high nor too low; for if it be too high, you will be ſubject to the diſtempers of the Brain, eſpecially to a Conſumption; and you will not Sleep ſo eaſily; when your Head is too low, you will have frightful Dreams, and very troubleſome Sleeps: You muſt moreover be careful that you do not Sleep with your Eyes and Mouth open; for as to the Eyes your Sight will thereby become ſhort and weak; and for the Mouth, that is quite contrary to Health: For the Arms, you may let 'em be croſs-ways or half bent.

To promote Sleep, take common Roſes with the white of an Egg well beaten, mix 'em well together, and make an Headband or Fillet of it: You may alſo do the ſame of Poppy Seed.

To have a Balſam to cauſe *Sleep*, 1. Take the Oil of Nutmeg drawn by Expreſſion, and *Unguentum Populeum*, of each one Ounce. 2. The Marrow of a Deer, Oil of Roſes and Nenuphar, of each two Drams. 3. Oils drawn by way of Expreſſion from the Seeds of Juſquiam and white Poppy. 4. Extract of Opium and Saffron, of each two Drams. 5. Ambergreaſe, Muſk, Civet and Oil diſtilled from Roſe Wood, of each eight Grains.

To prepare this Balſam according to Art, dilute the Extracts of Opium and Saffron, with a very little quantity of good Spirit of Wine; then incorporate them by little and little over a ſmall Fire, with the Nutmeg Oil, the Marrow of Deer, and *Unguentum Populeum*; after which add the Oils, and laſtly the Muſk and Ambergreaſe reduc'd to Powder, as has been ſaid of the Apoplectick Balſam, and incorporated with the Civet.

This Balm has been invented to make ſick Perſons ſleep gently, and to allay the Head-ach, which often attend continual and intermitting Fevers; and to this effect they put a little of it into the Noſtrils and Ears: They anoint the Arteries of the Temples and Wriſts with it, and they alſo rub the Soles of the Feet therewith: It may likewiſe be mixt with the Medicines which are uſed in dry or wet Frontlets; they lightly rub with it the out ſide of the Linnen which is to be apply'd to the Forehead, and contains the things that compoſe the Frontlet.

Thoſe who Snoar in their Sleep are likewiſe much incommoded; this proceeds either from their having eaten or drank to exceſs, their going to Bed as ſoon as they have Supp'd, from over fatiguing themſelves, or want of Sleep: But Snoaring generally proceeds from a thick groſs Flegm, which hinders the going out of the Air, and which by endeavouring to force its Paſſage, makes a very troubleſome Noiſe: It may alſo be occaſion'd by the *Hypocondria*, and the Reins being extreamly heated from lying upon, and ſo compreſs the *Diaphragma*, which ſtrenuouſly puſhing out the Air, makes it paſs with Precipitation, and daſh with ſome violence againſt whatever it meets with in its Paſſage: There are thoſe who are naturally ſubject to this Infirmity, through the great defect of the Organs of Reſpiration.

If upon the Decline of a continual Fever, the Party's Sleep is accompany'd with Snoaring and gentle Blowing; it is a good Symptom.

It's quite the contrary in Apoplexies, wherein Snoaring is Mortal. To prevent the Inconveniency of Snoaring, you muſt before you go to Bed gargle your Mouth for half a quarter of an Hour with ſome Vinegar, the ſtrongeſt is the beſt; or elſe take half an Ounce of the Conſerve of Colts-Foot; or elſe put under your Head a handful or two of Anet or Dill, or the Tooth of a Dead Horſe.

SLEEPY-EVIL, a Diſtemper in *Swine*, which ſeizes them in Summer Time; to Cure which you muſt keep them faſting for Four and twenty Hours and give them Water to drink, wherein you have ſtamp'd the Roots of Wild Cucumbers or Stone-Cup, which will make them Vomit and Caſt, and prove a preſent Remedy.

SLIT-GRAFTING: See *Grafting*.

SMALLAGE; a ſort of Parſley, by which we mean only here *Marſh-Smallage*, which ſhoots forth Stems about three Foot high, which are thick and chanell'd, green and hollow within: The Leaves have a Juice in them, which has a ſharp Taſte, and a ſtrong and diſagreeable Smell;

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they are like unto those of Parsley, but they are larger, greener and more shining; those that proceed from the Root, stick to reddish, channell'd, and hollow Pedicles, which are longer than those to which the Leaves upon the Stems stick; the Umbells that grow at the Top of its Branches are adorn'd with small white Flowers, consisting each of them of five equal Leaves form'd Rose-wise: The Flower is succeeded by a Fruit consisting of two small Seeds, which are less than those of Parsley, round back'd, channell'd, greyish and of a sharp and disagreeable Taste; the Root is long, white, straight, and sinks deep into the Earth, and divides it self into several Branches: The Reason, says M. *Chomel*, why this Plant is call'd *Marsh Smallage*, is because it grows in Watry and Marshy Places, that it is of an opening, pectoral and vulnerary Nature, that it helps Respiration, cleanses the Ulcers of the Breast, provokes Spitting and the Menses: He adds, that he had a little dilated upon the description of it, because it is that which is Cultivated in Kitchen Gardens under the name of *Celery*, and refers to that Article as he does also to that of Parsley, whether Common, Mountain or *Macedonian* Parsley.

SMALL-POX; a Contagious Distemper which covers the Body with Pustles, that at first are red, and afterwards grow whitish as they Ripen: They very often leave behind 'em Scars, or rather Pits, which injure the Skin of the Face: The *Small Pox* is caused by a Leaven contain'd in the Mass of Blood, which by little and little coming to ferment in the Veins, there at length excites such a general Bubbling or Ebullition, that making its way thro' the Pores, discharges its self at last upon all the parts of the Body.

Several are of Opinion that the Child attracts this Impurity from his Mother's Womb; the which after he is born, coming either through change of Age, by a contagious Air, or some Malignant Constellation, to boil in the Veins, agitates the Spirits in such a manner, that during the Combat, the strength of Nature has sometimes a greater effect to bring the Distemper out, than all other Remedies.

Others pretend that an irregular Nourishment, or that Vivacity, conjoyn'd with a continual Motion, which continually agitates Children and Young People, heats and animates their Blood in such a manner, that it violently drives its most Earthy Dregs into the outer Parts; which Dregs are properly the Leaven of the *Small Pox*.

As for the Distemper call'd the *Measles*, the matter thereof is much the same; but it is the most subtil which is mix'd throughout with that which has Choler in it.

The Retarding of the *Small Pox*, which happens to Persons of advanc'd Years, can be ascrib'd to nothing else but a good Precaution, a sober Life and an exact Regimen which have been observ'd and practised; so that no Fermentation has been made that was capable to agitate the Blood: There are also some Constitutions so well fram'd, as to exempt the Parties from this Distemper as long as they live.

The *Measles* and the *Small Pox*, according to the Opinion of some Physicians, are Hereditary, as the Distempers of the Lungs, Gout and Gravel are; but Reason induces us to believe that they are rather natural, or caused by some Malignant Pestilential Symptoms as well as the Purples.

Others pretend, that as for those Persons who have the *Small Pox* thrice, and even four times, that it must arise from the weakness of the Expulsive Faculty, which having left some Leaven behind, made way for a new Fermentation.

There is a sort of *Small Pox*, which without being attended with a *Fever* does not last above three Days at most: The Pustles are white like unto small Bladders fill'd with a serous Humour, which burst and dry up the same Day: This is not at all dangerous.

The forerunning Symptoms of this Distemper are the *Head-Ach*, reaching to *Vomit*, *Lassitude*, Pain in the *Reins*, *Faintness* and a *Fever*.

If on the first, second or third Day of the *Fever*, the *Small Pox* appears with red or white Pustles, that the *Fever* abates, and the other Symptoms do so in Proportion, there is no Danger to be apprehended; but if it happens that the Pustles are Yellow or of a Lead Colour or livid and sunk, that the *Fever* is violent, Heaviness or Drowsiness is great, with difficulty of Breathing; that the Eyes and Face are inflam'd, the Voice weak, the Inquietudes extream, with prickings all over the Body, and that the Urine and Excrements are black, accompany'd with a Dysentery or Flux of Blood, the worst is to be fear'd.

It is always best and safest that the *Fever* should precede the *Small Pox* and *Measles*, than that it should come after.

The *Small Pox* and *Measles*, especially in *France*, happen rather towards the end of the Summer and in the Autumn, than at other Seasons.

The *Flux Pox* is so call'd, when several Pustles join together, and consequently are attended with more Inconveniencies, than if they were single and dispers'd.

It will be always better to Bleed and to Purge the Party with Cassia, double Catholicon or Rhubarb, and to administer small Glysters made with Bran, Barley, Plantain, Agrimony, coarse Sugar, and the Yolks of Eggs, before the *Small Pox* does appear, than afterwards.

As for those from whom they cannot take some Blood, you must endeavour to apply Cupping Glasses to 'em, and Leeches to those whose Piles are stopt; and in case the *Small Pox* or *Measles* come out with Difficulty, you must then use Cordial Waters, the Confection of Hyacinth, Treacle Water, Coral, Pearl, Sedoir, Brezoar, Viper Powder, Salt of Hartshorn, and other Cordials that will make the Patient sweat; which is a very great Relief in these sorts of Distempers.

It is also to be observ'd, that while the *Small Pox* is coming out, you must put nothing upon the Face that is cold or astringent, for fear of driving them in; which undoubtedly must be attended with bad Accidents: You must only bathe with a Feather the out sides of the Eye-lids with a Salve, made either of two Ounces of Rose Water, Plantain, Carduus Benedictus, or Scabious, with which you shall mix two Grains of Saffron in Powder, or else Rose Water with the white of an Egg; and Hepatick Aloes to the quantity of a Nut reduc'd into Powder, will do to rub the Eye-lids with: You must also let some drops fall into the Eyes; Pigeons Blood for

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for want of an Eye Salve apply'd quite Hot will do; and in caſe any Speck appear in the Eyes, you muſt blow ſome pulveriz'd Sugar into it: Sugar-Candy is the beſt.

It often happens, that the Eyes will have Ulcers, in which caſe you muſt have Recourſe to the Word *Eyes* and the Maladies of 'em.

If the Throat is fill'd with the *Small Pox*, you muſt wrap up a Dozen or two of Wood Lice in a bit of Linnen Cloth, and tye it to the Patient's Neck; or elſe uſe either preſerv'd Mulberries, the Syrop of them, or the Syrop of dry'd Roſes, or elſe make a Gargariſm, with ſome Barley, Plantain, Agrimony, Provence Roſes and Sumach, mixing a little Virgin's Honey therewith, or the Syrop of Pomegranates.

When the *Small Pox* begins to dry up, which it will do after the Ninth Day, you may rub the Face with the following Pomatum.

Take four Ounces of old Hogs Greaſe, cut it ſmall, and melt it in Water; then ſtrain it, and beat it by degrees with ſome Roſe Water, till it becomes as white as Snow; and ſo anoint the Face Morning and Evening with it by the means of a *Feather*: There are ſome who value the Blood of a Hare apply'd Hot and often to the Face: But without enquiring into ſuch Myſteries, you may make uſe either of Roſe Ointment or Ceruſe Pomatum, or the Cerat of *Galen*.

Let the Patient be Purg'd after Fourteen or Fifteen Days, either with Caſſia, Tamarinds, Rhubarb, double Catholicon, Syrop of Roſes or Peach-Tree: The Doſe muſt be regulated according to the reſpective Ages of the Patients; which will be no Difficulty; for a little more or leſs of theſe Medicines can do no hurt: You may alſo make uſe of Manna; but it will ſuit better with thoſe that are Corpulent and of a moiſt Conſtitution than with others.

As to the Regimen which ſhould be obſerv'd in the *Small Pox*; Children and Young People that have no very bad Symptoms, nor any *Fever* upon them, may without danger at Dinner and Supper have the Leg of a Fowl put into their Soop; and let their Drink be the common Barley Water, and between Meals they may eat ſome Bak'd Fruit, or ſome Comfiture, as Gooſeberry, Quince or other the like Jellies: As to others, your Prudence muſt regulate your Conduct.

When there is a Suſpition of the Approach of the *Small Pox* and the like Diſtempers, you muſt take a piece of Scarlet, dip it in ſome Spirit of Wine or Brandy, the ſtrongeſt you can get; and then apply it as Hot as poſſible to the Region of the Patient's Heart, and repeat the ſame Thing from Time to Time.

A very often experienc'd Remedy for the *Small Pox*, eſpecially in Children, according to Mr. *Boile*, is to take the little Balls of freſh Sheep's Dung, and having freed 'em from Straw and Duſt and other things foreign to them, put an handful of them thus cleanſed into a Quart of good White Wine, and in a Veſſel well ſtopt: Let 'em infuſe in a moderate Heat for a Night, or till the Liquor be well impregnated with the Taſte and Colour of them; ſtrain this Infuſion and give of it warm about a Spoonful at a time, once in two or three Hours or oftner, if need require: It's to be obſerv'd that in caſe of Neceſſity, the Infuſion may be much ſooner made, by putting into the Wine a greater Proportion of the Sheep's Dung.

Secrets to hinder the *Small Pox* to Pit.

1. You muſt waſh the Face with the water of White Wine Vinegar diſtill'd, in the Evening as you go to Bed, and next Day with a Decoction made of Mallows and Bran, and repeat the ſame for Eight Days, that is four times a Day.

2. Take the Lights of a Calf or Ox, put it upon a Coal Fire, and when it begins to ſweat, take a Spunge, and removing the Water, ſtrain it into an Earthen Veſſel, and add to it as much Hogs Greaſe, and the ſame quantity of the Juice of Worm-wood, mixing and incorporating the whole together, upon a Chafing Diſh; then with with a Sprig of Worm-wood dipt therein, ſprinkle it like Holy Water upon the Face: You wait till the Ninth Day is over before you begin.

3. Take the hard Yolk of an Egg, take alſo ſome good Freſh Butter, of the ſame weight with the Yolk; beat the whole together, and apply it twice or oftner if there is occaſion to the Puſtles; that will dry and make 'em fall of themſelves, and prevent their Pitting.

SMUTTINESS, a diſeaſe in Corn, proceeding chiefly from too much Fatneſs and Rankneſs of Land; but ſometimes the ſowing of *Smutty Corn* by ſoiling the Land with rotten Vegetables, as Straw, Hawn, Fern, &c. is ſuppoſed to prove the Cauſe thereof; but it is certain the ſowing of Wheat mixt with Smut, does generally produce a *Smutty Crop*, whether the Smut it ſelf grow or not; it's alſo evident that the ſowing of Land with the ſame Grain, or much out of Heart, produces a *SmuttyCrop*. A moſt excellent Receipt is to waſh the Wheat thro' three or four ſeveral Waters, ſtirring it round each time with a large Stick, backwards and forwards with a great force, and with a Skimmer each time take off all the light Wheat; when this is done, put your Wheat into a Liquor prepar'd in this manner. Put into a large Tub, which has a Tap, a ſufficient quantity of Water, then put as much Salt into it, as when it is well ſtir'd about will make an Egg ſwim, then add as much more Salt as was before, and ſtir it very well, and to this put two or three Pounds of Allom beaten very fine, and ſtir it about; this is to be uſed as you do ordinary Brine; only the Wheat muſt continue ſteeping for Thirty or Forty Hours: For leſs ſignifies nothing, tho' the common Opinion is that ſteeping ſo long keeps the Seed in the Wheat, but Experience teaches the contrary: The Wheat muſt be taken out the night before it is ſow'd, and ſome ſlack'd Lime ſifted on it, which ſerves only to make it dry enough to Sow: It's neceſſary to add more Water to the Brine in a Week or Ten Days, as it waſtes, and Salt proportionable to the Water, and about a Pound of Allom.

It's to be obſerved that many Farmers ſteep their Wheat in Brine, yet have Plenty of *Smutty Wheat*, becauſe they do not make their Brine ſtrong enough, and take their Wheat out too ſoon; and therefore great care is to be taken to mind the Rule before preſcrib'd; for Farmers ſuffer exceedingly by *Smutty Wheat*, eſpecially in a dear Year, when ſuch Wheat will not ſell for above Five or Six Shillings a Buſhel, whereas that which is free from Smut will yield Ten, Eleven or Twelve Shillings; and ſuch *Smutty Wheat* being eaten chiefly by poor People, and being unwholſom, occaſions Sickneſs.

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When your Corn is *Smutted*, Care muſt be taken to have it waſh'd to prevent the Flower becoming Black, which it will be unleſs you uſe the following Precaution: They have invented a ſort of Bolter made of Tin-plates prick'd and pierced thro' like a Grater, having its rough and ſharp Surface turn'd inwards: They ſhake their Corn up and down in this Machine, by which means they take the black Spots out of it.

If you have *Smutty Ears* among your Corn, ſo as to blaſt the reſt of it; if you deſign it for *Seed*, pick out the black Ears; but if for Sale, you muſt take it and waſh it in Two or Three Waters, till you ſee all the Blackneſs quite gone, which done, drain away the Water clean, and laying the Corn on Cloths or Cover-lids, put it in the Heat of the Sun, and ſo dry it again, till it be ſo hard that it will Grind; but if the time of the Year will not ſerve for the Sun's drying it; Men do it on a Kiln, with a very ſoft and gentle Fire, and cool it in the Air, to recover the Sweetneſs thereof again, and the Corn will be as ſerviceable as any other; only for Seed, it will by no means do; and therefore it concerns all thoſe who have to do this way, that the Corn which they buy for that uſe, be not waſhed.

Now to know this from other Corn, you may take it up in your Hand; and if the Corn looks bright, clear and ſhining, being all of one entire Colour, you may be ſure it is unwaſh'd: But if it looks whiter at the ends than in any other part, and that the whiteneſs is blackiſh, and not ſhining, you may conclude it to be waſh'd Corn.

Again, put three or four Grains in your Mouth and chew them; and if the Taſte be ſweet and pleaſant, and grind mellow and gently between your Teeth, 'tis good; but if it has a bitteriſh, raw Taſte, and grinds hard between your Teeth with much Roughneſs, then you may conclude the Corn has been waſh'd and dry'd again, and is not proper for Seed: Alſo when Corn is more than ordinarily dry, both are ill Signs, and ſhew either imperfect Corn or bad Seeding: For good Corn always holds an indifferent Temperature betwixt dry and moiſt, and will always feel cool and ſlippery in the running of it: But ſome ſay, that if Wheat be ſmutty or mildew'd, if in the Thraſhing of it you mix Barley Chaff with it, it will cure it: See *Blite* and *Mildew*.

SNAIL, a Reptil, pernicious to Wall Fruit and Garden Plants; ſo that as many of them ſhould be deſtroy'd as may be, when they are beſt to be diſcover'd, which is early in the Morning; and the beſt way with us to take 'em is to ſet Tile, Brick or Board againſt a Wall, Pale or otherwiſe, ſo that the *Snails* may ſeek ſhelter under them; for about *Michaelmas* they ſecure themſelves in certain places for the whole Winter, unleſs they be prevented by taking and deſtroying them in *December*, which is an eaſy and ſure way; and it is to be obſerv'd that ſuch Fruit as the *Snails* have begun to feed on, muſt be left to remain; for they will make an end of that before they begin on another.

SNAIL-WATER, a Medicine for a *Conſumption*, wherein this Reptil is the chief Ingredient: Take half a Peck of Shell-Snails, wipe 'em and bruiſe 'em Shells and all in a Mortar; put to them a Gallon of New Milk; as alſo Balm, Mint, Carduus, unſet Hyſop and Burrage of each one Handful; Raiſins of the Sun ſton'd, Figs and Dates, of each a quarter of a Pound, and two large Nutmegs; ſlice all theſe and put them to the Milk, and diſtill 'em with a quick Fire in a cold Still; this will yield near four Wine Quarts of Water very good: You muſt put Two Ounces of White Sugar Candy into each Bottle, and let the Water drop upon it; ſtir the Herbs ſometimes while it diſtills, and keep it cover'd on the Head with wet Cloths: Take five Spoonfuls at a time, firſt and laſt, and at Four in the Afternoon.

You may prepare another ſort of very good *Snail Water*, by taking a Peck of *Snails* clean wip'd, let 'em be crack'd and put into a Gallon of Milk, with a Handful of Balm, as much Mint and unſet Hyſop, Half a Pound of Dates, as many Figs, and one Pound of Raiſins of the Sun; diſtill all together, and let it be a conſtant Drink in a *Conſumption*.

SNAKES and ADDERS, a ſort of Reptils very injurious to Children and Cattle, *&c.* they affect Milk above any thing; a good Remedy againſt thoſe noxious Creatures, is to keep Peacocks which prey upon them; but their Sting or Bite is eaſily cur'd, if a Hot Iron be timely apply'd ſo near to the wounded Place as the Perſon is able to endure it: Some Ingenious Perſons having confidently affirm'd, that it will attract the Venom totally from the Wound; neither is the Method uſed in the *Canaries* for this purpoſe incongruous; the Natives firſt open the bitten Place with a ſharp Knife, by a ſtreight Ligature below the Wound, and hold the Finger that is bitten for ſome time upright, out of which the Venom being of a very fiery Nature aſcends.

SNAKE-WEED, a Plant well known, is a powerful *Alexipharmick*, and now hardly ever omitted in moſt kinds of Fevers; its Heat is ſo manifeſt, that where it is plentifully preſcrib'd, it requires to be well diluted with ſmall Liquors, and being ſo managed it ſeldom fails to raiſe a *Diaphoreſis*: It's warmth, alſo occaſions its uſe frequently in Nervous and Paralitick Caſes, which proceed from too much Rheum and Humidity; its Name ſeems to have brought it in eſteem amongſt many People, and to have introduced it into the *Cloſet Cordials* and *Drams*, as they conceive it a great Reſiſter and Preſervative againſt Infections, and what they call *Catching* Diſtempers: See *Briony*.

SNAP-DRAGON, in Latin *Anthirrinum*, tho' moſt Gardiners believe them to be different Flowers: M. *Tournefort* and others call it Calves-Muzzle, the difference between them being not conſiderable: But that of *Snap-Dragon* having a long time been in uſe, it ſhall be call'd by that Name, and as for the other let it remain with the Botaniſts.

It's a Plant which ſhoots forth Stalks, near two Foot high, having at their ſides oblong, pointed and dark green Leaves: At the extremities of the Stalks grow ſingle Flowers, whoſe Leaves are irregular, only repreſenting a Maſk divided into two Lips, whereof the uppermoſt ends in two Points, and the lower is divided into three Parts: From the bottom of the Cup of this Flower a Chive ariſes faſtned like a Nail to the lower part, and which in due time becomes a Fruit like the Fore-part of a Sow's Head, being divided

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divided into two Receptacles fill'd with divers ſmall Seeds of a black Colour.

The *Snap-Dragon* being a Flower of the large kind, it makes a very good Figure in great Parterres: They ſow it in the Months of *September* and *October*, and it ought to be tranſplanted in *April*, or elſe it may be ſown in the Spring, and tranſplanted in the Autumn following: When the Seed is pitch'd upon, it may be ſown artfully on ſome end of a Bed, that has been well manur'd, and provided with a little Mould: It muſt always be ſown thin, that the Plants may grow to a requiſite Perfection; all ſtrong Plants being much more apt to take Root than weak ones.

This Seed is to be ſown in the open Ground, for being a Plant of the large kind, it will do better there than in Beds, where it would be too much pent up: It muſt be carefully water'd, and weeded as often as there ſhall be occaſion; and theſe Helps concur exactly towards making it become a fine Plant.

When the time is come for Planting theſe ſorts of Flowers, the places to be pitch'd upon for them, are commonly the largeſt Borders and Compartiments of a Parterre; and being a laſting Plant, it is to be propagated by Suckers; for which See the Culture of *Hyacinth* of *Conſtantinople*.

When *Snap-Dragon* is once planted, it requires to be kept from all things that will do it an Injury, eſpecially from Weeds; and the Watering of it as often as 'tis judged there may be occaſion, muſt not be omitted by thoſe who have the Culture of it.

Snap-Dragons are Plants of good uſe; the Flowers of them are very proper to mix with others for *Bough Pot Flowers*, as they are call'd; they are hardy but annual, and dye as ſoon as they have produced their Seeds: There is one kind of *Snap-Dragon* that is finely ſtrip'd with White.

SNAP-DRAGON *(Purple)* call'd by ſome Cats Eye, and in Latin *Anthirrinum*, a Plant like Flax, whoſe different Species ariſe from the colour of the Flowers, ſome of them being Purple and others White; but all the kinds bear Heads or Tops that contain a ſmall Seed: They are like enough to the Plants call'd *Calves Snouts*, and differ not in bigneſs from them; the Wild one has a Fruit full of Cavities: The Plant grows in old Walls, and Bloſſoms in *July* and *Auguſt*.

This Plant is ſuch an Enemy to Scorpions, that they become ſtupify'd at the very ſight of it; the Flower and Fruit of it being done over with Honey and Oil of Roſes, are good for the Suffocations of the Womb, and to bring on Women's Menſes.

SNEEZ-WORT: See *Ptarmica*.

SNEEZING, an Action cauſed by the Convulſive Motion of the *Diaphragma* or *Midriff*, which ſerves to bring away what is contain'd in the Lungs, *Trachea Arterialis*, and the Noſe.

To *Sneeze* is ſometimes uſeful and at other times hurtful, it's uſeful upon the Declenſion of the Head-Ach, in a Frenſy, Lethargy, Carus, Epilepſy, Apoplexy, Diſeaſes of the Nerves, Dazlings and Hiccup which ariſes from Plenitude; but it's injurious to Catarrhs, the Breaſt, Lungs, Sides and all the Diſtempers of the Brain, before they are ripe.

There are ſeveral external Things that cauſe *Sneezing*, but that which inwardly excites it, is nothing but Heat or Moiſture.

A Woman that is fallen into the Fits of the Mother, if ſhe *Sneezes*, will ſoon be cured.

If in ſome Diſtempers wherein *Sneezing* is neceſſary, you give the Patient ſomething to excite it, and if it has no effect, it is a very ill Symptom.

If a Perſon who has a Body full of Humours, and *Sneezes* at the very beginning of their being diſcharged thro' the Noſe, it's no good ſign.

If you would hinder *Sneezing*, you need do no more than rub your Forehead, or Eyes or Neck; if by the Forcibleneſs of *Sneezing* you come to know that it proceeds from Heat, you need only put up your Noſe ſome Roſe-water mix'd with a very little Vinegar; if it proceeds from Cold, ſmell either to a Laurel, Aniſe or Wormwood.

The Leaves or Juice of Baſil put into the Noſe will preſently ſtop the *Sneezing*.

Take a little white Hellebore or Euphorbium, and blow it thro' a ſmall Pipe up the Noſe.

To make you *Sneeze* take an equal quantity of the Flowers of Lily Convally and black Hellebore; pulverize each of them well by it ſelf, then mix 'em together, and when that is done, you may put it into a little bag of fine Linnen or elſe upon ſome Wool, and apply it.

SNOW, is a Garden Manure in ſome Caſes, and proper to be put at the foot of Trees; but then it is neceſſary to know the Ground well, for in ſome Soils, *Snow* will do more harm than good: It does not agree with thoſe that are rather moiſt than dry, and rather cold than hot; for ſuch Soils ſtand in no need of the Humidity of the Winter: On the contrary light Soils that are hot do really want 'em, therefore the Tillage of ſuch Ground muſt be deep, that the Earth may be penetrated by the *Snow*, becauſe it is full of nitrous Spirits, and melting ſlowly at the foot of a Tree, betters the Quality of the Soil, affords the Roots a greater Abundance of Nouriſhment, and conſequently gives more vigour for Vegetation, inſomuch that the Trees ſo cultivated, will ſhoot in the Spring in ſuch a manner, that it will be a Pleaſure to ſee 'em: When *Snow* falls, Care ſhould be taken always to heap it up together, that it may be laid at the foot of the Trees, and this Care has much redounded to the Advantage of thoſe that have uſed it: If the ſame be done in Meadows, the Owners will find the Graſs ſpring much thicker by this Help, which ſhould not be neglected: 'Tis an eaſy matter to take up the *Snow* together in the Allies of the Gardens in a little Wheel-Barrow, and to lay it in Heaps at the foot of Trees, as well as in Meadows.

SNOW-DROPS otherwiſe call'd *Winter Gilliflower*, and in Latin *Narciſſo-Leucoium*, becauſe it's a Plant reſembling the *Narciſſus* as to its Bulb, and bearing a Flower like that of the *Gilliflower*: This Plant bears long Leaves, pointed and of a bright green Colour; a Stem ariſes in the middle of theſe Leaves to the height of half a Foot, leafy and half way up bearing a ſort of Grain of a white Colour: The Flower appears at the top of the Stem; it's compoſed of Six Leaves, ſometimes equal and ſometimes otherwiſe, in ſhape like a bending Bell, of a very agreeable Smell and white Colour: The Cup

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in time becomes a roundiſh Fruit, divided into Th ee Cells, full of Seeds, and likewiſe ſomething round.

This being a Bulbous Plant, the only way of multiplying it is by its Bulb; and when it is placed in Gardens, it is rang'd among the *Narciſſus*'s, and requires to be planted in the open Air and in a light Earth, ſuch as is that of a Kitchen Garden without any other mixture, as for the reſt of its Culture: See *Narciſſus*.

SOAP, a Compoſition made of Oil of Olive, Lime and the Aſhes of the Herb Kali or Saltwort; the chief uſe of *Soap* is to waſh and cleanſe Linnen: There are two ſorts thereof, which are diſtinguiſhed by their Colours, *viz.* White and Black *Soap*.

To make White Soap, take Two Hundred Pounds of Black Saltwort pounded very fine with a Hundred Pounds of Quick-Lime in Stone; let the Lime be half ſlackned with Water, and proceed ſo far till it Smoaks no longer, and be reduced into Powder, then mix the Saltwort well with the Lime, and ſtir them together with a great Wooden Spatule; next put the whole into a Caſk or Fat which muſt not be cloſed at top, and put into the bottom of it an Engine which ſome call a Haunch in order to draw the Water and a Panier within, for fear of mixing the Saltwort in the Haunch; then pour as much Water into the Veſſel upon thoſe Ingredients, that two or three Pailfuls may ſwim on the Surface: Next, let the Veſſel be well ſtopt, for fear the matter therein ſhould take vent; let it lye ſo for four long Hours; then draw your firſt Water, and mark it well, leaſt you ſhould take one for another; this being all drawn, ſtop it up well, pour in Water a ſecond time, and let it reſt five Hours, and ſo draw off and pour on the third and fourth time; and mark all your Waters and ſtop them well: Then take Two Hundred Pounds of Mutton or Ox Suet or Tallow, and when you are about to make your Soap, melt it in a Kettle over the Fire, and as ſoon as it is done, pour upon it a Pailful or two of the ſecond Water, till it becomes like Paſte, and then feed it by little and little with your firſt Waters, pouring in a Pailful at a time, with an Interval of about a quarter of an Hour between each: When you have pour'd in the ſecond and firſt Water, do the ſame by the third and fourth at the diſtance of half an Hour between each Pailful, and if, when you have lain ſome of it on the edge of the Kettle, and find it firm and very Ropy, you may put it up in Barrels, *&c.* which muſt firſt be rubbed with ſome Oil of Olive: Let it cool about three Hours; if you make a great Quantity, the Fire for the Boiling muſt be in Proportion, but if you deſign a ſmall Quantity, there will be no need of four Waters, three will do; for the reſt proceed as above.

Our way in *England* of making the *Soft* or *Common Soap* is this: Take of Oak or Beech Aſhes, or rather Pot-Aſhes, three Parts, Quick-Lime one, moiſten the Pot-Aſhes a little, and then mix the Quick-Lime with them, Lay upon Lay, or rather cover the Quick-Lime over with them, which leave ſo long in a large Fat, till the Lime falls aſunder, and they mix together, ceaſing to make a Noiſe; put on more Water, that the Maſs may become moiſt; then with a ſufficient quantity of Boiling Water more, extract the fiery lixivious Lye, call'd commonly by the Workmen, the Magiſtral or Capital Lye, which is ſo ſtrong that an Egg will ſwim therein; this muſt be drawn off, and make another Lye of the ſame mixture not quite ſo ſtrong, with boiling Water, with which mix your Oil, Lard, Fat or Tallow, which boil with a ſoft Fire, till they wax White; then add of the Capital Lye in a triple Proportion, to the Oil, Lard, Fat or Tallow, and continue boiling till they are coagulated, and all compacted into one Body; then make tryal of it by the Tongue, and if the Taſte be ſweet, you muſt add more of the Capital Lye; if biting, it muſt be boiled till it has ſwallowed up the Oil; but if more than ordinary pungent, more Oil muſt be leaſurely and at Diſcretion put in; then boil it till it begins to roap and run clear or tranſparent from the Ladle, and continue the boiling for the ſpace of Three Hours.

SOAP-ASHES, a *Manure* very much commended by ſome, after the Soap-Boilers have done with them, both for Corn and Graſs, they are good for Cold or Sour Lands: Some have given an Inſtance of a piece of Land over-run with Broom and Furz, which having been Manur'd with *Soap-Aſhes*, and ſow'd ſix Years together with Wheat, had yielded incredible Crops; but they would have done well, to have inform'd us of the Nature of the Land, and the Quantity laid on; others ſay it kills all ſorts of Weeds and Trumpery whatſoever.

SOIL, a Term In Agriculture, being Earth conſider'd according to its Qualities and Properties: A good Soil is neither too dry nor too moiſt, but eaſy to be cultivated, ſhort, united, ſweet and without Stones; it ought to be of a dark grey Colour, the Goodneſs of the Soil is yet better known by the Productions of it, when they are vigorous: See *Earth*.

Our *French* Author having been full in his Account of Soil under the Article *Earth*, and given many curious Obſervations concerning the ſeveral ſorts of Earths uſed and proper in Gardening, as alſo in Husbandry, to which the Reader is referr'd, has been the ſhorter in this. And therefore we judge it proper to add ſomewhat out of our own concerning our ſeveral ſorts of Soils, all which may be reduced to Sandy, Gravelly, Chalkey, Stony, Hazelly, Black Earth, Marſh or Boggy and Clay Land, of which laſt ſome are Black, Blue, Yellow and Red, and for which you may more particularly conſult the Article *Clay*.

Several of theſe Soils are mix'd together in many places; and where they are, it muſt be noted that they are much better than when alone, eſpecially where the hot and the dry are mix'd with the cold and the moiſt; for which reaſon any Clay laid upon Sand or Gravel, or Sand upon Clay is the beſt Manure, becauſe it alters and changes the nature of the Land it ſelf, whereas Dung and ſuch things do but improve them for a time.

It is not only the Natural Soil that we are to conſider, but the Depth of it, and what Soil alſo is underneath it; for the beſt and richeſt Soil, if but half a Foot or a Foot deep, if it lies upon a ſtiff Clay or hard cold Stone, is not ſo fertil as a leaner Soil of greater Depth, or lying upon a warm Lime-Stone, Sand or Gravel, thro' which the ſuperfluous Moiſture may deſcend, and not ſtand upon the Clay or Stone to chill the Roots

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Roots of the Graſs or Corn: The Climate likewiſe muſt be conſider'd, for even in *England*, cold moiſt Clays are much more Fruitful in the *South* than in the *North* parts, with the quantities of the mixture of each Soil, and what it moſt abounds with; and likewiſe the natural produce of the Land, as to Weeds and Graſs; and when plow'd, what Corn agrees beſt with it, and what effect Plowing has upon it.

But for a more particular knowledge of *Fuitful* and *Unfruitful Soils*; it is to be obſerv'd that all Land which moulders to Duſt with a Froſt, with all ſorts of warm Lands, black Mould, yellow Clays, if not too ſpewy and wet, and that turns black after Rains, are good for Corn; and Lands that produce large Trees, Black-Thorn, large Weeds, Thiſtles, Rank Graſs, &c. and that lie in Bottoms open to the *Eaſt* or *South*, being well ſhelter'd from other Winds, ſhew us they are Fruitful. Thyme, Strawberries, Bettony, &c. point to Wood, and Camomile to a Mould diſpoſed to Corn.

All Land that binds after Froſt and Rain, that turns white and is full of Worms, that is extreamly moiſt or cold, or too hot or dry, that lies on the North ſides of the Hills, expoſed to Cold Winds and Froſt in Winter, and ſcorching Heat in Summer, that bears Holly, Yew, Box, Juniper, Ivy, Brakes, Furz, Broom, Heath, Ling, &c. alſo Lands that bear Moſs, Ruſhes, Yarrow, Wild Tanſy, Flags, &c. are ſigns they are of a cold Nature; and Plants appearing wither'd or blaſted, ſtrubby and curled, are the effects of immoderate Wet, or Heat and Cold interchangeably: Black, Dun or Yellow Sand, and very hot ſtrong Gravel are generally very Unfruitful: See *Corn-Land*.

SOIL for *Timber-Trees*; Earth the moſt proper for the Growth of them; they will indeed proſper well in any Land which produces Corn or Rye, if not exceedingly Stony; in which, nevertheleſs there are ſome Trees delight; or altogether Clay, which few or no Trees naturally affect; yet the Oak proſpers in it, and ſuch Oak is preferr'd for its Toughneſs, by any Workmen; but of all Soils the Cow-Paſture does certainly exceed for planting of Wood: Yet divers Heathy Grounds and as Barren Hills as any in *England* do now bear, or have lately born, Woods, Groves, or Copſes, which yield more profit to the Owners than their beſt Wheat-Lands, as the *Brabant Nurſeries* and ſome Home Plantations teſtify: A few Acorns by this Induſtry have Peopled the Neighbouring Ground with Young *Stocks* and *Trees*, and the Reſidue have become delightful and profitable *Groves* and *Copſes*: We ſee daily that Coarſe Lands bear theſe Stocks, as Oaks, Wallnuts, Cheſnuts, Pines, Fir, Aſh, Wild Pear, Crabs, and ſome of them, as the Pear, Fir or Pine ſtrike their Roots thro' the hardeſt Rocks and Stones: There are others that will grow in any moderate Soil, eſpecially if committed to it in Seed, which allies them to the Ground; they are much aſſiſted by ſtirring the Ground about them for a few Years. A ſtrong Plowing, a Winter Mellowing and Summer's Heat incorporated with the pregnant Turf, or a ſlight aſſiſtance of Lime, Loam, Sand, Rotten Compoſt, diſcreetly mixed, perform Wonders, even in the moſt unnatural Soil: But in ſuch places where Woods have formerly grown, the old Roots and Stumps are to be dug up, for they ſoure and poiſon the Ground; the Soil it ſelf does frequently point beſt to the particular Species, tho' ſome are for all Places alike; but to try which is moſt agreeable, ſow your Seeds promiſcuouſly, and you will beſt know by the thriving of them: As for what concerns the Soil, Growth and other things relating to each Tree in particular, you are to conſult 'em under their reſpective Names and Articles.

SOLDIERS OINTMENT, an Ointment made uſe of among other things, for a *Horſe* that is *Shoulder Splaited*, &c. which is prepared in this manner, take Three Pounds of freſh Bay Leaves, Two Pounds and a half of Rue, One Pound of Mint, Sage, Wormwood, and Roſemary and Baſil, of each Half a Pound, Twenty Pounds of Oil of Olive, yellow Wax Four Pounds, and *Malaga* Wine Two Pounds; bruiſe all the Leaves and boil the whole to the Conſiſtence of an Ointment, and keep it for uſe: This may be made in a ſmaller quantity by thoſe that keep but few Horſes.

SOLE, a flat Sea-Fiſh, dreſſed ſeveral ways: To dreſs Soles after the *Spaniſh way*, Fry 'em firſt and then cut them into Filets, while a Sauce is preparing for them, with good Champaign-Wine, Two Cloves of Garlick, Pepper, Salt, Thyme and a Bay-Leaf; then ſoak them by Degrees in this Sauce, and garniſh them with what you ſhall judge moſt requiſite.

To prepare a *Side-Diſh of Fry'd Soles*, open the Back of the Soles on both ſides, and take away the Bone, till the white fleſh appears: When they are fry'd, let them be garniſh'd with the fleſh of other Soles, and let a white Sauce be made with an Anchovie and Capers, or Robert-Sauce, or elſe a Ragoe of Muſhrooms with Pike-Livers, Artichoak-Bottoms chopt very ſmall, and Carp-Roes, ſqueezing in ſome Lemon Juice before the Diſh is ſet on the Table.

Sole-Fillets with Cucumbers are thus ordered; when the Soles are cut into Filets, let marinated Cucumbers be cut into ſlices, fry'd and ſoak'd with Gravy or Broth, in which they muſt be afterwards ſtew'd and well ſeaſon'd, taking Care they do not ſtick: The Fillets being put to them, may be ſerv'd up a little after, and garniſh'd with what you pleaſe.

Soles may be *Farced with fine Herbs and Dreſs'd otherwiſe*; in order to which, after your Soles are fry'd, let them cool, and let a Farce be made of fine Herbs, *viz.* Parſley, Chibbol, Thyme, Savoury and Sweet Baſil, all chopt together with Pepper, Salt, Cloves and Nutmeg: Dreſs all theſe with a good Lump of Butter, and Farce the Soles, taking out the Bones of every one, at the top of the Back; ſoak 'em afterwards in melted Butter, and having Breaded them, let them be broiled upon the Grid-iron, and brought to a fine Colour, with a red hot Fire-ſhovel; they may be ſerv'd up with Lemons cut in Halves.

Other Soles are *Farced* with Bread-Crumb, Anchovies, Parſley, Chibbols and Sweet Butter, all well chopp'd, kneaded and ſeaſon'd: When they are thus ſtuffed, let them be ſteep'd in Oil, breaded and dreſs'd, as *Piggs-Petty Toes, a la Sainte Menehout*, which See: A little Brown Sauce muſt be prepar'd for them, and ſome Lemon-Juice added, as they are ſerving up; there are other ways of *Farcing Soles in Potages*, for which

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which you may See *Potages*, and as many ſide Diſhes may be made of them, enriching them them with Muſhrooms, Oyſters, Cray Fiſh and Capers, adding Lemon Juice when to be ſerv'd up.

You may at any time mingle three or four Eggs with the Farce, which is to be made of the fleſh of Bon'd Soles, when they are half fry'd, with fine Herbs and Bread-Crum ſoak'd in Milk: Having ſtuffed the Bones of your Soles with this Farce, bake them in an Oven, till they come to a fine Colour, and ſet the Diſh out with Lemon or ſome other Garniture.

A Diſh of *Sole Fillets with a Lentil-Cullis* is to be order'd thus: After the Soles have been fry'd and cut into Fillets, you muſt put 'em into a good Ragoe of Lentils, ſuch as is produc'd in the Article of *Potage with Lentils*, and gently boil'd a little while over the Fire; when the Fillets are ready to be ſerv'd up, let 'em be dreſs'd in a Ragoe or Cullis, and garniſh'd with what you have a mind to, for a Side-Diſh.

Quavivers, Dabs and Perches may alſo be dreſſed in the ſame manner, but the latter muſt be more gently handled.

Sole-Fillets are likewiſe ſerv'd up in a Cullis of Capers, others with Truffles, and ſome with Robert-Sauce, with Sweet-Baſil or Cray-Fiſh: A *Pain* or Farced Loaf, and *Gatoes* may alſo be made of *Soles*, or they may be dreſs'd in a Court Bouillon, or in a *Marinade* which you may ſee: As for thoſe that are fry'd, they may be eaten with Salt and Orange-Juice.

Laſtly, we muſt not forget that they make a *Pie* of *Sole*, for they firſt ſcald and waſh them, then put 'em into a Pie made of Paſte, and ſeaſon'd with Pepper, Salt, Nutmeg, fine Herbs chopt very ſmall, Chibbols, Truffles, Morilles or Mouſſerons, common Muſhrooms, freſh Oyſters, and a great deal of Butter: As ſoon as it is baked, let it be ſerv'd up with Lemon-Juice: See *Fiſh-Potages* for *Sole Potage*.

SOLOMON's SEAL, in Latin *Polygonatum* and *Sigillum Salomonis*; a Plant that produces a Stem, a Cubit high, round, ſmooth and bears many Leaves like thoſe of Laurel; however they are larger, have more uneven Veins, and a little aſtringent Taſte; the Flowers are white and grow at the place where the Leaves are, three on a ſingle Stalk; from whence ariſe the Seeds, that are as big as Peaſe, of a red brown Colour or quite red; the Root is tender, white, long, thick, a little deep, has a ſtrong ſmell, and knotted throughout like that of Reed. It grows on Hills and Mountains, and Bloſſoms in *May*.

It has an abſterſive and ſomewhat aſtringent Quality; Twelve or Sixteen Grains of the Seed being taken will both Purge and Vomit: The Green Leaves being boiled in ſome Wine, or the Powder of 'em after they are dry'd and taken inwardly to the quantity of half a Dram, will purge away Flegm and viſcous Humours: The Root is very good to ſtop the Whites in Women.

SORE EYES, a Diſeaſe incident to *Black Cattle*; and great Care muſt be taken to cool and take away the Inflamation, by bathing them ſeveral times a Day with Plantain Water; if the Eyes are inflam'd, they apply to them a Poultis made of Wheat-Flower, ſteep'd in Honey-Water and reduced to a Pap.

SORE-EYES, a Diſeaſe incident to *Poultry* as well as other Animals, wherein it's call'd by different Names, and is cur'd if you take a Leaf or two of Ground-Ivy, and chawing it well in your Mouth, ſuck out the Juice, and ſpit it into the Eye, and it will certainly heal it. As this is a Diſtemper alſo incident to *Dogs*, the ſame Receipt ſerves.

Sore Eyes in reſpect to Human Kind: See *Eyes*.

SORE THROAT, an Indiſpoſition in this part of the Human Body, ſituated between the Shoulders and the Head; but the Throat is alſo very often taken for the Gullet or Wezand, which is properly the internal part of it: It is liable to many Evils.

We have ſeveral good Receipts of Mr. *Boile* for a *Sore Throat*, take the White of a new laid Egg, and by beating it, reduce it into Water, and mix diligently ſo much Conſerve of Red Roſes as will reduce it to a ſoft Maſs; whereof the Patient is to let a little Bit at a time melt leaſurely in his Mouth.

A choice Medicine for this Diſtemper, is to take a piece of greaſy Linnen Cloth of ſuch a Bigneſs, as the being doubled, may make a Bag in form of a Stay, to reach from one ſide of the Throat to the other, and contain as much matter, as may make it of the thickneſs of an Inch or more: This Bag being fill'd with common Salt, is to be heated throughly, and apply'd to the Part affected, as warm as the Patient can conveniently endure it, and within two Hours after, or when it begins to grow too cold, another like it and well heated is to be ſubſtituted in its Room; and while this is cooling, the other may be heated, and made ready for uſe; ſo that the Part affected may be always kept in a conſiderable Degree of Warmth for eight and forty Hours, if the Remedy be ſo long needed.

Another choice one is to take Houſleek, and having lightly beaten it in a Glaſs or Stone Mortar, preſs out the Juice hard between two Plates; to this Juice put almoſt an equal Quantity of Virgin-Honey, mix 'em well, and add a little burnt Allom to the mixture, as much as is requiſite to give it a diſcernable alluminous Taſte; let the Patient take this from time to time with a Liquoriſh Stick or ſome ſuch thing.

An experienced Medicine for this Diſtemper, is to take of Scabious Water ſix Ounces, of white Wine Vinegar a ſmall Spoonful, of Muſtard Seed beaten and of Honey, of each a Spoonful; ſtir and ſhake them very well together, and then filter the mixture and keep it for uſe.

Make a Plaiſter of Paracelſus, three or four Fingers broad, and of Length enough to reach almoſt from one Ear to the other, and apply it to the Part affected, ſo that it may touch the Throat as much as may be.

An excellent Gargle for a *Sore Throat* is, to take ſix Ounces of Scabious Water, one Spoonful of Muſtard, as much of Honey, and one Spoonful of Vinegar; grind all theſe well together in a Marble or Glaſs Mortar, till you have reduced it to a liquid mixture, and uſe it as a Gargle.

Another choice one is to add to four Ounces of Plantain Water, three or four Spoonfuls of Red Roſe Water, and mix very well with theſe the white of an Egg beaten to a Glair or Water; ſweeten this mixture with a ſmall Spoonful of white Sugar Candy, or for want of that, as much

fine

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fine Loaf Sugar: Let the Patient gargle this as often as need requires.

A powerful and experien'd Topick for a *Sore Throat*, is to take two new laid Eggs roasted moderately hard, and the Pap of two well roasted Pippins, beat them all well together, and add to them as much Curds of Posset, made with Ale: Having incorporated them very well, apply the Mixture very warm to the Part affected, shifting it, if need requires, once in five or six Hours.

An approv'd Remedy for this Distemper is, to take Verjuice of Grapes one Ounce, good Honey half an Ounce, crude Allom about a Dram and an half, and Sea-Salt half a Dram: Incorporate them very well with the Liquors in the form of a kind of Liniment; in this dip a long Feather, or a Piece of Rag tyed at the end of a slender Stick, as of Liquorish, and with it touch the Part affected three, four or five times, between each two times gargling with a mixture of Plantain Water, and some red Rose Water.

A choice external Remedy for a *Sore Throat* is, to take Millepedes, Sows or Hogs Lice alive, and sew 'em up between the Foldings of a Piece of Linnen, and apply them to the Throat in the form of a Stay, which is to be kept on all Night.

An easy, but try'd Remedy for this Distemper; take Bay Salt dry'd, and having pounded it, put it into the folds of a Rag, in a sufficient Quantity to make a Stay to be ty'd about the Throat, and apply it over Night as hot as the Patient can endure it.

A choice Remedy for a *Sore Throat*, especially if inflam'd, is to take a little handful of the Leaves of common Mallows, and eight or ten good Figs, boil these about a quarter of an Hour in a Pint of New-Milk, and let the Patient use it very hot and very often.

SOOT, Smoak condenced in a Chimney, &c. and in many places a good Manure both for Corn and Grass, especially what grows on cold Clays, or Lands much over-run with Moss: They commonly allow Forty Bushels to an Acre, but some require more. *Sea-Coal-Soot* is the best by much.

SORRANCES; Evils incident to Horses, and taken two ways, either for an evil State or Composition of a Horse's Body, which is to be discern'd either by the Shape, Number, Quality or Sight of the Member evilly affected or diseased; or else it is the loosning and division of an Unity, which as it may change diversly, so it has divers Names accordingly; for if such a Division or Loosning be in the Bone, then it is call'd *Fracture*, if any Fleshy part, a *Wound*, or *Ulcer*; if in the Veins a *Rupture*, if in the Sinews a *Convulsion* or *Cramp*, and in the Skin an *Excoriation*.

SORREL, in Latin *Acetosa* or *Oxalis*, a Plant of which there are several sorts; there is large Sorrel, of which a single Leaf will serve for a Portage; the same being so very large, that the Leaves are Seven Inches broad, and Fifteen or Sixteen long; it's a Species brought into *France* from the Low Countries.

A Second sort is another great Sorrel, like unto the Herb Patience.

The Third is that which bears no Seed, but the Plant spreads its self in the Earth, and produces small shoots on the sides, which serve for Planting.

The Fourth is a small Sorrel, which has not been long in use.

The Fifth is a round Sorrel, both great and small, that has no Seed, but they draw certain Trailings from the Plant which cover the Surface of the Earth, and of the Shoots which are round the Plant, which are to be divided into small Tufts, they make Borders.

The Sixth is Wild Sorrel found in Meadow Grounds, &c. about which no body takes the pains to cultivate them in Gardens.

There is a Seventh, which has a Leaf like a Trefoil, and by reason of its Acidity is call'd *Alleluya*, every way like Sorrel in Point of Taste, very good for Pottages, Stuffings and Sallets; for as much as that it has all the same Qualities and the same Taste as the other Sorrels.

We shall speak here but of two sorts of Sorrel, which are the most common either in the Kitchin or in Physick.

The long or great Sorrel has Leaves like that of the common Rhubarb, which often deceives our Eyes; however the Leaf is smaller, narrower, much more even, and ending in the form of an Arrow: It has a pretty many Roots, but not yellow like that of the Bastard Rhubarb; it has a sharpish Taste.

It grows of it self in Meadows, is sown in all Gardens, and flourishes in *June* and *July*.

It is of an opening Nature and helps Digestion; the Herb quenches Thirst, creates an Appetite and moderates Choler, whence it is that they make use of it in Common and Pestilential Fevers; the Decoction of it opens the Body, and being apply'd raw with the Oil of Roses or Saffron, it dissolves Imposthumes: The Seed being taken in Wine or Water is proper for the Bloody Flux, and for the Æliack Passion and the Weakness of the Stomach.

The small Sorrel has more even and softer Leaves than the other, and streak'd with Red Veins: It yields much more Juice than the large, the Seed is like it, except that that of the large Sorrel, is bigger.

It grows in Uncultivated Places, and in Vineyards, and Blooms in *July*.

It has the same Qualities as the great one; in the use of Physick when we speak of Sorrel, we mean the Great one which grows in Fields; tho' in the Room of it the round Sorrel which grows in Gardens may be substituted, according to *Scroderus*: Its Decoction opens the Body, and performs all the Functions of the other.

The Leaf of Sorrel dry'd between hot Ashes, has a singular Vertue to dissolve and bring away the bad humours of the Eyes: A Cataplasm made of the Leaves of Sorrel, with twice as much old Hogs-grease, all well beaten and mix'd together, then put a Cabbage Leaf under hot Ashes, is sovereign for all cold Imposthumes; and its Seed has the same Effect, being taken in the same manner, in the Bloody Flux: Sorrel steep'd in Vinegar and eaten in the Morning fasting, is a Preservative against the Plague, and the Leaves being bruised and apply'd to the Wrist, allays the Burning Heat of a Fever.

Sorrel is extreamly Cooling, its Decoction will carry off the Jaundice by Urine; and the Leaves beaten with a little Vinegar remove St. Anthony's

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Fire, and allay Inflamations: Sorrel is an admirable Plant againſt the Bitings of Mad-Dogs; they daily drink of its Decoction, waſh the Wound therewith and cover it with its Leaves; and this muſt be continued till the Bite is cur'd.

Sorrels are eaſily enough raiſed from Plants, which ſhould not be ſet too near, the ſame being apt to grow large and ſpread abroad: But the uſual ways for the ſetting the largeſt and beſt Sorrel is by Seed, which is ſmall, ſleek and of a Triangular Oval Figure, and of an excellent dark Cinnamon Colour: It may be ſown, of whatſoever Sort it be, in *March*, *April*, *May*, *June*, *July* and *Auguſt*, and in the beginning of *September*, provided ſufficient time be allow'd it, to grow big enough to reſiſt the rigour of the Winter; and it is either ſown in open Ground, or elſe in narrow Rows or Furrows in Beds or Borders; in all which caſes it muſt be ſown very thick becauſe many of its Plants periſh.

The Ground it requires ſhould be naturally good, or well improv'd with Dung: It muſt be kept clean from Weeds, well water'd, and once a Year cover'd with a little Mould, after 'tis firſt cut down to the Ground; the Mould ſerves to give it new Vigour, and the Seaſons moſt proper for applying it, is in the Four Hot Months of the Year.

Its Seed is gather'd in *July* by which it is propagated; tho' what we call round Sorrel, is multiply'd by running Branches, that take Root in the Earth, as they run over it; which being Tranſplanted, produce thick Tufts; and thoſe alſo other Runners, and ſo on.

The tender Leaves of this ſort are ſometimes mix'd with Sallet Furnitures; but it is ordinarily uſed in Bouillons or thin Broth: Sorrel is a Sallet which ſhould be mixt with other Herbs, amongſt which let there be Lettice, which is moiſt, and Rye or Mint, which is hot, and it ought to be uſed only in hot Seaſons, and by young, cholerick and ſanguine People.

You may boil Sorrel, fry it in Butter, put Cream to it, and ſeaſoning it with Salt, fry it thus; and uſe Yolks of Eggs to thicken the green Sauce, and ſerve it up: They likewiſe dreſs Sorrel between two Plates with ſome good Butter, Salt and Pepper, after it has diſcharged its Humidity.

SOUSE, Marinated Swines-Fleſh; to make an Intermeſs of *Souſe*, let Hogs Ears and Feet be boil'd after the uſual manner, and ſuffer 'em to cool in their own Liquor; then cut them into very ſmall thin ſlices, and let all the Bones be taken away; while ſome of the beſt ſort of Vinegar is put into the Stew-pan, with Sugar proportionable to the Quantity of the Meat: Boil the Vinegar and Sugar with a ſtick of Cinnamon, three or four Cloves, a little Pepper and Salt, and two or three ſlices of Lemon; ſtrain all thro' a Hair Sieve, and when the Meat is cut into *Menus droits*, boil all together, 'till the Sauce becomes thick, as if it were for *Menus droits* with Muſtard: Afterwards when you have removed the Stew-pan from the Fire, and provided certain little ſquare Boxes, of what ſize you ſhall think fit, all the Fat being alſo taken off with a Spoon, let the whole Meſs be turn'd into them, with ſmall ſlices of Bacon, of the ſame Length as the Boxes: When they are fill'd, cover them till all be well coagulated, then cover them with Paper, and the Lids of the ſame Boxes: This Compound or Jelly may be kept for four or five Months, but the newer it is the better: It's uſually ſerved up in thin ſlices, and laid in good order on a Diſh or Plate, with a clean Napkin underneath.

SOW, the Female of a Swine, the Male ungeld being call'd a *Boar*; the *Sow* that is deſign'd for Breeding is to be ſpoken of here, and the beſt time for Covering is in the Month of *February*, at leaſt with us in *England*. The Cuſtom in *France*, is from the beginning of the ſame Month to the middle of *March*; that ſo in the Months of *June*, *July* and *Auguſt* the young Pigs may acquire Strength before *September*: Many let their *Sows* take *Boar* in *May* or *June*, ſo that they Farrow in *September* and *October*; but it's a wrong practice, ſays M. *Chomel*, becauſe the *Pigs* will not have gather'd Strength before Cold Weather comes on; and conſequently not prove ſo good; thoſe Creatures being very ſuſceptible of Cold.

To make a Sow Brim or take Boar, is to give her *Barly Sod*; a Sow going again to Boar will not ſuffer him to cover her, till her Ears hang downwards; and when ſhe is with Pig, let her not eat too many Acorns, neither let the Boar come near her, but let every Sow have a particular Sty to her ſelf, and let her not go abroad for Nine or Ten Days after her Farrowing; keep the Sty clean, for tho' theſe Animals feed filthily, yet they deſire to lie dry and clean in Stys: They will in ſome Parts, when well manag'd, bring forth thrice a Year, at every Ten Weeks end; and Twelve, Fourteen, and Sixteen Pigs have been known at a time: *Chomel* ſays, ſhe will Breed from One to Six Years, that ſhe goes Five Months, and will Farrow twice a Year.

Obſerve how many Teats the Sow has, ſo many of the beſt Pigs you are to preſerve and let her bring up. You muſt never ſuffer the Sow that has Sucking Pigs to have an empty Trough, for fear ſhe ſhould eat her own Pigs; the Nature of this Animal being ſuch, that if ſhe be never ſo little preſſed with Hunger, ſhe wil ſeize upon whatever comes in her way: See *Boar*, *Pig*, *Swine*, &c.

As for the *Spaying of a* Sow, *which is the Gelding* of that Animal, that ſhe may not have any Pigs; ſome adviſe this work ſhould be done after ſhe has been often cover'd, as at Three or Four Years Old, which is accounted beſt; others hold the contrary Opinion: In the Operation they cut them in the Mid Flank with a ſharp Knife two Fingers broad, take out the Bag of Birth, as 'tis call'd, cut it off, and ſo ſtitch up the Wound again; then they anoint it, and keep up the Sow warm in the Sty, for Two or Three Days after; and ſo they will have no more Pigs, neither will the Boars ſeek after them; but they will grow Fatter, and that is the principal Intention in *Spaying* them.

But the particular way of *Spaying*, is to lay the Sow on ſome Form or Board, and to bind her Mouth cloſe with ſome Cord, then lay her on the Right Side, ſo as the Left may be upwards; then ſtrip away the Hair two Inches long, three Fingers from the hinder Legs, and likewiſe from the edge of the Flank; after which with the point of a Lancet, cut her Belly aſlope thro' the Skin, two Inches and half long; ſo that you may put in your Fore-Finger towards her Back,

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and there you ſhall feel two Kernels as big as Acorns on both ſides the Birth, and with the top of your Finger, hook or elſe draw one to the ſlit, then cut the ſtring with a Knife, and ſo in like manner you are to take out the other Kernel: But if ſo be you cannot ſo eaſily find them, you ſhall with your Finger ſoftly draw forth ſome ſmall Trails, whereby they may be found, and ſo cut 'em off, putting in the Trails again with your Finger: Then ſtrike away the Blood, and ſtitch up the ſlit again with a ſtrong thread, but beware you ſtitch not her Guts, and then anointing the Place with Tar, let her go: The Operator or the Perſon who makes it his Buſineſs to *Spay* Sows, is call'd a *Sow-Gelder*.

SOW-FENNEL, in Latin *Peucedanum*, a Plant, according to *Dioſcorides*, ſhoots forth a ſlender and weak Stem like that of Fennel: It's Root has groſs, thick Hair, or Fibres, full of Juice and of an ill Smell. It grows on Mountains and in Marſhy Places.

They make an Inciſion in the Root when it is tender, and they dry the Juice which comes out of it in the ſhade, becauſe if they did it in the Sun, it would all of it paſs away in Smoak: They do more particularly make uſe of the Root as they do of its Juice and Gum; but the Juice has more Vertue becauſe it is hot, reſolutive, penetrating, attenuating and inciſive: Thus it is good for the Hardneſs of the Spleen, Lungs, Breaſt, and Diſtempers proceeding from groſs and viſcous Humours, as having the vertue to cut, diſſolve and ſubtilize: The Root is hot in the ſecond Degree and dry in the third; it has the ſame Vertues as the Juice, and tho' it is not ſo hot, yet it is ſo deſſicative, that it will ſeparate and make the Flaws and Splinters of Bones gently come out; being apply'd dry, it is good for Malignant Ulcers, and ſuch as are hard to be Cur'd.

SOWING OF CORN; every Seed differs in nature from another; ſo that it requires different Nouriſhment, which is the reaſon that Husbandmen find ſo great an Advantage and Improvement by changing their Seed, eſpecially from that Land which has been ſo often Cultivated, and which they call Hook-Land, into Land newly broken, and from a Dry, Barren and Hungry Soil, to Rich and Fat: Some Authors ſay, Seed muſt be got from a worſe Soil than your own if you can; if not, it's better to have it from good Land than not to have Change, for it is certain all Seed degenerates if long Sown on any Land: This the Ancients were ſenſible of, as appears by *Virgil*,

Your Changed Seed delights the pregnant Plains,
And Ground left Fallow, yield no little Gains.

They fetch from the Southern Parts of *Staffordſhire* to the North Seed Corn; and they of the North from the South, except in the Moor-Lands, where they always chooſe to get the biggeſt Seed they can, becauſe their Corn is apt to come to nothing, if not helpt from other Parts; but having the Seed from the Northern Countries to the South, is undoubtedly the greateſt Improvement, and the farther North-ward the better; The ſmalleſt Seed is reckon'd the beſt of Wheat, Rye or Barley, if it be clean from filth; but ſome think they judge it ſo, rather upon the Account of the Number of Grains that go to fill the Buſhel, than upon the Account of the Produce; Variety of Seed is likewiſe beneficial to Land, becauſe every ſort of Grain draws and attracts from the Earth only its proper Juice, ſuitable to the Nutriment of its own Body; ſo that the Sowing of the ſame Grain often exhauſts and weakens the Ground by conſtant attracting the ſame ſort of Juice, one Crop after another.

It's no ſmall Advantage to the Farmer to pick and cull out the beſt Seed, and that which grows in the middle of the Ear has the Preference, and that which grows on the principal Stalk is the beſt, and doubtleſs yields the faireſt Increaſe: The Practice of ſome has been to ſtrain a Whim-Sheet athwart a Barn-Floor, about the middle of it, and with a Scoop or Shovel to caſt their Wheat againſt the upper part of the Sheet, whereby the heavieſt Grain has been caſt over, and the lighter has fallen on the nether ſide of the Sheet.

Great regard ought to be had, in ſowing of Land, to the Weather and Temper of the Land deſign'd to be ſow'd, with the ſort of Seed intended to be uſed: As for dry Land the Work may be done in wetter Weather than in moiſt, eſpecially if the Seed be what will bear wet, or that the dry Time happens againſt Winter, when the Husbandman may be ſure of Rain approaching; as if Rye or Wheat is deſign'd to be ſow'd, the firſt of theſe Seeds cannot be ſow'd too dry, nor the other too wet, except it be ſo Miry that the Plow cannot paſs; for which Reaſon the Rye ſhould be ſown in dry Land and in dry Weather, and the Wheat in moiſt; and hence ſome have obſerved that it was in *September*, 1699. which was a very dry Seaſon, the Rye ſown then did very well, and came up preſently without Rain; but ſeveral Sowing of Wheat at that time, becauſe it was the uſual Seaſon of the Year, it remain'd in the Ground till Rain fell, which did not before the latter end of *October*, and then but part of it came up neither, becauſe it was muſty'd and ſpoiled by lying ſo long in the Ground; and it's obſervable, that what came up was chiefly on the ſides of the Ridges, for the Ground was ſo dry that the Rain could not penetrate through the Top, and therefore reach'd only to the Root of the Corn on the ſides that were but ſlightly cover'd; for this Reaſon the Husbandmen having the whole Winter before them, it had been much better if they had ſtaid before they had ſow'd their Wheat, and till they had ſome Rain firſt: But all Summer Corn does beſt in a dry Time, except Black Oats, which require more moiſture: See *Steeping of Corn*, *Seed*, *Ridge*, &c.

SOW-THISTLE, in Latin *Sonchus*, a Plant of which there art two ſorts, *viz.* the *Hare's-Thiſtle* and prickly *Sow-Thiſtle*.

The firſt has a Stem that grows a Cubit high, and in every thing elſe is like the prickly *Sow-Thiſtle*, except that its Leaves are ſmooth and without Prickles; and for the reſt there are two ſorts of of them, which differ no otherwiſe, but that the one has Leaves that are more indented than the other: This Plant grows in Gardens, Vineyards and unfrequented Places: It Bloſſoms in *June* and *July*: The ſmooth *Sow-Thiſtle* has the ſame Properties as the other; it's ſaid if you put it under a Sick Perſon's Pillow, and he knows

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nothing of it, it will expel his Fever: The Juice of it being apply'd to the Eye-lids, will make the Hair fall off.

The prickly *Sow-Thistle* has indented Leaves like those of Succory, rough and prickly when it is ripe; the Stem is angulous, a Cubit High, hollow, tender, brittle, full of Milky Juice, that is sometimes of a dark Red; the Flowers are yellow like those of Groundsel; they turn into Down.

This Plant grows in uncultivated Places and along high Ways: It Blossoms in *June* and *July*.

The Juice of the prickly *Sow-Thistle* being drank, allays the Pains that gnaw the Stomach, and produces much Milk: Being drank in some Wine, it qualifies the Heat of the Stomach and stops Loosness and Vomiting; the Leaves of it being chew'd, sweetens a bad Breath, its Milky Juice or Distillations Drop by Drop are good for Asthmas and Stranguries.

SPADE, an Iron-Instrument near Eight or Nine Inches broad, and about a Foot long, pretty thin at the lower part and a little thicker at the upper, at the place where there is a hole, which they call the *Socket*, into which hole they put an Handle near three Inches thick and three Foot long; they make use of this Instrument to Dig, that is, to stir and dress the Ground, by thrusting the *Spade* a Foot, more or less, into the Earth, and so turn it up side down, whereby they destroy Weeds, and at the same time prepare the Ground to bring forth a-new, as Legumes and other things for the use of Mankind, *&c.*

SPANIEL; a Dog of which there are two sorts, which serve necessarily for Fowling; the first finds the Game by Land, and the other on the Water; the former play their parts either by swiftness of Foot, or by often guessing to search out and to spring the Bird for farther Hope of Reward, or else by some secret Sign and privy Token, discover the Place where they fall; the first kind of such serve the *Hawk*, the second the Train or Net: Now for the first sort, they have no peculiar Name assign'd them, except they are nam'd after the *Birds*, which by natural Appointment they are allotted to take, for which Consideration some are call'd *Dogs* for the *Faulcon*, the *Pheasant*, the *Partridge* and the like; they are commonly call'd by one Name, viz. *Spaniels*, as if originally they came from *Spain*.

SPANISH-FLIES: See *Cantharides*.

SPARAGRASS, a most delicate Garden Plant for the Kitchen, which grows in the Spring; nay the Industry and Ingenuity of Gardners by the use of Hot Beds is such that they raise it in Winter; it sends forth a Stem which has a thick Top drawing to a point, which coming to open shoots out many Branches, whose Leaves are small like those of Fennel, but shorter: It produces a small Flower, from whence arise as it were some Pearls, which at first are Green, then Red, wherein the Seed is contain'd; the Root of it is Spungy, from whence proceed several Capilatures, or as it were Hairs like Hellebore; Mountain and Marsh *Sparagrass* are like the Garden ones.

Sparagrass usually with us is raised on a good Fat Soil, and at two Years Growth may be transplanted into Beds, which with Dung must be well order'd, by digging first about two Foot deep and four wide, and made level at the Bottom, to mix some very good rotten Dung with the Mould and fill them up; they are usually planted at about two Foot distance, in three or four Rows; and you must not to cut them for the space of Three Years, that the Plant may become strong and not stubbed, for otherwise they will prove but small; but if they be spar'd for Four or Five Years, they will grow as big as Leeks; the small ones may be left that the Roots may become bigger, suffering those that spring up about the end of the Season to run into Seeds, and by this means it will exceedingly repair the Damage which you may have done to the Plants in reaping their Fruits.

When you have upon the Approach of Winter cut away the Stalks, the Bed must be cover'd with new Horse Dung, four or five Fingers thick; but some use Earth four Fingers thick, and two Fingers thick of old Dung, which will preserve them from the Frost: The Beds are to be uncover'd about the middle of *March*, and good Fat Mould about two or three Fingers thick must be spread over them, and the Dung must be put in the Alleys or elsewhere, which will rot and be fit to renew the Mould in the following Spring.

If the old Roots of this Plant be displanted about the beginning of *January*, and planted in an Hot Bed and well guarded from the Frosts, *Sparagrass* may be soon had; when you cut them, remove a little of the Earth from about them, least the others which are ready to peep be Wounded, and let them be cut as low as conveniently may be.

You must cover the Bed for this Plant every Year with a little Earth, taken off from the Pathway, they instead of sinking, being always rising by little and little, and every two Years they are to be moderately Dung'd.

The Stems Yearly about *Michaelmas* are to be cut down, and the fairest taken for Seed, and to have 'em come to bear, an Iron Fork, the Spade being dangerous, is to be imploy'd to draw them into the Nursery Beds.

We have other Authors of Experience, who say, *Sparagrass* Seed may be sown about *Michaelmas*, or early in the Spring; because they lie long in the Ground before they grow; that when you break the Husk, you must wash the Seed, which you are to dry before you sow it: The Ground that they are sown in, must be kept clear of Weeds, that the Plants may neither be starv'd nor smother'd, and the situation of the Beds should be temperate, neither too Dry nor too Wet, or Cold: And when the Beds are planted, a few Onions, Radishes or Lettice may be sprinkled the first Year, among the Plants; but they must be drawn as soon as the *Sparagrass* begins to spread.

But as *Sparagrass* is most expeditiously raised by Plants bought of the Gardiners of two or three Years Growth, who raise them on purpose for Sale, that will be found to be the most profitable way: Their Roots must be spread as much as may be in the planting of them: Butchers Dung is the best Soil for them.

The most dreadful Enemy of this Plant are a sort of Fleas, that fasten upon its shoots and makes it Miscarry; and against which mischief, there has been no Remedy found neither at Home nor Abroad.

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As for the Qualities and Vertues of *Sparagraſs*, they are abſterſive, and conſequently very good for the Obſtruction of the Liver and for the Kidneys, they open the Body, purge the Breaſt, provoke Urine, increaſe the Seed, and eſpecially when they are eaten Hot with ſome Butter to them: They give the Body a good Smell but an ill one to the Urine, and if eaten to exceſs, are the cauſe of Barrenneſs.

Whoever eats *Sparagraſs*, will ſoon find the Nature of them, and that is, that they will make him Piſs; but if you eat too much and too often of them, the Bladder may come to be Ulcerated thereby; however they cure the Jaundice, and eaſe the Pains of the Sciatica: The Root does the ſame thing; but if you carry it about you, or drink of its Decoction, it will hinder Copulation and Conception; its Seed alſo provokes Urine, and ſtops the Bloody Flux, but if Dogs ſhould drink of its Decoction, they will dye.

Sparagraſs is a delicious Fruit and wholſome for every Body, and eſpecially when it is large and tender, ſweet and not too much boil'd; it will give a Sick Perſon an Appetite, if he takes it before Meals, make him Piſs and remove the foremention'd Obſtructions; the Root of it being apply'd to the Teeth, eaſes the Tooth-Ach, and drys and faſtens looſe Teeth; being put into a Decoction and often drank, it diſſolves the Stone and Gravel, gives the Patient's Face a good Colour, and all his Body a good Smell, except the Urine as already obſerv'd: *Sparagraſs* does not much agree with Cholerick People, but Old Men may eat it moderately.

As the Tops of *Sparagraſs* eaten in any Quantity diſcover themſelves in the Smell of the *Urine*; ſo their *Roots* are yet more *Diuretick*, becauſe they have more of that *Salt* in them from whence they derive that Quality, than any part above Ground, into which it cannot riſe in ſuch Plenty as the Root it ſelf receives it from the Earth; and this may by the way paſs for a Reaſon, why moſt Roots are more endued with this Property than their Plants. This is deſervedly put amongſt the *Five Opening Roots*, and is a good Ingredient in all Compoſitions intended to cleanſe the *Viſcera*, eſpecially where their Obſtructions threaten the *Jaundice* and *Dropſy*: They are likewiſe good in many Diſorders of the *Breaſt*, as operating by Urine, are of Service in moſt ſuch Caſes, and are therefore with good Succeſs joyn'd with Pectorals in many Extemporaneous Preſcriptions; tho' they are a principal Ingredient in the Syrop of Marſh-Mallows, yet *Van Helmont* pretended to produce an Inſtance of theſe Breeding the *Stone*, and imagin'd by making the Urine Fetid, and ſubject to Putrify, they favour'd the Generation of ſuch Particles as bred the Stone.

As for *Sparagraſs* in a *Ragou*, they boil 'em in Water, then take 'em out, and when drain'd, take care to ſtrew ſome fine Salt upon 'em; and when that is done, they range 'em orderly in a Diſh, and ſerve 'em in with Sauce made of Butter, Vinegar, Salt and Nutmeg, well mixt together.

To have *Sparagraſs* like *Small Peaſe*, cut 'em into little bits, blanch 'em in boiling Water, and dreſs 'em in a Copper-pan with ſome Butter, and then putting ſome Milk and Cream to them, ſeaſon the whole with Salt, a little Pepper and ſome fine Herbs, and as ſoon as you judge your Ragou enough, beat the Yolks of Two Eggs with ſome Milk Cream, and pour the ſame upon your *Sparagraſs*, and when the Sauce is incorporated, you may ſerve 'em to the Table; you may likewiſe make uſe of *Sparagraſs* for garniſhing Potatoes.

Sparagraſs with *Cream*, cut them into ſmall Pieces, and ſcald them a little in boiling Water; then let them be toſſed up in a Stew-Pan with Freſh Butter or Lard, take care that the whole Meſs be not too fat, then put into it ſome Milk and Cream, and ſeaſon it well, adding alſo a Faggot of fine Herbs; It would be requiſite before this Diſh is ſerv'd up, to beat a Yolk or two of Eggs, with Milk Cream in order to thicken your *Sparagraſs*: You may alſo ſerve up *Sparagraſs* among *Green Peaſe*, with a green Cullis of Peaſe-Cods, or ſomewhat elſe; then put a Cruſt of Bread in the middle, and garniſh your Diſh round with *Pain de Jambon*.

Sparagraſs with *Natural Butter*, boil 'em with a little Salt in Water, prepare a Sauce with Butter, Salt, Vinegar and Nutmeg or White-Pepper, continually ſtirring it; and pour it upon the *Sparagraſs*, when they are dreſs'd.

Sparagraſs in *Gravy*; dreſs 'em cut into pieces, with Lard, Parſley, Chervil chopt ſmall and a Cibolet, ſeaſon them with Salt and Nutmeg, and let 'em ſoak in a Pot over a gentle Fire; then taking away the Fat, pour therein ſome Mutton Gravy and Lemon Juice, and ſerve it up with ſhort Sauce.

Preſerving Sparagraſs, cut off the hard Stalks, and give 'em one ſeething with Salt and Butter; throw them again into freſh Water, and let them be drain'd; when they are cold, put 'em into a Veſſel, wherein they may lie at their full length, with ſome Salt, whole Cloves, green Lemon and as much Water and Vinegar; cover them with melted Butter, putting a Linnen Cloth between, and keep 'em in a temperate place in order to make uſe of them, let 'em be ſteep'd and boil'd.

To *Pickle Sparagraſs*, take the ſmalleſt, cut them into ſeveral Slices, ſtrew upon them a good deal of Salt and Clove groſly pounded, and place them at length in an Earthen Pot that is leaded, let there be a Lay of Salt, then a Lay of *Sparagraſs*, and ſo on till the Pot be almoſt full; the firſt and laſt Lays muſt be Salt; then fill it with good Vinegar and ſtop it cloſe: When you are about taking them out, make uſe of a Silver or Wooden Spoon, and not of Iron; you muſt likewiſe take care that you touch not the Vinegar with your Hand.

SPARROW, a ſmall Bird, dwelling about Houſes, and frequenting Barn-doors and the like Places for Food; but upon the gathering in of your Corn-Harveſt, they will retire into the Fields for their Suſtenance, and if any thing remote from their uſual places of Abode, will in the Night take up their Lodgings or Rooſt in the Neighbouring Hedges; and when no more Food is left, or that it grows ſcanty in the Fields, will return to their former Habitations: There are many Devices found out, wherewith to catch Sparrows, and amongſt others, that call'd the *Sparrow-Net* is uſed after Sun-ſet and before Sun-riſing, being the times when theſe Birds are at Rooſt.

The Engine or Sparrow-Net is to be thus made; firſt have a long Pole, much like a Hawks-Pole, and there muſt be faſtned ſtrongly at

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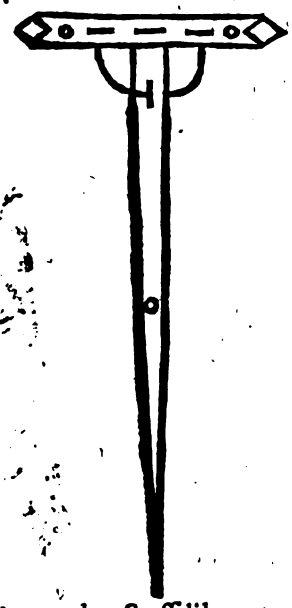
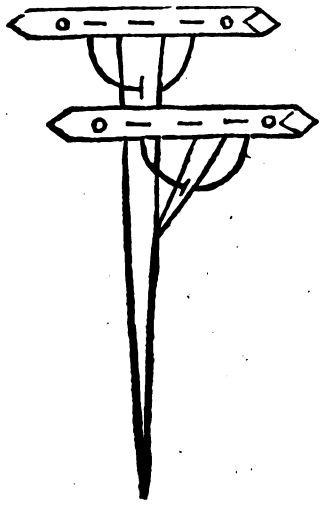
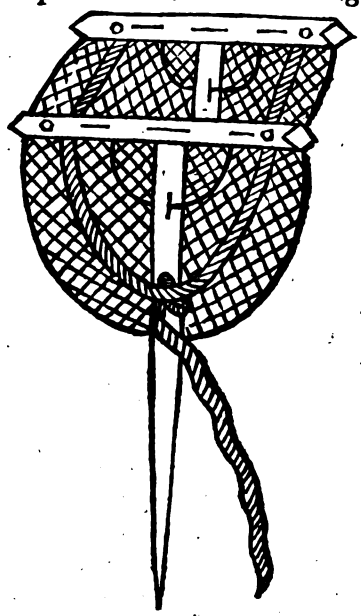
at the upper end, either with one two or more Grains, a ſmall, ſquare, croſs piece of Wood, like unto the head of an ordinary Hay-Rake, but but much larger for length and ſize, and of a little longer ſquare, according to the following Figure.



Then take another Staff like unto this, but not above one third in Length, and join it to the longer with a ſtrong Cord ſo looſly, that it may fall at pleaſure too and fro from the longer Croſs-Staff, and when both the Croſs-Staffs meet together, they may be both of one equal Length and Height, and join together without any difference; for otherwiſe they will be out of order and ſo ineffectual: Behold the manner and form of the Second Croſs-Staff.



Theſe two Croſs-Staffs being joined in this manner, fit to meet together, fix both to the one and the other a large and wide Purſe-Net, having that liberty at the Top, that the Croſs-Staves may fall, and part the one from the other a pretty diſtance; and the lower end of the Net muſt be ſtreight and narrow, and made faſt to the ſame Hole in the lower Croſs-Staff, to which the ſhorter Croſs-Staff was before faſtned: Then take two ſmall Cords or Lines, which muſt be faſten'd with Knots to each of the ſhorter Croſs-Staffs, paſſing thro' the two Holes; and ſo thro' the Holes of the lower Croſs-Staff, thro' which they may go and come at pleaſure, and then ſhall the two ends of the Wards be tyed on a Knot together at ſuch an even diſtance, that the ſhorter Staff may fall at pleaſure from the lower as far as is convenient, or the wideneſs of the Net permits; and then another ſingle Ward being made faſt to the laſt Knot of the two Cords, which ſingle Ward always carry in your Right Hand, draw the Croſs-Staves cloſe together, and cloſe up the Net as you find occaſion; and make with it the Staves and Net to fly open and widen as the Place requires where you are about to ſet it: Here follows the form and manner of the Sparrow-Net, as it is fix'd together.



This Sparrow-Net is to be uſed early in the Morning or late at Night, as already noted, and muſt be ſet or fix'd againſt the Eaves of Houſes, Barns, Dove-Houſes and ſuch like Places, as alſo againſt Stacks of Corn or Hay; and if they were Thatch'd, it would be better, and being ſet cloſe againſt them to knock and thruſt the Croſs-Staves cloſe againſt the ſame, making a Noiſe to force them to fly out into the Net, and immediately draw the long ſingle Line, and ſhut up the Croſs-Staves cloſe, and ſo take the Birds out.

The chief Benefit of this Net is either to deſtroy the Sparrows that lye about your Yards, Orchards and Fields, devouring the Corn and ſpoiling the Fruit; or for the Mewing of Hawks, or getting ſuch as are weak and ſick into ſtrength: So with this Net you may take Mornings and Evenings ſuch Quantities as are ſufficient to give 'em warm to your Hawks, which is a great Nouriſhment, and makes 'em Mew faſter, or if for a weak Perſon, enough to make ſome Broth. See *Bird*.

SPAYING a SOW: See *Sow*.

SPEED, a Diſtemper in *Black Cattle*, and may well be ſo call'd, becauſe it either mends or ends them in Three Days Time: It proceeds from the Rankneſs of the Blood, and alſo for want of Bleeding; it takes them in the Hinder Parts, and is catching among Young Cattle, betwixt one Year Old and Three, and none elſe: To Cure it they give them Salt and White Wine blended together; and for thoſe that are well, bleed 'em in the Neck Vein, but thoſe that are ſick muſt be bled very well in the Tail; then caſt them and tye their Feet, and take a ſharp Knife and ſlit a hole Two Inches long, in the inſide of the Hinder Legs above the hollow of the Gambrel, ſtreight up and down, for fear of cutting any Vein

or

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or Sinew, and with your Finger make Room to put in ſome Spear Graſs, Salt and Butter, and give him a Quart of Ale, and ſome Rice, Sage, Featherfew, and Spurge ground ſmall and put to the Ale, and give it warm to the Beaſt: But you muſt not drive off the Cure above Twelve Hours, for then they will be paſt it; but if they are taken while they can ſtand, they are likely to be curable.

SPELT or SPELT-CORN; by ſome ſaid to be Beer-Barley, or Beer-Corn, in Latin *Zea*, is of two ſorts; the firſt has only one Seed in a Skin, and the other two; it's almoſt like Wheat, but the Stalk is ſmaller and ſtronger, the Ears are flat having only Corns on two Sides, at the Top of which grow long and ſmall Beards: This Plant is ſown in the Fields, and is very common in *Italy*, *Greece*, *Sicily* and *Egypt*.

Spelt is of a drying Nature, it's of a midling Quality between Barley and Wheat, but not ſo Nouriſhing; the Bread made of it is light, pleaſant to the Taſte, but hard of Digeſtion: If you boil it in ſome Vinegar, and form it into a Cataplaſm, it will cure the Leproſy and the like Scurfs: They make uſe of its Decoction in Glyſters for the Bloody Flux: They make Beer of the Corn.

SPIDER, an Inſect of which there are ſeveral ſorts, which differ as well in Shape as in Colour; ſome are ſmall, others thick, ſome others are ſhort, while there are thoſe which are great large and long: They are no leſs remarkable for their Colours than their Form; for there are thoſe that are Yellow, others Green, ſome are Brown, and ſome others Grey; here and there you have Black, and others that are White; they may be alſo diſtinguiſh'd by the Places where they breed, and wherein they live, as Woods, holes in Trees, Gardens, Plants, Corners of Windows, Vaults, &c.

People generally have not only an Averſion for this Inſect on the Account of its Meaneſs, but alſo becauſe they take it to be Venomous; tho' it has nothing Poiſonous in it: If both the Wriſts be anointed with the Oil of Spider on the well Day, it is much commended for its Effects in the Cure of Agues: Nay, the Spider it ſelf will cure Quartans; for which end it muſt be bruiſed and apply'd to the Wriſt, or ſhut up alive in a Nut-ſhell, and ty'd to the Neck upon the Approach of the Fit; *Etmullerus* ſays, he had known a Peaſant who cur'd all ſorts of intermitting Fevers with Spiders reduc'd into Powder, and taken inwardly.

The Web of the Spider is vulnerary, aſtringent and conſolidating; being apply'd to Wounds it ſtaunches the Blood; they uſe it for Cuts, and it muſt be put to the Wound as ſoon as it is receiv'd, that it may not ſwell; it's alſo good for the Wind Cholick, for if the Part be rubbed with as much of it as amounts to the Bigneſs of an Egg, mix'd with a little Vinegar, and afterwards apply it Hot to the Navel, it will force out the Wind.

The way to deſtroy the Niches of Spiders in our Gardens, is to pour ſome Turpentine Oil upon them. Some in *France* have made a ſort of Silk of Spiders Webs.

SPIKENARD or LAVENDER-SPIKE; a Plant that has ſeveral hard Branches like Wood, and like thoſe of Roſemary; the Leaves are longiſh, narrow, thick and copious, they are ſtronger, larger and whiter than thoſe of Lavender; at the top of the Branches grows the Flower like an Ear of Corn of a red Colour, with a long ſquare and ſlender Pedicle: It grows naturally upon ſtony and dry Hills, which are expoſed to the Sun, and particularly in *Languedoc*, where they alſo ſow it and tranſplant it into Gardens. It Blooms in the Months of *June* and *July*: This Plant is Opening, Digeſtive, and conſiſts of ſubtil Parts; it's good for the cold Diſeaſes of the Brain; as in Apoplexies, Epilepſies, Palſies, Lethargies and Convulſions; the Flowers of it ſtrengthen the Stomach, remove the Obſtructions of the Spleen, and warm the Womb; their Decoction in Wine provokes Urine, and forwards the Menſes and After-burden.

The *Indian Spikenard* is not the Ear that grows upon the top of the Plant but the Root, which is of that ſhape, becauſe it attracts its Nouriſhment from certain ſmall Fibres, which are faſtned to the Root, as we ſee in Garlick and Lily Roots; this Ear is of an Iron Colour, bitter Taſte, and has a Smell that is not diſagreeable: It grows in the Mountains of *India*; it's of an aſtringent, abſterſive, opening and fortifying Nature; it's good to digeſt cold Humours, and to provoke Urine when drank, it ſtops a Looſneſs when taken in Water, it takes away loathing of Food, pains of the Stomach and Wind; it cures the Jaundice or the Over-flowing of the Gall, and Diſorders of the Kidneys occaſion'd by Flegm ſticking there; it's put amongſt Antidotes, it hinders the Hairs of the Eye-lids to fall off, and makes 'em grow thicker: It's given in Rhubarb to hinder the Lodging of it in the Body, and when you have a mind to cure Obſtructions.

The Oil of Spikenard is a Sovereign Remedy for Sheep that are ſo incommoded with Obſtructions which muſt otherwiſe kill them; they take a Hens Quill or ſome other Birds, and dipping it in this Oil, put it up into the Sheeps Noſtrils: The ſame Feather muſt not be made uſe of for another Sheep, which if not diſtemper'd, it's liable to impart it; and therefore you muſt have a particular one for every Sheep, in order to rub the Inſides of their Noſtrils with this Oil.

SPINAGE, in Latin *Spinacia*, a Plant that ſhoots its Stems about a Foot high; the Leaves are large, pointed, indented and ſtick to long Stalks, of a dark green Colour; the Flowers grow Staminewiſe, of an herby or purpliſh Colour, and grow along the Stems from the middle to the top: The Fruits grow in places ſeparate from the Flowers; they are Oval Capſulas, in each of which you will find Seed which is almoſt round, tho' a little pointed.

It does not appear that *Spinage* was known to the Ancients, unleſs it was by ſome other Name.

This Plant is now very well known in Kitchen Gardens, and is cultivated for the Kitchen.

It's an excellent Herb Crude or Boiled; it's multiply'd by the Seed only, deſcribed by our own Authors ſomewhat differently from M. *Chomel*, ſaying that it is pretty big, horned, and triangular on two ſides, having its Corners very ſharp-pointed and prickled: and that on the part which is oppoſite to thoſe two pointed Horns, it is like a Purſe of a greeniſh Colour.

This Plant requires the beſt Ground or elſe Furrows, in ſtreight Rows upon well prepar'd Beds, and this ſeveral times in the Year, beginning

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ming to ſow about the middle of *Auguſt* and finiſhing about a Month after; the firſt are fit to be Cut about the middle of *October*, the ſecond in *Lent*, and the laſt in *Rogation-Time*: Thoſe that will remain after Winter, run up to Seed towards the end of *May*, and they are gather'd about a Month after.

They require to be well Weeded, and if the Autumn proves very dry, it will not be amiſs to Water them ſometimes; they are never tranſplanted: Their uſe is well known, they are very wholſome to eat, when fry'd in their own Liquor, and then ſeaſon'd with Salt, Pepper or Cinnamon, or Raiſins with Verjuice or the Juice of Oranges.

M. *Chomel* ſays, the firſt Water *Spinage* yields is not wholſome; they mollify the Belly, but they are Windy; their Juice is good againſt the ſtinging of Scorpions and Venomous Spiders; a Water diſtill'd from 'em has the ſame Effect: They aſſwage the Roughneſs of the Throat and Paſſage of the Lungs; the Water diſtill'd from them in the Months of *April* and *May*, when they are in Bloom, is good againſt Inflamations, Ereſypelas and Corroding Ulcers, if apply'd outwardly with a Linnen Cloth.

To have *Spinage-Pottage*, put ſome Spinage well waſh'd into a Pot, to which add Water, Butter, Salt, a ſmall Bunch of Marjoram, Thyme, Mint or Balm, with an Onion ſtuck with ſome Cloves; boil the whole together, and when the Potage is half boiled, add ſome Sugar according to Diſcretion, as about half a Quarter of a Pound and better, an Handful of dry'd Raiſins, and whole Cruſts of Bread or Toaſts; finiſh the boiling of the Potage and then dreſs it upon Bread Sippets. As for Spinage in a Pan-Pie: See *Tourte*.

SPINDLE-TREE or PRICK-WOOD, in Latin *Evonymus*, a Tree as big as a Pomegranate, and has a Leaf like it; it begins to ſhoot in *September*, and Bloſſoms in the Spring; the Flower is like White Violets and has a bad Smell, and injurious to thoſe that ſmell to it. The Fruit is Red, divided into four parts, and vulgarly call'd the *Prieſts Bonnet*. It reſembles Jugeoline Cods; they have the Seed inclos'd in them: The Wood is Pale like the Fruit, tho' lighter.

This Tree or Shrub grows every where in Hedges and Woods, Bloſſoms in *April*; and both its Fruit and Leaves will kill the Cattle which eat them, if they have not immediately a Looſneſs: It's ſaid if a Perſon takes but two or three Grains of this Fruit, that it will work with him upwards and downwards; the Decoction of the ſame Grains or Seeds, if you waſh your Head therewith, will make the Hair grow Yellow, take away the Dandriff and kill the Lice, the Fruit being dry'd in an Oven and reduced into Powder, will alſo kill Lice.

The Wood of the *Spindle-Tree* is uſed for Bows to Violins, and by the Inlayer for its Colours: Inſtrument Makers likewiſe uſe it for Toothing of Organs, Virginal Keys, Tooth-pickers, Spindles, Larding-pans, &c.

SPINDLING; a Term in Gardening, and ſignifies the firſt Appearance or Putting-forth of Flower-Stems.

SPIRIT of ROSES, an Operation conſiſting in the Exaltation of the Oily, Subtil and Eſſential part of the Roſe into a Liquor; for which take Fourteen or Fifteen Pounds of pale ſingle Roſes, which are moſt Odoriferous; let the whole Heads be entire, that is, with their Huſk, Cup and little Button, which Knob or Button containing Oily Parts is very proper for this Operation, and that is the Reaſon why the *Roſe* is uſed entire: Bruiſe them well together and put them into a very large Earthen Pot, becauſe of the Fermentation, which ſwells the Matter, whoſe Third Part at leaſt muſt remain Empty: Pour upon them Six Pints of the Juice of other *Roſes* of the ſame kind, which muſt firſt be heated, and mix'd with Half a Pint of Yeaſt, which containing a piquant volatile Salt, is very capable of ſetting the Bruiſed Roſes in Motion, and is only added to forward Fermentation: Stir all well together with a Stick, and ſtop the Pot cloſely; then leave the Matter in Digeſtion in Hot Dung for three or four Days, or until it has acquired the Scent of Wine; then put it into a *Balneum Vaporis* to be diſtill'd, taking Care to cloſe the Junctures, and to manage the Fire gently, that only the moſt Spirituous Parts may aſcend: When you have diſtill'd about four Pints of Liquor, take away the Fire, withdraw the Recipient and rectify what remains within that Matraſs, as in the Rectification of the *Spirit of Creſſes* which you conſult, you ſhall have a Spirit of *Roſes* very Odoriferous and Inflamable, which muſt be kept in a Glaſs Viol well ſtopt.

The Spirit of *Roſes* fortifies and chears the Heart and Stomach, whether apply'd inwardly or taken outwardly: It is given to Men in Syncopes and Palpitations, but it does not very well agree with Women, becauſe it raiſes Vapours in them: The Doſe is from Half a Dram to Two Drams in its own Water.

If you ſqueeze what remains in the Cucurbit, after the Diſtillation of the Liquor, and mix it with what remains in the Matraſs after the Rectification of the Spirit, you ſhall have a very good *Roſe-Water*. After the aboveſaid manner may be drawn the Spirit and Water of other Odoriferous Flowers, Herbs and Seeds; but for as much as the moſt part of them have but little Juice, they muſt therefore be firſt moiſtened with Water or White Wine.

The Spirit of *Roſes* may be alſo made after the following manner. Bruiſe Twenty or Thirty Pounds of *Pale Roſes*, until they become a Paſte, put it into a long Earthen Pot, ſuch as Butter is commonly kept in; lay above it common Salt powdered, a Finger deep, ſtop the Pot cloſe with a Cork and wet Clay or Pitch, then ſet the Pot in a cool place, and leave it there for two Months: After this open the Pot, and diſtill the Humidity of the Roſes by a *Balneum Vaporis*: What comes firſt is the Spirit, which muſt be rectified as the former.

SPIRIT-WEATHER-GLASS; an Inſtrument that has ſeveral uſes. 1. The ſudden Riſing of the Spirit in the Day Time in Summer, foreſhews an immediate Approach of Thunder and Storms of Rain; and in Winter Snow. 2. If it riſes much in the Day, and Falls but little in the Night, then the Day following will have exceſſive Heat, if not Thunder and Storms. 3. If it riſes never ſo little in the Night Time, expect next Day either Rain or Snow, as the Seaſon is. 4. If it Riſes more in the Day than it Falls in the Night, it is a Token that the Air is Temperate as to Heat and Cold. 5. If it falls in the Night Time

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Time, and the Weather is fair, expect a Froſt next Night: The like alſo happens generally when the Liquor is very low. 6. The more it riſes and falls at any Time, the more remarkable will the Change of the Weather be which follows.

All the other Uſes are only to ſhew the preſent Temper of the Air, as to Heat and Cold: And it may alſo be farther added here, that theſe Glaſſes might be made as ſtrong as the Tube of a Quickſilver Weather-Glaſs, provided the Ball be proportionable to the Bore only; perhaps, if the Glaſs were thicker, they would not move ſo nicely; but this would not ſignify much, becauſe little Judgment can be made from ſmall and little Alterations.

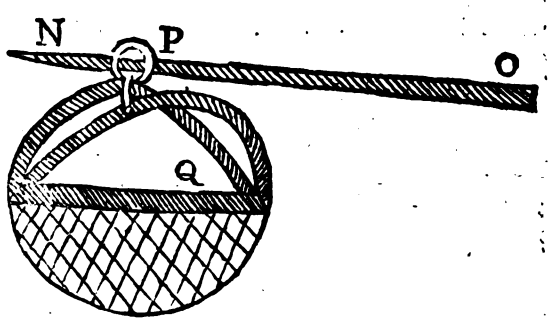
SPIRIT of WINE; the Oily Part of Wine rarify'd by acid Salts: Fill a great Mattraſs with a long Neck half full of Brandy, and having fitted a Head and Recipient to it, let the Parts of theſe Veſſels that join together be exactly luted; put your Matraſs upon a Pot half full of Water, place the Pot upon another moderately heated, and ſo diſtil the Spirit *cum Balneo vaporis*; and that which riſes up pure will be ſeparated from its Flegm, and continue the ſame Degree of Fire, till no more diſtils, and you will have a Spirit free from Flegm in the firſt Diſtilling: They extract by Diſtilling about half of the Quantity of the Brandy, and throw away the Flegm which remains in the Bottom of the Limbec, as uſeleſs; they likewiſe diſtil to half of the Spirit that had been diſtill'd, and reject the Flegm; they continue theſe Rectifications, till putting Fire to a Spoonful of the Spirit, the whole burns, and the Flegm remains.

But as this Operation is very tedious, and that you can ſcarcely in eight or nine Times repeating of theſe Diſtillings, have a *Spirit of Wine* without Flegm, let your Fire be never ſo little, Artiſts have found out a tall Machine, which by reaſon of its Circumvolutions they call a Serpent; they fit it to a Cucurbit containing Brandy in it, and the Top being made like a Tunnel receives the Head, to which having fitted a Recipient, and luted them exactly, they put the Veſſel upon a ſmall Fire: The Spirits of the Wine will mount with this gentle Heat; but the Flegm being heavy will not riſe ſo high; thus you have a *Spirit of Wine* freed from Flegm the firſt Time: But becauſe it is difficult to convey this Machine into the Country, and other Places, where they would have *Spirit of Wine*, and beſides that is ſubject to grow looſe in the Joinings through the Violence of the Spirits, they have bethought themſelves of another Method to get this Spirit; for provided there is a Matraſs and a Head, you may diſtil it, and have alſo that which is as good as that by the Serpent; and there is no Reaſon to fear that the Spirit ſhould get out of the Veſſel any where, provided it be well luted.

Several have purſued a Method of making *Spirit of Wine* without any Fire, and the ſame is very eaſy; they put two or three Pounds of Salt of Tartar, calcin'd and well dry'd, into a Glaſs Cucurbit, and pour upon it ſome very old fine Brandy, riſing about the Thickneſs of five or ſix Fingers; they ſtir the whole with a wooden Ladle, and ſuffer it to lye by ſo about an Hour, during which the Salt of Tartar will impregnate with the Flegm, that is, in the Brandy, and the *Spirit of Wine* remain pure; they ſeparate 'em by pouring the Spirit off gently, or by filtrating: Some ſmall Quantity of the Salt of Tartar may be mix'd therewith; but it will be of no Prejudice to it.

Spirit of Wine is very good in Lethargies and Apoplexies, becauſe it puts the Spirits into a greater Motion than they were before: But as according to all Appearance theſe Diſtempers are cauſed by ſome Obſtructions, which hinder the Courſe of the Spirits in the Brain; this Spirit imparts new Vigour to them, by diſſolving or ſubduing thoſe tartarous Viſcocities which ſtop their Paſſages; they give the Patient half a Spoonful of it; they likewiſe rub the Wriſts, Breaſt and Face therewith: This Spirit likewiſe diſſolves Tumors and Defluxions, becauſe it not only opens the Pores, and makes way for the moſt ſubtil Humours to come out; but it alſo diſſolves and rarifies the groſs ones, that they may be in a Condition to be rouz'd by the Motion of the Blood. It is likewiſe an excellent Remedy for Burns, provided it be preſently apply'd; for it makes way for the fiery Bodies that enter'd in to come out at the Pores.

SPIRT-NET; a Device wherewith to take great Fiſh as well as ſmall; the ſame being alſo known by other Names; this is a common Sort of Net, whoſe Figure is here repreſented.



The Meſhes of this Net muſt be made indifferent large, that you may the more eaſily lift it out of the Water, or elſe great Fiſh will be ſure to leap over it; you muſt alſo do thus: Take a Needle and Thread, which draw thro' the Sides of your common Earth-Worms, but in ſuch a manner as not to hurt them much, to the End that they may ſtir with their Heads and Tails with Strength and Vigour, that the Fiſh at the Sight of 'em may imagine they are at Liberty: then tying both Ends of the Thread together, hang it at Q, juſt over the Middle of the Net, within eight Inches of the Bottom: You muſt moreover have a long Pole, as O, P, N, and within a Foot of the ſmaller End, faſten two croſs Sticks of the Net, in ſuch a manner that they may hang about two Inches looſe from the Pole, that ſo the Net may play the better. When you put the Net into the Water, make a little daſhing Noiſe therewith; for the Fiſh are very inquiſitive after ſuch Novelties, and coming to ſee what the Matter is, will perceive the Rowling of the Worms; then they will chaſe after the ſmaller Fiſh, and each at his Side begins to pull for the Worms: You may know there are great ones, and good Store of them, by their pulling and tugging the Net; upon

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which the great End of the Pole muſt be clapp'd between your Legs, and a ſudden Mount with both Hands given to the Net, and you may be ſure of all within the Compaſs of it: In holding the Net, it ſeems to be moſt for your Eaſe to let the End reſt ſtill between your Legs, with both Hands a little extended on the Pole, for the better ſupporting it; and let it ſometimes be ſuffer'd to lie flat on the Ground, as the Place will permit.

SPITTING; a natural Action, and when done in Moderation contributes to Health; and therefore when a Perſon has a Difficulty of *Spitting*, let him take half a Pint of Hyſop, four Leaves of Colts-foot, one Leaf of red Cabbage, and ſome freſh Butter, about the Bigneſs of a Nut; let all of them be boil'd in a Pint and an half of Water, in an earthen Pot that is very clean, till half of it is waſted, then ſtrain and keep it in a Bottle; let the Patient take a ſmall Glaſs of this Liquor two Hours before he eats any Thing, in the Morning as ſoon as he awakes, adding a little Sugar to it, and let him do the ſame when he goes to Bed.

You may make a Syrup of the ſame Decoction without Butter, adding thereto half a Pound of Sugar, and two Ounces of Honey; that is, ſo much to each Pint or Pint and an half of Decoction.

SPITTING of BLOOD; a Diſtemper that often befalls Mankind; the Blood which comes out of the Mouth, if it proceeds from the *Oeſophagum*, which is the Channel appointed for the Paſſage of the Victuals, or from the Stomach, Lungs, Tracheal Artery, or the Breaſt, ought to alarm us much more, than when it comes from the Tongue, the Pallate, Gums, or Cavity of the Noſe.

If it proceeds from the *Oeſophagum*, tho' the Quantity is uſually but ſmall, yet the Efforts are great, by reaſon of the Delicateneſs of the Veins: Beſides, the Vomiting is violent, and the Pain acute, when the Perſon ſwallows any Thing.

When this *Spitting of Blood* comes from the Stomach, a Reaching to vomit precedes it; before which he brings up curdled Blood with an excrementitious Matter.

It ſometimes happens a Perſon brings up Blood after he has taken ſome Phyſick, or ſome other violent Remedy, or after having received ſome Blow; then it will be black and grumous; and he will feel a Pain very near the Place where the Evil is.

If it proceeds from the Tracheal Artery, it is hot and of a Vermillion Colour, mix'd with a little Corruption, and never unattended with a ſmall Cough, which cauſes Pain enough.

If it comes from the Lungs, there will be but a ſmall Quantity at a Time, but the ſame will be red, ſubtil, vermillion'd, boiling and frothy, and the Party will feel no Pain.

When it is carry'd from the Breaſt to the Lungs, tho' it comes out but in a ſmall Quantity, yet it is with Pain, and looks black, thick, and rugged, and is attended with a violent Cough.

If it deſcends from the Cavity of the Noſe, into the Breaſt, he will perceive it by a ſort of tickling, or ſome Drop of Blood, which comes out of the Noſe before: If it falls into the Tracheal Artery, it cauſes a ſmall Cough, and it may be ſtopp'd with a little thick Wine wherein a hot Iron has been ſquench'd; or with Conſerve of Roſes; or elſe the Patient may drink a Glaſs of Plantane Water, wherein may be put a little Goosberry Jelly, or a little Sugar or Honey: Honey is beſt for thoſe who are advanced in Years.

When the Vomiting of Blood is attended with no Fever, it is a good Sign; for it may be ſtopped with a little Coral reduc'd to Powder, or a ſmall Bolus, or Maſtick mix'd with a little Conſerve of Roſes; but if otherwiſe 'tis a bad Sign.

When Women have conſiderable Overflowings, if they happen to vomit Blood, that will ſtop them preſently.

There is more Danger in *Spitting of Blood*, when Perſons are young, than when in Years.

When a great Vein happens to be opened or broke, the Heart will be ſtifled therewith, and the Strength failing, Death enſues.

Thoſe who are ſubject to ſpit Blood ought not to mind that which is red.

In all *Spittings of Blood*, it is neceſſary that the Parties ſhould forbear Talking, reſt quiet, moderate Reſpiration, and ſometimes open a Vein; but they ſhould not have much Blood taken from them at a Time.

If a Veſſel is broken, or much open'd, by a Defluxion of a ſharp and ſalt Humour, they muſt uſe the greateſt Precaution in Bleeding, and take away but little Blood.

If Bleeding has not ſoon a good Effect, Cupping-Glaſſes may be apply'd to the Groins and Buttocks; or elſe the Thighs muſt be bound with ſtrong Ligatures; and let the Party by Intervals drink the Syrup of Pomegranates, or of Quinces, Myrrh, dry'd Roſes, or Goosberries beaten with Plantane, Purſlane, or Solanum Water; or elſe let him ſwallow in half a Glaſs of the Juice of Sorrel, an Ounce of Syrup of dry'd Roſes, or Roſe-Honey.

Two or three Days after, let him be purg'd with two Drams of the Bark of *Citrin Mirobolanum*, wherein you are to diſſolve an Ounce of the Syrup of purgative Roſes; or let him have an Ounce of fine Caſſia, with a Dram of Rhubarb reduc'd to Powder, in a Glaſs of Plantane Water, or its Decoction; or elſe an Ounce of Manna, with as much of the Syrup of Succory, compounded or attempered with a Decoction of two Ounces of Tamariſk: After purging, they may uſe the following Receipts.

Take two Ounces of Gum Traganth, two Drams of Bole, one Dram of *Terra Sigillata*, Maſtick and Coral, half a Dram of each; reduce the whole into a Powder; add thereto two Ounces of Conſerve of Roſes, and as much of the Syrup of Pomegranate or Goosberries: Let the Doſe be a ſmall Quantity, about the Bigneſs of a ſmall Nut, and uſe it Morning and Evening. Or elſe, dilute half a Dram of Coral in a Glaſs of the Water of Creſſes, and let him take it faſting; others preſcribe ſoon after the *Spitting of Blood*, to take an Ounce of the Juice of Plantane, with as much of that of Purſlane, wherein you ſhall ſteep a Dram of Coral, and half a Dram of Honey-Stone reduced to Powder.

Some order Mouſe-Turd and Aniſeed, of each half a Dram, reduc'd into Powder, to be mix'd with a Glaſs of Plantane Water, and give it the Patient faſting: There are thoſe who preſcribe

two

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two Drams of Egg Shells well pulveriz'd in three Ounces of Plantane Water, adding thereunto an Ounce of the Syrup of dry'd Roſes.

SPLEEN; a Part in our Bodies deſtin'd to receive melancholick Juice, as well for its own Nouriſhment, as to ſeparate it from the Blood: It draws it from the Liver by a Vertue that is altogether natural to it.

It is ſituated on the left Side oppoſite to the Liver, being made in the Form of a Neat's-Tongue; it is raiſed up on that Side which touches the falſe Ribs, and hollow or empty on that by which it ſupports itſelf on the Ventricle: It conſiſts of ſpungy Fleſh, of ſeveral Veins and Arteries, a thin Skin, and ſmall Filaments of Nerves: The Subſtance thereof is ſoftiſh, thin and ſpungy.

Thoſe who are troubled with the *Spleen* have a Heavineſs and a Pain in the left Side, with an Hardneſs which recoils, and the Patient cannot lie upon it: If inſtead of this recoiling Hardneſs there be no more than a Tumour, the Part is ſoft and yielding when it is touch'd.

He breathes with Difficulty, has a leaden Colour, is droughthy in the Day-time, and ſweats much in the Night-time.

His Gums are raw, the Mouth has an ill Smell, and the Legs have often Ulcers upon them; the Veins are thick and extended, and thoſe on the left Side appear black; moreover the Urine is tawney-colour'd; he bleeds often at the Noſe; his Cods grow big, and his Feet ſwell in the Evening.

Melancholick People are generally ſplenetick, as are alſo thoſe who drink much Water, eat groſs Food, much raw Fruit, Herbs, or Legumes; ſo are ſuch as live in moiſt Places, or thoſe that are low of Situation and gloomy.

A Perſon may alſo continue ſplenetick, after a long Sickneſs, by the Suppreſſion of the Piles, or Menſes, by the Obſtruction of the Liver, after a Quartan Ague, or by being too much bound.

If the melancholick Blood comes to diſgorge it ſelf into the Veins that paſs to the Fundament, it will cure the Patient; but if it falls upon the Liver, it cauſes a Dropſy, if upon the Lungs, the Tiſſick or Conſumption; and if on the Side, a Pleuriſy, and terrible Indiſpoſitions; and on the grand Artery, a Palpitation.

The *Spleen* is much more predominant and is more troubleſome to cholerick than flegmatick People; Joy and Gaiety diminiſh the *Spleen*, whereas Vexation encreaſes it; thoſe who are ſubject to Rheums do not become ſplenetick.

If a Perſon who is troubled with the *Spleen* is ſeiz'd with a Bloody Flux, it is a good Sign; foraſmuch as the Load that oppreſſes him is diſcharg'd thereby; but then it is to be wiſh'd that it do not laſt long, for fear it might be attended with other evil Accidents, as a Dropſy or Lientory, both which are mortal.

If the Patient's Water continues for a long Time to be clear and tranſparent, it is an ill Symptom for him; on the contrary, the redder and thicker it is, the ſooner he will be cured.

The *Spleen* is ſubject to Obſtructions, a Phlegmon, and a Schirrus.

The *Spleen*, as well as other natural Parts of the Body, is ſubject to a Phlegmon, which is an Abundance of Blood, that is extreamly hot and boiling, that falls upon ſome Part or other, and there forms a Tumour, which extends it ſelf, and cauſes a Fever, attended with Heat, Heavineſs, and a ſenſible Pain in it when touch'd.

When the *Spleen* is affected, they uſe the ſame Remedies to it, as they do to an Inflamation of the Liver; eſpecially you muſt be ſparing of Bleeding, and ſo far as to open the Vein which is between the little and the Ring-Finger, and let the Patient drink Barley Water made with a little Cinnamon and Wine, and rub the diſtemper'd Side with Oil of Roſes, Camomile, and Flower-de-Luce, of which you are to take an equal Quantity.

All the Indiſpoſitions of the *Spleen*, when they are inveterate, are cur'd with Difficulty: If the Inflamation of the *Spleen* turns into a Suppuration, it is mortal: The Inflamation which ſeizes upon the upper Part of the *Spleen* is more to be fear'd than that which ſeizes the lower Part.

There is not ſo much Danger when the Liver diſcharges it ſelf upon the *Spleen*, as when the *Spleen* diſcharges it ſelf upon the Liver.

A long Looſeneſs in a Perſon troubled with the *Spleen* threatens a Dropſy, and even Death.

If in an Inflamation of the *Spleen*, the Patient bleeds at the right Noſtril, and that he has a Looſeneſs on the Day of the Criſis, it is a good Sign; when the Patient makes thick Water, there is no Danger, but if it be clear much is to be fear'd.

The Obſtruction of the *Spleen* is a Diſtemper which ſeizes upon the Conduits and Pores, thro' which the Blood before was drawn and puriſy'd, in order to nouriſh the Body.

He that knows the Cauſes of the Obſtruction of the Liver, cannot be ignorant of that of the *Spleen*, which can proceed from no other than a melancholick, groſs and earthy Humour, which the *Spleen* draws, and cannot ſend back, whereby a Stop is put to its Functions.

As ſoon as a Perſon is ſeiz'd with this Diſtemper, you may diſcern it by his ſad, penſive, and caſt down Look, an unnatural Colour, a Pain in the left Hypochondria, Difficulty of Breathing, turbulent Dreams, ſometimes a very great Stomach, or one much diminiſh'd, or quite loſt; by the Swelling of the Feet, and of the Breaſt after Eating, and by a Cough that increaſes in the Intervals.

But if it falls upon the Stomach, it occaſions an Hardneſs there, not from its own Nature, for it is thin and ſoft, but from that which is foreign to it, which is altogether thick and earthy.

Several Inconveniencies ariſe from the Obſtructions of the *Spleen*; In the firſt Place, the Blood is impair'd, by being not puriſy'd of its Dregs, and conſequently the Liver weaken'd; afterwards it cauſes a Quartan Ague, Hectick Fever, or a Dropſy; the clearer the Urine is of a Perſon troubled with the *Spleen*, the worſe it is.

Thus you have ſet forth to you all the ſenſible Marks of a real Obſtruction of the *Spleen*; which muſt be cur'd as well by Bleeding in the Arm and Foot, it being the moſt certain Means to effect it in a ſhort Time, and the ſame muſt be repeated as the Party's Strength will allow, or elſe have Recourſe to Barley-Water, Purgings, a Regimen of Life, and external Remedies.

Ptiſſanes are made with an Ounce of the Bark of Caper, half an Ounce of Tamarinds, a hand-

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ful of Hart's Tongue and Bugloſs, half an handful of Camedris, as much of the Flowers of Broom and of the Root, half an Ounce of Fennel Root, two Drams of Liquoriſh and Aniſe, all boil'd in ſix *Paris* Pints of Water, conſum'd to two Thirds, and after it is ſtrain'd and cool, give the Patient a Glaſs thereof in the Morning faſting, in the Middle of the Day, between Meals, and in the Evening; continue to do ſo for a Week or two, and if the Seaſon of the Year be ſo, that you cannot have theſe Herbs, diſſolve in ſome Mutton Broth, or that of an old Cock, a Dram of Cream of Tartar, with fifteen Grains of the Salt of Worm-wood, or of Tamarinds, which he muſt take Morning and Evening for ſeven or eight Days; then purge him once or twice a Week with a Medicine prepared after this Manner.

Take half a Setier of a Decoction of Polypody, in which infuſe for a whole Night in hot Aſhes, three Drams of Sena, and one Dram of Aniſe; when the whole has been ſtrain'd, add to it half an Ounce of double Catholicon, with as much of the Confection call'd Hamech; and when you have divided the ſame into two Doſes, let him take them at an Hour's Diſtance one from another, and two Hours after the laſt Doſe, give him ſome Broth, wherein a Dram of Cream of Tartar has been diſſolv'd, or elſe add to it half a Glaſs of the Juice of Chervil.

Thoſe who had rather be purg'd by way of Bolus, let them take twenty Grains of the Powder of Ivy, fifteen Grains of Agaric, as much of Sena reduc'd into fine Powder, with a little Syrop or Comfiture to make it up.

At the ſame Time apply to the *Spleen* either a Plaiſter made of Melilot, Mucilage, or *Diachilum creatum*; or let the Patient make uſe of the following Ointment;

Take an Ounce and an half of Flower-de-luce Oil, an Ounce of the Oil of Rue, and of Capers, three Drams of Goats Dung, a Dram of Saffron, and an Ounce of Wax; melt the whole together, and rub the left Side with it all over Morning and Evening, and ſpread a Leaf of Paper upon it.

And to ſtrengthen the natural Heat as much as poſſible, let the Patient make uſe of Treacle, Orvietan, or the Confection of Alkermes, Conſerve of Buggloſs Flowers, or the Roots of Angelica preſerv'd.

They muſt not eat groſs and undigeſted Food, as that of Gammon, Hares, Ducks, and the like; neither muſt they eat Legumes, ſuch as Beans, Lentils, Parſnips, Redbeet, Turnips and Carrots.

As to their Drink, they may uſe Wine moderately, Water, wherein a hot Iron has been quench'd, or into which a piece of red-hot Gold has been thrown: They may from time to time drink ſome Hypocras, provided you add to it a very little Vinegar; all other Liquors will be injurious.

But if the Obſtruction of the *Spleen* proceeds from drinking a deal of cold Water, or having lived a little abſtemiouſly, the Patient may take the following Pills in the Evening as he goes to Bed, or before Supper;

Take three Drams of finely ſearc'd Aloes, as much of Rhubarb and Agaric, twenty Grains of black Pepper, and a Grain of Rue, or *Agnus Caſtus*; the whole being reduced into a fine Powder, make a Maſs thereof with a little Oxymel: The Doſe is a Dram once or twice a Week; but if the Obſtruction proceeds from an Ulcer, or perfectly form'd Schirrus, both the one and the other, in the Opinion of *De la Haye* and others, are incurable.

A Schirrus frequently ſucceeds a Phlegmon, to which a preſent Remedy muſt be uſed; and therefore you muſt in the very Beginning apply a Cauſtick to the Place where it is form'd, or elſe make uſe of the following Plaiſter;

Take two Ounces of Gum Armoniac, and the ſame Quantity of Sagapenum; diſſolve them in a Chopine of the Juice of Hemlock, and half a Setier of Vinegar; after both the one and the other Liquid is conſum'd, and if nothing remains but the Gums, ſpread them upon a piece of Leather, of the ſame Extent with the Sore, and let the Plaiſter remain on till it falls off of it ſelf. Inſtead of the Juice of Hemlock, you may take that of Cabbage, and you may make uſe of the Hemlock Plant alone when it is pure and green, cut ſmall and beaten; apply it to the *Spleen*, when a little ſuppled, and renew it often; or elſe take ſome Muſtard-Seed, which after you have beaten with large Figs, apply it by way of Poultis, and cover it with a Linnen Cloth ſteep'd in the Juice of Nettles.

Theſe Remedies are to be accompany'd with a Barley-Water, which muſt be uſed for ſeveral Days, and muſt be prepar'd in the Manner following;

Take an Handful of Hyſop, the ſame Quantity of Agrimony, and as much of the Leaves of white Nettles; boil them together in four *Paris* Pints of Water, till half of it is conſum'd; then ſtrain the Decoction, and while it is yet boiling, add to it an Ounce of Rhubarb, half beaten with as much Cinnamon; ſuffer it to infuſe a whole Night upon hot Embers, after which ſtrain off it into two Glaſſes every Evening, and drink the firſt at Five a-Clock, and the other at Six a-Clock, and ſup ſome Broth at Eight.

Then let the Patient purge for this Schirrus, from time to time, with half an Ounce of double Catholicon, and an Ounce of the Confection of Hamech, diſſolv'd in a Glaſs of Succory Water, or a Decoction of Polypody.

In the Intervals, take either Treacle, Orvietan, or the Confection of Alkermes: This alſo will bring down the Menſes, and make the Piles run, if they are ſtopp'd; and as to the Regimen, the ſame is to be obſerv'd, as in the Obſtruction of the *Spleen*.

Thoſe who are inclin'd to be troubled with the *Spleen*, may drink out of a Cup made of the Black-berry'd Ivy, or of that of Tamarinds, or Aſh-Tree: or let them hang at their Chamber Door a green Lizard, ſhut up in a Bottle; or let them carry about them the Root of Black-berry'd Ivy, or Wall-wort.

It has been found by Experience, that thoſe who without any Averſion have eaten from time to time the Liver of an Aſs, or a young Colt, have been perfectly cur'd of the *Spleen*; ſo have thoſe who have in half a Glaſs of Oxymel drank a Powder made of the Fleſh of a Mouſe, ſome Mornings faſting; to this End they put ſome Mice into an earthen Pot, to be dry'd near the Fire, after they have firſt cut off their Heads.

If the Schirrus becomes incurable, the Body will become lean, becauſe it hinders the Nouriſhment

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riſhment to paſs into the ſeveral Parts thereof: If the Schirrus has a Senſation or Feeling, it may be eaſily cur'd: If a Bloody-Flux comes upon a Schirrus of the *Spleen*, it will cure it, provided it be of no long Duration; for otherwiſe it threatens the Patient with a Dropſy, and with Death.

SPLEENWORT, or MILTWORT, in *Latin Hemionitis*; a Plant that has Leaves like the Dracunculus, but larger, made in the Form of a Creſcent, and curl'd; it has ſeveral ſmall Roots which ſtick to one another; it ſhoots forth neither Stem, Flowers, nor Seed, and has a rough Taſte; it grows in ſtony moiſt Places, as in Grotto's, the Ruins of *Rome* and other Places in *Italy*; it holds all the Winter, and produces new Leaves in *April*.

It is of an aſtringent bitter Quality, and, being drank in Vinegar, is a ſovereign Remedy againſt the Hardneſs and Obſtructions of the Spleen.

SPLENTS; a Diſeaſe in a *Horſe*, being a callous, hard, and inſenſible Swelling, that breeds on his Shank-Bone, and ſpoils the Shape of the Leg when it grows big: To cure this Evil, the Hair muſt be ſhav'd away, and the Swelling rubb'd and beat with the Handle of the Shoeing-Hammer, till it be ſoften'd; then they burn three or four Hazel-Sticks, while the Sap is in them, and chaſe the *Splent* with the Juice or Water that ſweats out at both Ends, applying it as hot as they can without burning the Part; after which they rub or bruiſe the Swelling with one of the Sticks, and continue frequently to throw the hot Juice upon the Part, but not ſo neither as to burn it, and rub ſtill till it grows ſoft; then they dip a Linnen Cloth five or ſix Times doubled in the Hazel-Juice, as hot as they can endure it upon their Hands, and tying it upon the *Splent*, ſuffer it to remain there four and twenty Hours: In the mean Time, the Horſe muſt be kept in the Stable, without ſuffering him to be led or rid to Water, during the Space of nine Days; at the End of which the *Splent* will be diſſolved, and the Hair will come again ſome time after: If the Hazel be not in the full Sap, it will not operate ſo effectually; nevertheleſs it may be uſed; but the Part muſt be rubb'd and bruis'd with more Vehemence: If the *Splent* be not quite taken away, but only leſſen'd, repeat the Operation a Month after.

Another Remedy is, that in *April* or *May* you will find a little, black, longiſh Inſect, about the Foot of the Stalk of the bulbous Crow-foot: It is no bigger than a ſmall Bean, without Wings but has Legs; and it is ſo hard, you can ſcarce bruiſe it between your Fingers: Mix three or four Hundred of them with old Hog's Greaſe in a Pot, which cover very cloſe, till they are quite dead, and with Greaſe ſtamp them to an Ointment, which will be the better the longer it is kept: Now the *Splent* having been ſoftened and prick'd after the uſual Manner, apply the Ointment to the Thickneſs of a *French* Penny, with a red-hot Fire-Shovel held over it, to make it ſink in; it will draw out a red Water, which after eight or nine Days time will turn to a Scurf, or Scab, which will afterwards fall off; but before the applying of this Ointment 'tis neceſſary to ſoften the callous or hard Swelling firſt, with a Poultis made of two Ounces of Lilly Roots, as much of Marſh-Mallows, of Leaves of Mallows and Violets two handfuls each, one handful of Dill, of wild Marjoram, of wild Penny-Royal or Corn-Mint: Let the Roots be boil'd in Water about an Hour, and mix the Water with about three parts Oil; then put the Herbs to it, and when well boil'd, ſtamp all to Maſh, ſhave off the Hair, and apply it warm to the Part you intend to ſoften.

SPLINT; a Diſeaſe incident to *Horſes*, and made by ſome Authors to be different from the *Splents*; tho' indeed not unlike it. It begins at the very Griſtle, and will, if let run too long, become as hard as a Bone, being bigger or ſmaller, according to the Cauſe of its Coming: It is found for the moſt part on the Inſide of the Shank, between the Knee and the Fetlock-Joint, and is very difficult to be cur'd; it is ſo painful to him, that it will not only cauſe him to halt, trip, and ſtumble, but alſo fall in his Travel; It befalls the poor Beaſt by the Means of too hard Travelling, and ſore Labour, by oppreſſing him with too heavy a Burden, whereby the tender Sinews of his Legs are offended: It comes alſo hereditarily from the Sire or Dam's being troubled therewith, and is known by the Sight and Feeling; for if you pinch it with your Thumb and Finger, he will ſhrink up his Leg.

When you have waſh'd the Place, and ſhav'd away the Hair, as you muſt do in the Cure of all *Splints* and boney Excretions, knock and rub it with a Blood-ſtaff, or Hazle-Stick, then prick it with a Fleam: That being done, take Vervain and Salt, of each a handful, pound them together to an Ointment, and apply it to the Place: bind it up with a Rowler, and ſtitching it on faſt, let it remain ſo for four and twenty Hours.

Others to take off the *Splint*, preſcribe the Oil of Vitriol, for dipping a Stick or Feather into the Glaſs, touch the Place therewith, and it will eat it away; but if you find it eat too much, ſtop it by bathing it with cold Water; or if you boil ſome green Copperas in Water, and waſh the Sore therewith, it will not only cleanſe it from any piece of the remaining *Splint*, but alſo heal it up.

To remove the *Splint* and leave no Scar behind, take a red Hazle-Stick, about the Bigneſs of one's Thumb, a quarter of a Yard long, and having knock'd and beaten the *Splint* very well therewith, take and cut one End very ſmooth, ſtick a Needle in the Pith of it, leaving out ſo much of the Point thereof as will prick thro' the Skin, which you muſt prick full of Holes; then take ſome of the Oil of Peter, with which rub it all over, bathing with a hot Fire-Shovel four or five Days together.

Here it is to be obſerv'd, that you may ſtop the falling down of new Humours, to the Place affected, by binding Plaiſters, as Pitch, Roſin, Maſtich, red Lead, Oil, Bole Armoniack, and the like. Then to draw out Matter which is gathered, uſe Drawing Simples, as Wax, Turpentine, &c. and laſtly, to dry up the Reliſts, uſe Drying Powders, as Honey, Lime, Oyſter-ſhells, Soot, &c. You muſt alſo know that all Splints, Spavins, and Knobs, muſt be taken away at the Beginning.

SPOT;

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SPOT; a Mark that remains on ſome Stuff or other Matter: Secrets to take out *Spots* are theſe following.

1. Take half a Pound of *Venice* Soap finely ſcrap'd, three Ounces of the Oil of Spike, four Spoonful of Ox-Dung, as much Lemon Juice as will moiſten the Maſs of Starch to give it a Conſiſtence, and form Balls thereof; the Soap muſt be very dry before you uſe it: In uſing of them, firſt waſh the *Spots* with warm Water, then rub 'em with your Balls, and after that waſh them again very carefully with Water.

Here it may be obſerv'd, that if you make a Lye with the Aſhes of Ground-Ivy, and diſſolve a little of your Maſs therein, you would have an excellent Remedy for the Itch, if you waſh the Parts ſeveral times therewith.

2. Take two Pounds of Spring Water, Aſhes of Tartar, or old Lees of Wine, to the Bigneſs of a Wallnut, and a Lemon cut into ſmall Pieces; when you have mix'd the whole together, ſuffer it to digeſt four and twenty Hours, and then filtrate the Water: This will take off all Sorts of *Spots*, made by Oil or otherwiſe, out of Hats, and Cloaths, whether made of Silk, Wooll, or Linnen; you muſt take Care to waſh the Part where the *Spot* is with fair Water, after you have taken it out, and clean it well.

3. Take two Meaſures of River Water, one of Ox-Gall, four Ounces of Roch Allom, three Ounces of burnt Tartar, and two Scruples of Camphire; boil the whole together till half is conſumed, then ſtrain it, and waſh the *Spot* therewith; twice or thrice doing will take it quite away.

4. To take out all Sorts of *Spots* in Cloaths, and the like, take common Salt, pound it well, and black Soap, of each as much as you have occaſion; mix the whole well together, and rub the *Spots* therewith; and when they become dry, waſh them afterwards with warm Water, and they will be gone.

5. To take a *Spot* of Oil out of Sattin, or other Stuff, and even out of Paper; take calcin'd Sheeps Trotters or Feet, put ſome of it on both Sides the Paper, or Stuff, at the Place where the *Spot* is, and leave the Powder or Aſhes there for one Night, it will take out the *Spot*; and if it does not effectually do it, repeat it once more; but the *Spot* muſt not be of long ſtanding.

6. Take half a Pound of Soap, four Ounces of Potters Earth, and an Ounce of Quick-lime, mix the whole with a little Water, and apply it to the *Spot*.

7. To take Spots out of white Silk, or Velvets dy'd in Grain, or crimſon'd; take ſome good Bran, thrice boil'd, and wet the *Spot* backwards and forwards therewith; then take the White of a new-laid Egg, and ſpread it on the *Spot*; put it to dry in the Sun, waſh it very gently with cold Water, preſs it well, and the *Spot* will be gone: Do this twice at leaſt, for the Colour will not be effaced at all.

8. To the ſame End for Cloth dy'd in Grain, take Water made of Roch Allom, and waſh the *Spot* with it; rub the Cloth well, then waſh it with clear Water, and the *Spot* will be gone the ſecond Time.

9. To the ſame Purpoſe, take Roch Allom, Tartar, and white Soap, of each three Ounces; pulverize the whole very finely; then take two Ox-Galls, and a Pot that is not large, into which you muſt put ſome Lye, according to your Diſcretion; put it upon the Fire, and when it begins to boil, you are preſently to add the Galls, and powder to it; and ſuffer it to boil till the third or fourth Part is conſum'd; waſh the *Spots* twice with this Water, and ſuffer the Cloth to dry each Time; and the laſt Time waſh it with cold Water, and you will ſee the good Effects of it.

10. To take *Spots* out of ſilken or woollen Scarlets, without loſing the Colour; take the Herb call'd Soap-wort, and extract the Juice thereof, which you are to lay upon the *Spot* for the Space of two or three Hours, and then waſh it with hot Water: and if you do not find the *Spot* quite taken out, waſh it once more; If the Cloth be not dy'd in Grain, put a little Soap to it, and ſomewhat more of the Juice, incorporate and waſh the *Spot* well with the ſame, it will anſwer your End.

11. To take out *Spots* of Greaſe or Fat, take Roch-Allom and new Quick-lime, of each a Pound, Allom of Tartar ſix Ounces, Soap cut very ſmall three Pounds, and fair Water four Pounds; put the whole together in a clean Veſſel, and let 'em boil for ſome Time; then ſtrain and keep the Liquor, and when you have occaſion to uſe it, warm it; then waſh the *Spots* on each Side with fair Water, and the *Spots* with this Water; rub one part of the Cloth or Stuff againſt another, and the *Spots* will come out; then apply a little Soap with cold Water, and they will certainly be gone the ſecond or third Time.

12. To take *Spots* of Ink or Wine out of Woollen or Linnen; get the Juice of a Lemon, Orange, or Citron, and waſh the *Spot* ſeveral times therewith; let it dry, then waſh it with cold Water, and this will efface them; but if it be a *Spot* of Ink, waſh it with white Soap and Vinegar, and you will ſee no more of it.

13. To make black *Spots* in a white Skin, ſo as to reſemble the Skins of Leopards or Panthers, take an Ounce of Litharge, two Ounces of Quick-lime, three Meaſures of common Water; mix the whole, and put upon a ſmall Fire, till it is only heated, but it muſt not boil; then take it off, and make a Tincture, with which you are to form the *Spots* upon the Skins, with a Pencil made of Hogs-Briſtles; when that is done, dry them in the Sun, and then beat them with a Switch; but if you do not find the *Spots* to be gone, you muſt go over them once more, and your End will be anſwer'd; this Colour will not fade, but will give the Skin a fine Smell; you may uſe it to make your Horſes Backs look beautifully.

Spots in the Face are taken away by Waſhing it with the Water which drops from the Vine, when it has been prun'd.

SPOTS and WEBS: See *Pearl in a Horſe's Eye*,

SPOTTED FEVER: See *Purple Fever*.

SPRAIN; a Diſtemper incident to the *Feet* and *Legs* of *Hawks*, and ſoon diſcern'd by its Heat and Burning; for Cure, anoint and rub the Place Morning and Evening with Oil of *Exeter*, binding about it a fine Cloth dipp'd in the ſame Oil, and keep it warm and ſupple.

If the *Sprain* happens to be in any of the Talons, or Pounce-Joints, take a Coping-Iron, cut the

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cut the Talons to the Quick, and let out a good Quantity of the inflam'd corrupt Blood, which otherwiſe would endanger the Loſs of the Foot.

You may ſtay the Blood by ſearing the Place with ſome Iron heated in the Fire, and then anoint it with the Oil of *Exeter*, tying a Linnen Cloth dipp'd in the ſaid Oil about the Sore, and over all, the Finger of a Glove, with a Hole for the Talons to come out, which Finger muſt be made faſt with a Drawing-Thread, that you may open it every Morning, to convey three or four Drops of the Oil into it, and not be forc'd to take it quite off.

But if ſhe has a *Swelling* thro' a Blow, Stripe, or any other Accident, on her Legs or Feet, anoint the Place with Oil of Bays only with Brandy mix'd together; then tie over it a Cloth dipt in the ſame, and over all a Leather to keep it warm: In all theſe Caſes give her Reſt and due Feeding, otherwiſe all will be to little purpoſe.

SPRAIN or STRAIN, a Misfortune that befalls a *Horſe*, when his Sinews are ſtretch'd beyond their Strength, by reaſon of a Slip or Wrench; thoſe in the Back are cur'd after this Manner;

Take a fat ſucking Maſtiff Whelp, flea and bowel him; then ſtop the Body as full as it can hold with grey black Snails, and roaſt it at a reaſonable Fire; when it begins to be warm, baſte it with ſix Ounces of Spike Oil, made yellow with Saffron, and ſix Ounces of the Oil of Wax; then ſave the Droppings, and whatever Moiſture falls from it; with which you are to anoint the *Sprain*, and work it in very hot, holding a hot Fire-Shovel before it; this is to be done Morning and Evening.

Others take five Quarts of Ale, and a Quarter of a Peck of Glover's Specks, and boil them till it comes to a Quart; then apply it hot to the Grief, and remove it not in five or ſix Days.

Some take *Venice* Turpentine and Brandy, beaten together into a Salve; anoint the griev'd Part therewith, and heat it with a Fire-Shovel, and in two or three Days doing it will have a good Effect.

For a *Strain* newly done, take a Quart of the Grounds of Ale or Beer, Parſley and chopp'd Graſs, as much as you can gripe; boil them till the Herbs be ſoft; then put to it a Quarter of a Pound of ſweet Butter, and when it is melted, take it from the Fire, and put it into a Pint of White Wine Vinegar, and if it be thin, thicken it with Wheat Bran, and lay it upon Hurds; and poultis-wiſe, as hot as he can endure it, lay it to; remove it once in twelve Hours, and give your Horſe moderate Exerciſe.

Others take White Wine Vinegar, Bole Armoniack, the Whites of Eggs and Bean-Flower; which being beaten into a perfect Salve, muſt be laid very hot to the Sore.

For a new Strain or Grief proceeding from Heat, take the Whites of ſix Eggs, and beat 'em with a Pint of White Wine Vinegar, Oil of Roſes and Myrtles, of each an Ounce, Bole Armoniack four Ounces, as much of Dragon's Blood, and as much of Bean or Wheat Flower, the firſt is the beſt, as will thicken them, bring it to a Salve, and ſpreading it upon the Hurds, lay it upon the Place, and renew it not until it be dry.

For a new Sinew-*Sprain*, take of common Soap a Quarter of a Pound, Bole Armoniack in Powder an Ounce, the Whites of three or four new-laid Eggs, a Gill of White Wine Vinegar, half a Gill of Brandy, and a Quarter of a Pint of new Wort, either of Beer or Ale, with half a Gill of the Oil of Turpentine, which incorporate very well with your Hands; then rub and chafe the thinneſt of it in upon the aggriev'd Place, holding a hot Fire-Shovel before it, to make it ſink in the hotter; then daub it all over with the thickeſt, in the Nature of a Charge, and ſtick Flax or Hurds upon it, binding it up with a Linnen Cloth, and if there is occaſion for it, you may apply a freſh Charge.

When the Sinews of the Animal are ſo ſtrain'd, that the Member is grown uſeleſs; take of *Cantharides*, *Euphorbium* and Mercury, a like Quantity, and of the Oil of Bays double as much as of all the reſt; bring the hard Simples to a Powder, and beat all to a Salve, and apply it to the Grief; and tho' it makes it ſore, it will give Strength and Streightneſs to the Sinews: As for the Sore, you may cure it with Populeon, freſh Butter, or Dear's Greaſe warm.

For a *Strain* in the Shoulder, or elſewhere, hid or apparent, take ten Ounces of Prew-Greaſe, melt it on the Fire, put to it four Ounces of the Oil of Spike, one of the Oil of Origanum, one and an half of the Oil of *Exeter*, and three of that of St. John's-wort; ſtir them all together, and put them into a Gally-pot, with which, being made hot, anoint the Place, rubbing and chafing it in very much, hold a hot Fire-Shovel before it, and anoint it once in two Days, and rub and chafe it in once or twice a Day, and give him moderate Exerciſe.

For a *Strain* in the Paſtern or Footlock Joint, a Poultis made of the Grounds of Strong Beer, Hen's Dung, Hog's Greaſe, and Nerve Oil, boil'd together, and apply'd two or three Times bound in a Linnen Rag will do.

An old *Strain* upon the Leg is cur'd thus; when the Hair is ſo cloſe clipp'd off, that you can ſee the Paſtern Vein, ſtrike it with your Fleme, and let it bleed well; then take two Ounces of Turpentine Oil, as much ſtrong Ale or Beer, and put them into a Glaſs; ſhake them well together, the better to incorporate them; then pour it into an earthen Diſh, and anoint and chafe the aggrieved Part very well, holding at the ſame Time a red-hot Fire-Shovel before it, that it may the better ſink in: When you find the Swelling is abated, lay the common Charge of Soap and Brandy upon it, and bind a Linnen Rag wet in the ſame about it, and when the Charge begins to peel off, anoint it once or twice with the Oil of Trotters.

M. *Chomel*'s Preſcription in a *Sprain* is, to take the Grounds of Vinegar with hot Aſhes and old *Axonge* or Man's Greaſe; mix the whole together, and adding an Egg to it, apply it.

You may know that the Foot is out of Order, when ſome Bone is out of its Place, and that the adjacent Parts ſtand out; the firſt Thing to be done is to ſcarify the Hoof, apply to it a Spunge dipp'd in Vinegar, and to tie on ſome ſmall Pine Splinters; but if the Bone does return to its Place, you muſt pound eight Ounces of Fengreek, and when you have ſteep'd it in ſome Wine and Wax with ſome Honey, lay it on for ten Days together.

SPRAIN in MANKIND; See *Strain*.

SPRAIN,

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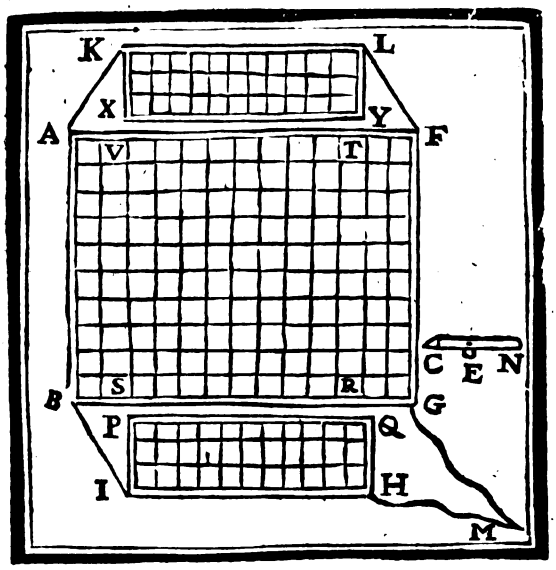
SPRAIN a Misfortune incident to *Oxen* as well as other Animals; which when it happens, you muſt take ſome Lard, Honey and White Wine, boil the whole together, and chafing or rubbing the affected Part therewith for three Days and three or four times a Day, it will Cure it.

SPREAD or DRAG-NET, a *Partridge* Net, which may be made, if you will, with four Square Meſhes, which we need not Deſcribe.

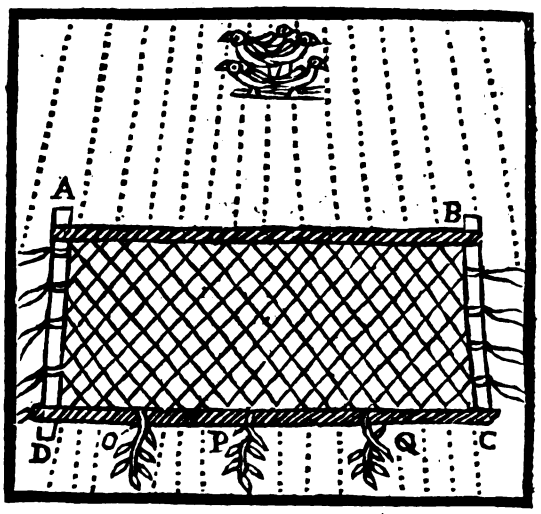


It's made of three pieces, the greateſt A. B. F. G. muſt be ſix Foot long and four broad; the other two P. Q. I. H. and K. L. X. Y. four Foot long and one broad; let the grand beginning of 'em be faſten'd at the Letter Q. and then from Q. R. to the end G: Leave as much Length or ſpace as the Small Net is broad, which is a Foot: This Length terminates at the point R. from whence begin to ſow the two pieces Q. and R. together, and go to the Letters P. S. leaving alſo an equal Length of the Great Net from S. to B. to that from Q. to G. ſow the other piece X. Y. over-againſt Y. T. in the ſame manner.

When you have joyn'd the Nets together, get four Stakes, the Form of which is repreſented at C. E. N. let 'em be eighteen Inches long and a Finger thick, with a Notch at the end N. in order to faſten 'em at each Corner, as at R. S. T. U. where the Nets are joyn'd together; each of theſe Stakes muſt have a little Hole bor'd in 'em within half a Foot of the end C. that you may put in the Buckle or Ring E. made of Iron or Copper, and reſembling the Rings of Bed-Curtains.

Then you muſt take a pretty ſtrong Packthread, one end of which you muſt thruſt into the Ring of the Stake, to be ty'd to the corner of the Net Q. R. and from thence to the corner of the Small Net, thruſting it thro' all the Meſhes of the Edge, and bringing it out at the Meſh I. and then put it thro' the Ring of the Stake at the corner P. S. and from thence into the Meſh at the corner of the Small Net B. and ſo quite about to the laſt corner G. and finally into the Ring with the other end; let each of theſe two ends hang four or five Foot in length, and then tye 'em together as at M.

The following Cut repreſents our *Drag-Net* ſpread in order to catch *Partridges*.



But you ſhould firſt a little before Sun-ſet go into ſome Field or place where you think to find ſome Sport and there hide your ſelf, and you will ſoon know if there be any of the Birds by their Calling and Jucking, and then they will take a ſmall flight, and oftentimes two or three before they go to Rooſt; and be ſure to obſerve exactly the Place where they Rooſt, by making ſome Mark at a diſtance, to the end you may not be to ſeek the Place in the dark; then prepare two ſtrait light Poles, which muſt be as long as the Net is broad, which to do well ſhould be about Fifteen or Twenty, or more Fathoms: They muſt be as ſtrong at one end as the other; they need not be all of one Piece, but of two or three well joyn'd; take your Net Poles and Companion along with you to the Place; for the Sport cannot well be perform'd without one to aſſiſt you.

Now the Cut above more particularly repreſents a Piece of Corn, where *Partridges* have been diſcover'd; the Ridges are denoted by the prickt Lines, and the Ground between the Ridges is the ſpace you find between theſe prickt Lines; and laſtly, the Letter P. is the place where the *Partridges* are ſuppos'd to ſtop.

The two Men muſt ſpread the Net upon the Ground, in a place where there are neither Buſhes nor other Incumbrances to entangle the Net, and hinder the Effects of it; then faſt'ning the Poles A. D. and B. C. to each end: They fix the Net all along to the places Mark'd by the ſmall ends of the Thread as in the Cut; then they put Packthreads into the bottom of the Net, which they faſten all along the Edge at the places O, P, Q. Theſe Packthreads ought to be about Two Foot and a half or Three Foot long, with ſmall Buſhes at the other End to trail on the Ground, that the *Partridges* may be forc'd to Spring when they hear the Ruſling Noiſe; and it may here be particularly obſerv'd, that the Red *Partridges* are not ſo forward to Spring as the Grey ones.

When your Net is extended, each Perſon muſt lay hold on the middle of the Poles, lifting up the higher end of the Net about five or ſix Foot from the Ground, and letting the lower part follow ſloping about half a Foot from the Ground,

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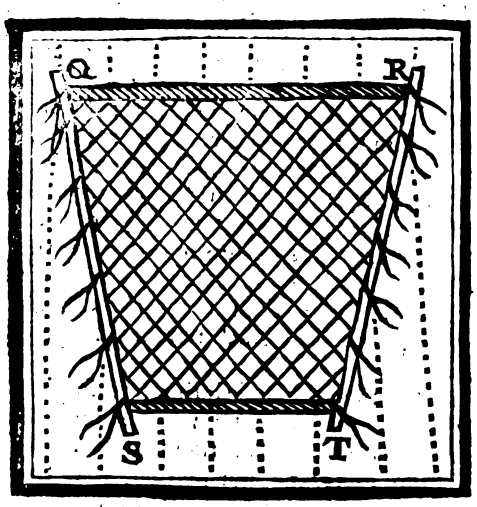
Ground, upon which nothing muſt drag but the Three ſmall Branches, O. P. Q; the Cord and the Buſhes muſt drag on the Ground, and ſhould not be above two Foot long; when the *Partridges* riſe, both muſt let go their Hands and let the Net fall upon the Ground upon them.

Sometimes it ſo falls out, that the *Partridges* riſe before the Net is over them, which may be occaſion'd by the too great Noiſe you make; therefore be as ſtill as poſſible, and if ſo, let 'em reſt two or three Hours before you attempt any thing again, then March over the whole Field with your Net ready ſet, and 'tis ten to one but you will meet them at laſt.

This Sport muſt not be follow'd neither when the Moon ſhines nor when it Snows: Some carry a Light or ſome Fire with them the better to diſcover the *Partridges*; which when they ſee, they will believe it to be Day-light, and are diſcover'd by the noiſe they make in Waking and ſtretching out their Wings; then they hide the Light and draw the Net over them.

In order to carry ſuch a Light, they faſten the bottom of a Corn-Buſhel, or the like, to the Breaſt, and the Mouth thereof being turn'd towards the *Partridges*, they place a Tin Lamp made on purpoſe in the Bottom thereof with a Wiek or Match as big as a Man's little Finger, ſo that the Light can only be ſeen right forward and not ſide-ways. Other Inventions there are, and more may be found out to carry Lights for this purpoſe, with which we ſhall not amuſe the Reader: That Perſon who has a mind to take a Covey of *Partridges* alone by himſelf, muſt prepare Two Poles made of Willow or ſome other Wood both ſtrait and light, bigger at one end than at the other, and about twelve or fifteen Foot long, to which he is to faſten his Net, as you may ſee by the following Cut.



The Poles muſt be faſtned along the ſides Q. S. and T. R. with Packthreads, in ſuch a manner that their thickeſt Ends may be at S. T. the narroweſt part of the Net; which *Spread-Net* being adjuſted, let the Sportſman go into the Field, and obſerving where the *Partridges* are, let him carry the Net in ſuch a manner, that the Edge S. T. being againſt his Belly, the ends of the Poles S. and T. rub againſt his Sides; and extending his Arms, let him with both his Hands lay hold of the Two Poles as far as he can, to the end that preſſing the Cord S. T. againſt his Belly, he may have the more Strength; then holding up the Net four, five or ſix Foot from the Ground, let him walk along the ſide of the Corn Field; and let the Edge of the Net Q. R. trail on the Ground on the Right and Left, without quitting it, if no *Partridges* are found under it; but if otherwiſe, let him drop the Poles and Net, and run to catch the Game.

SPRING, living Water, iſſuing naturally out of the Earth, Rocks, &c. or made to do ſo by digging in proper Places for it: See *Garden*, *Fountain*, *Fiſh-Ponds*, and *Water*.

SPRINGS, Devices for the taking of Fowl and Birds, both great and ſmall; they are uſually made and accommodated thus; firſt, well knowing the Fowls Haunts, and the Places where the Flocks and Couples do uſually feed Mornings and Evenings, and obſerving well the Furrows and Water Tracts, where they uſually ſtalk and paddle for Worms, Flotgraſs, Roots, and the like Things, on which they feed; be ſure to obſerve where ſeveral Furrows or Water-Drains meet in one, and after a ſmall Courſe, divide themſelves again into other Parts, or Branches, this middle Part being the deepeſt, and as it were feeding the reſt; and alſo obſerve which is moſt padled, and fitteſt for them to wade in; for ſuch are the likelieſt Places for your Purpoſe. Then take ſmall and ſhort Sticks, and ſtick 'em croſs-wiſe overthwart all the other Paſſages, one Stick within about half an Inch of each other, making as it were a kind of Fence to guard every Way but one, through which you would have the Fowl to paſs.

All the Ways, except one, being thus hemm'd out, take a good ſtiff Stick, cut flat on one Side, and pricking both Ends into the Water, make the upper Part of the flat Side of the Stick to touch the Water and no more; then make a Bow of a ſmall Hazel or Willow, in the Form of a Pear, broad and round at one End, and narrow at the other, and at leaſt a Foot long, and five or ſix Inches wide, and at the narrow End a little ſmall Nick or Dent; then take a good ſtiff young grown Plant of Hazle, Elm, or Withy, being ruſhy grown, and clear without Knots, three or four Inches about at the Bottom, and about an Inch at Top, and having made the Bottom End ſharp, faſten at the Top a very ſtrong Loop, of about an hundred Horſe-Hairs, platted very faſt together with ſtrong Pack-thread, and made ſmooth and pliable to ſlip and run at pleaſure, and this Loop ſhall be of the juſt Quantity of the Hoop, made Pear-wiſe, as already mentioned; then hard by this Loop, with ſtrong Horſe-Hair, within an Inch and an half of the End of the Plant, faſten a little broad, but thin Tricker, made ſharp and equal at both Ends, after the following Proportion.

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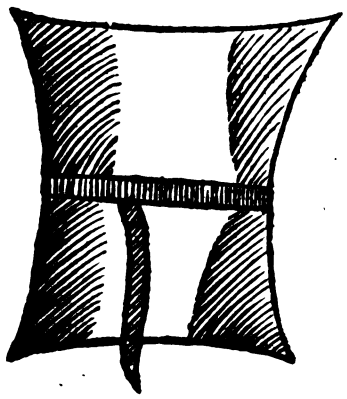


And then the bigger ſharp End of the Plant being thruſt and fix'd into the Ground, cloſe by the Edge of the Water, the ſmalleſt End with the Loop and the Tricker ſhall be brought down to the firſt Bridge; and the Hoop made Pear-wiſe, being laid upon the Bridge, one End of the Tricker ſhall be ſet upon the Nick of the Hoop, and the other End againſt the Nick made on the ſmall End of the Plate, which by the Violence and Bend of the Plant, ſhall make 'em ſtick and hold together, until the Hoop be moved: This done, the Loop ſhall be laid on the Hoop in ſuch faſhion as the Hoop is proportion'd; then from each Side of the Hoop, prick little Sticks as aforeſaid, as it were making an impal'd Path-way to the Hoop, and as you go farther and farther from the Hoop or *Spring*, ſo ſhall you widen the Way, that the Fowl may be enter'd a good Way in, before they perceive the Fence; the firſt Entrance being about the Wideneſs of an indifferent Furrow, ſo that any Fowl falling, they may be enticed to go and wade upon the ſame, where they ſhall no ſooner touch the *Spring* with their Heads, Feet, or Feathers, but they ſhall be taken, and according to the Strength of the Plant, you may catch any Fowl great or ſmall.

Now for the taking ſmaller Fowl with this Engine, as the Snipe and Woodcock, Pewit, or the like, that uſes to feed in wet and marſhy Grounds, and amongſt Water Furrows, or Rillings, from thence ſucking the Fatneſs of the Soil, the Device or Engine is the ſame without any Alteration; only it may be of much leſs Strength or Subſtance, according to the Fowl it is ſet for, eſpecially the Sweeper or main Plant, which, as order'd before, is to be of Hazel, Elm, or Withy; and ſo in this Caſe may be of Willow, Sallow, or ſtrong grown Ozier, or any other yielding Plant that will bend, and recover its own Straitneſs again; and this kind of Engine is only for the Winter Seaſon, when much Wet is on the Ground; But if there happen many great Froſts, ſo that you are depriv'd of the Advantage of the Waters, then ſearch out where thoſe ſtanding Waters have any Deſcent, or ſmall Paſſages, ſo as by the ſwift Current the Water is not frozen, and there ſet your *Springs*, and the greater the Froſt is, the apter they are to be taken.

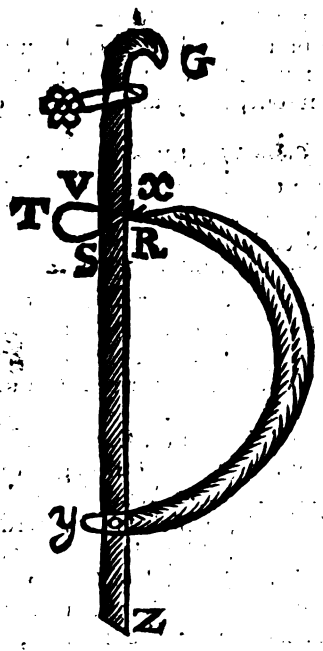
Now to take Birds and Fowl on Trees, Boughs, or Hedges, with ſuch or the like Device, after you have obſerv'd any ſuch to which Birds reſort, as in this Figure you ſee repreſented, then chuſe any Branch thereof; for Example,

The Letter O, which is tall and ſtrait, cut off all the little Twigs that grow about it, from the Bottom until you come within four or five Foot of the Top; then pierce a Hole thro' the ſaid Branch with a Wimble at the Letter H, which muſt be about the Bigneſs of a Gooſe-Quill; then chuſe out another Twig about four Foot diſtant from the former, as mark'd N, and pare away all the little Branches; at the End L, tie a ſmall Pack-thread, half a Foot long, at which tie one of the Running Boughs of Horſe-Hair finely twiſted, as the Letter M: You may alſo have a little Stick P, O, four Fingers long, with a little Hook at the End O, and the other End round pointed. Stoop down your Branch or Twig N, to which your Horſe-Hair Collar is faſten'd, and paſs the Collar thro' the Hole H, and draw it until the Knot M be likewiſe drawn thro'; then faſten very gently the End of the ſmall Stick P, in the Hole H, which muſt be ſo neatly done, as only to ſtop and no more the drawing back of the Branch N; then ſpread abroad the Collar upon your little Stick P, O, and tie ſome Bait, either of green Pears, Cherries, Wheat, Worms, or the like, according to the Nature of the Birds for which you ſet your Deviſe at the Letter Q; ſo that no Bird can come to touch them, unleſs he ſets his Foot on the ſmall Stick, which will preſently fall, and ſo give way to the Knot M; then follows the Branch or Twig N, and the Bird remains ſnapt by the Legs.

The Figures and Deſcriptions are ſo plain, that a Miſtake cannot well be made; however here is the Form of three of them, two ready bent, one before and the other behind, and the third unbent, that you may obſerve all the ſeveral Pieces.

Another Way of taking Fowl and Birds by *Springs*, ſuch as Black Birds, Thruſhes, Partridges, Pheaſants, or the like, is repreſented by the following Figure, which may be placed according to the Game deſigned to be taken, either on the Ground, or on a Tree, Buſh, Hedge, or the like.

Take



Take a Stick of Sallow, or Willow, five or six Foot in Length, ſtrait and ſmooth, about the Bigneſs of an ordinary walking Cane, as R, Z, ſharpen'd at the End Z, and at the End R faſten or tie a ſmall wooden Crook, as the Letter G; then make a little Hole at Y, about the Bigneſs of a Swan's Quill, and another Hole half as big at V; then take any Stick, which being bent, will ſpring back again, and become ſtrait, as Holly, or the like; let it be about three Foot long, and thruſt the great End of it into the Hole o p; tie a ſmall Pack-thread at the other End, with a Collar of Horſe-Hair, which draw thro' the Hole V, and ſtop it here, by pegging it in very gently with a ſmall Stick T, ſo that it may only keep it from flying back, and no more; then open your Running Collar of Horſe-Hair, as S, and ſpread it over the little Stick T; then tie at the Letter R the Bait you intend to uſe, and let it hang down within three, four, or five Inches of the ſmall Stick T, according to the Bigneſs of the Bird for which you ſet it.

SPROUTS; ſmall Shoots of old *Cabbage*, after the Winter comes in, when they begin to bloom and head; theſe being young, eat very well, eſpecially in Sallet.

SPUNGE, a Sea Plant much reſembling a Muſhroom, that grows in the Sea ſticking to the Rocks: It's light ſoft and porous; the Ancients would have a *Spunge* to be *Zoophite*; that is, that it was neither an Animal nor a Plant, but that it partaked of the Nature of both.

There are two ſorts of *Spunges*, the Male which has ſmall Holes that are white and thick, and the Female which has great and round ones.

They add a Third ſort, wherein there are Stones and ſometimes Kernels like par'd Apples or peel'd Almonds; theſe Kernels are good againſt the Worms in Children; upon ſtrict Examination they are found to be ſmall Shells.

Avicen ſays, that a *Spunge* is hot in the firſt Degree and dry in the ſecond, and that being prepar'd, that is, burnt and reduc'd to Aſhes, it ſtops all ſorts of Fluxes of Blood, and that it is good to heal and bring on Scars upon Wounds and Ulcers; the Stones of a *Spunge* being well burnt are good to cleanſe the Teeth and to break the Stone in the Bladder; hence, *Pliny* calls that Stone *Ciſtcolites*; they alſo make uſe of the Spunge, that has imbib'd a proper Decoction, without any other Preparation, to make Fomentations with; and they apply it hot to the afflicted Part.

Galen ſays, that in order to prepare it, that is, to burn it, you muſt ſteep it firſt in ſome Bitumen, or for want of that in ſome Pitch.

Spunges are uſed for the Waſhing and Cleanſing of divers things, for Coolers and for *Wounds* and *Abſceſſes*, more particularly in *Horſes* that have a narrow Orifice or Fiſtlus; for which they cut a *Spunge* into the form of a Tent, and introducing it dry; as ſoon as it has imbibed the moiſture from the Part, it begins to Swell, and is enlarged to its utmoſt Capacity.

SPURGE; in Latin *Cataputia* or *Lathyris*, a Plant whoſe Stem grows a Cubit high, hollow on the inſide, a Finger thick, and having on the Top the Concavities of Garlick; the Leaves grow along the Stem, and reſemble thoſe of the Almond Tree, tho' they are larger and evener; but thoſe which grow on the Top of the Branches, reſemble the Leaves of Ariſtolochy or Ground Ivy; it bears Fruit on the Top of the Branches, ſeparated from one another by three ſmall Pods, the ſame is round like a Caper, and has Seed in it that is bigger than that of Orobus: The Plant grows in Gardens and in Fields; and yields its Flowers and Seed in *July* and *Auguſt*.

Its Milk or White Juice is extreamly hot and dangerous when it is in the Body; it's made uſe of to purge Flegm, they preſcribe from Six to Fourteen of its Seeds, and when you would Purge luſtily, they chew and ſwallow 'em, but when moderately, they ſwallow them whole; the Leaves being boiled in ſome Broth will both Purge and Vomit: It is in general hurtful to the Stomach.

SQUASHES a ſmall ſort of Pumkin, of late Years brought into Requeſt; they are ordered like *Pumkins* or *Cucumbers*, which ſee.

SQUILS or SEA-ONIONS; a Plant ſo call'd from σκίλλω *Areſactio*, becauſe it grows in dry Places; it ſhoots from its Bulb ſeveral Leaves above a Foot long, almoſt as big as ones Hand, and of a beautiful Green; a Stem ariſes in the middle of theſe Leaves, about a Foot and a Half high, along which from about a third part upwards, grow Flowers like Lillies, conſiſting of Six Leaves of a round Form and a red Colour, in the middle of which is a Chive, which in time becomes a roundiſh Fruit, divided into three Cells full of round Seed; they call this Plant in Latin *Scilla* or *Orthinogalum Maritimum*: *Chomel* ſays its Flowers are of a Purple Colour; that it grows wild upon the Sea-ſide and in Sandy Places, and bloſſoms in *June*: It ſeems very proper for Gardens, and will blow thrice in a Year; its Bulb is as large as that of a Citron, and being cut into pieces, thoſe pieces are ſet in the Ground in *March* to produce one large Bulb, which growing up, ſupplies us with enough to multiply the Species; and thus the Plant may be multiply'd *ad infinitum*! It thrives almoſt in any ſort of Soil, and muſt be ſet three Inches deep, and at a Span diſtance from one

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another; or from any other Flower you think fit to ſet with it: It requires good Waterings.

Squill is of a ſharp and corroſive Nature; they wrap up its Root in Paſte or Fullers Earth, and bake it in an Oven to uſe it as there is occaſion; they ſometimes uſe it in Phyſick to provoke Urine, to make us Vomit, and for the Weakneſs of the Stomach. Vinegar made of *Squill* or *Scillitick Oximel*, taken every Day in a ſmall Quantity, creates a good Stomach, ſweet Breath, a quick Sight, and is proper for all Sorts of Windineſs; it gives a good Complexion, keeps the Body open, is uſeful in the Falling Sickneſs, the Gout, hardneſs of the Liver and Spleen, Apoplexy and Stone. Water Diſtill'd from it and mixt with a proper Bait Kills Rats.

SQUINCY an Inflamation of the Throat, which ſo ſtops up the Paſſages of the *Aorta* and Food, that the Party afflicted therewith can ſcarce breathe or ſwallow any thing: It cauſes a very ſenſible Heat.

There are four ſorts of *Quincies*; the firſt proceeds from hot and cholerick Blood; another from ſharp and ſalt Flegm, the third from the Laxation of the Interior Vertebræ of the Neck, which preſs upon and ſtreighten the Entrance of the Throat; the fourth proceeds either from hot or cold Air, from the Smoak of Coals, from over much Singing or Crying, long Retention of the Excrements, eating bad Muſhrooms or too many Cherries, or from Windy Legumes: The *Quincy* happens moſt commonly in cold and moiſt Seaſons and Weather.

If in this Diſtemper there appears a Swelling or Redneſs on the Breaſt or round the Neck, it is a good Sign, ſo is the Swelling of the Parotides round the Ears; but if no Tumour appears, and that the Pain is violent, the Fever acute, the Mouth open, Tongue lolling out, that the Mouth will take in no Broths, the Eyes be ſunk, the Face of a Leaden colour and the Extream Parts of the Body cold; they are fatal Symptoms.

Tho' in a *Quincy* nothing ſhould appear either inwardly or outwardly; yet if the Patient be not ſoon relieved, he will dye either the firſt, ſecond, third or fourth Day at the furtheſt; and that which is farther to be fear'd is, that when the Party is got clear of the *Quincy*, leaſt a Defluction falls down upon his Lungs that will choak him the Seventh Day; or leaſt it ſhould cauſe an Abſceſs that will bring him into a Conſumption.

1. To cure the *Quincy*, you muſt at firſt Bleed but a little at a time, but often, as thoſe Perſons who are ſomewhat advanc'd in Years, and Young ones ought to do; and as for Women and Maids, if there be a Suppreſſion of the Menſes you muſt Bleed them in the Foot, or elſe you muſt open the Jugular Vein or Bleed 'em under the Tongue.

2. After theſe general Remedies; there is nothing more ſovereign than Dogs-Turd dry'd and whiten'd in the Sun, of which you muſt take an Ounce, beat it into Powder, and afterward mix it with a quarter of a Pound of Honey, ſpread it upon an Handkerchief, and apply it round the Neck in the form of a Poultis; or on the other Hand, weigh a Dram of it and put it into the Patient's Mouth, and let it gently melt therein; they may alſo make uſe of the Ordure of a Wolf, a young Child, or a Swallow.

3. Tho' theſe Remedies appear to be very loathſome, yet Death is ſtill more to be fear'd; but inſtead of them others may be uſed.

4. Take ſome Milk, mix it with White Wine, and apply it outwardly and by way of Gargariſm.

5. Take ſome Wood-lice all alive, wrap 'em up in a piece of Sack-Cloth and tie 'em to the Neck, as they dye off, ſo will the Patient be reliev'd and cur'd.

6. Infuſe an Handful of Parſly-port in a Chopine of Water, and gargariſe often therewith.

7. Pound ſome Pepper with Honey mixt together, and apply it about the Throat.

8. Hang to the Neck the Head of a Viper, ſow'd up in a little Bag.

ST. ANTHONY's FIRE, a Diſeaſe *Horſes* are ſubject to, it is a violent Burning in their Fleſh, being of the Nature of Wild-fire and call'd by ſome the *Shingles*, which is very hard to Cure; yet there are many things in general good for it; but the particular Method of Cure preſcrib'd is, after you have caſt the Beaſt, to ſlit the Skin of the Forehead under the Foretop, and open the ſame round about with a Cornet, rounding it every way about an Inch; then take a Worm which is to be found in a Fuller's Veſſel, and blow it alive with a Quill into the Place, and have a Care the Worm be not kill'd in ſtitching up the Place again; for in Twenty Days the Worm will dye, and then the *Horſe* will be the ſooner Cur'd.

ST. ANTHONY's FIRE, a Diſtemper incident to Mankind: See *Erefypelas*.

STABLE, a Building wherein *Horſes* are kept, it ſhould be placed in a good Air, made of Brick and not Stone, the firſt being moſt wholſome and warmeſt; for Stone will ſweat upon the Alteration of the Weather, which begets Damps and cauſes Rheums in *Horſes*; neither ought there to be any unſavory Gutter, Sink, Jakes, Hog-ſtys or Hen-rooſt near it.

The Rack ſhould be plac'd neither too high nor too low, and ſo well poſited, that the Hayduſt fall not into his Neck, Face nor Mane; the Manger ought to be of an indifferent Height, made deep and of one entire Piece, as well for Strength as Conveniency, and the Floor muſt be pitch'd and not plank'd, which is lyable to a great many Inconveniences, and let there be no Mud nor Loam Wall near it, for he will eat it, and that will make him ſick, ſince Loam and Lime are ſuffocating things, and they will infect and putrify the Blood, endanger the Lungs and ſo ſpoil his Wind; neither let any Dung lye near his Heels: There ſhould, if Conveniency would ſerve, be Space enough in the Stable for a Bed for Servants to lie in; and in the Nook or Corner a great Rack on which to hang Halters, Saddles, and all other Utenſils, proper either for the Saddle or Working-Horſe. See *Horſe*, *Mare*, and *Colt*.

ST. *BRUNO*'s LILLY, a Plant that goes by different Names among the Botaniſts; ſome of them calling it *Phalangium*, or Spider-wort, and reckon it in the Number of Plants of that Sort; while others give it the Name of *Liliaſtrum* from *Lilium*, by reaſon of the great Reſemblance it has to a *Lilly*. The Leaves of this Plant riſing from the Root are very long, ſtrait, firm, and pointed; in the middle of theſe a

Stem

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Stem grows a Foot high, with ſeveral Flowers like *Lillies* at the Top, ſhap'd like a Ball, compos'd of ſix Leaves blown, ſometimes more and ſometimes leſs, of a white Colour and agreeable Smell; the middle of theſe Flowers is poſſeſs'd by a Chive, which in Time becomes an oblong Fruit, and moſt commonly triangular, divided into three Cells fill'd with angular Seed.

It's multiply'd in *October* rather by the Roots, which are ſplit, than the Seed, the more tedious Way, and it produces a Sort of Tubers abundantly ſufficient to augment its Kind. It thrives in any Sort of Soil, muſt be ſet three Inches deep, and at a Span Diſtance from one another, or from any other Flowers which are thought fit to be ſet with them; they require good Waterings; they are of great Uſe in the middle of Borders fill'd with bulbous Plants; beſides, they are not deſpicable among thoſe of the larger Size, provided they be not plac'd in the middle of ſuch as are too branchy, and riſe too high; the Root being like that of a Turnep, is multipl'd much in the ſame Manner.

STACK of WOOD, ſeveral Pieces of Wood put together, three Foot long, as many broad, and twelve Foot high, make a *Stack*.

STADDLES, STANDILS, or STANDARDS, Trees reſerved at the Felling of Woods, for Growth for Timber.

STAG, the Name given to a Hart in the 5th Year of his Age; but they call him a Hart in the Sixth: See *Hart*.

STAG-EVIL; a Diſtemper in a *Horſe*, which is a kind of a Palſy in the Jaws, he being ſometimes taken with ſuch a Stiffneſs in his Neck and Jaws that he cannot move them; but turns up the Whites of his Eyes, and is ſeized with a Palpitation of the Heart, and Beating of the Flanks at uncertain Intervals; and this Diſeaſe commonly proves mortal, if ſpread all over the Body: It has its Riſe moſtly from a Horſe's being expos'd to Cold, after a great Heat.

The Preſcriptions to cure him are ſoftening Glyſters every Day, Morning and Evening, and Blood-letting once in two Days, 'till there be ſome Signs of Amendment: Put a little Bran, and ſo large a Quantity of Water before him, that it may be as thin as Broth: In the next Place, chafe the Neck and Jaws very hard with equal Quantities of Spirit of Turpentine and *Aquavitæ*, united by ſhaking them together; let the ſame Parts two Hours after be rubb'd with the Ointment of Marſh Mallows; then continue to apply *Aquavitæ* in the Evening, and the Marſh Mallows Ointment in the Morning: But in caſe the whole Body is affected with the Diſeaſe, adminiſter three or four ſoftening Glyſters every Day; rub the Reins of the Horſe with the Ointment of Marſh Mallows and Spirit of Wine, and cover him with a Cloth dipp'd in Lees of Wine heated, under his uſual Cleaths.

STAGGERS or STAVERS, a Diſeaſe in *Horſes*, being a Giddineſs in the Brain, which, when it ſeizes the poor Beaſt, comes to Madneſs: It is ſometimes cauſed by corrupt Blood, or groſs and ill Humours oppreſſing the Brain, and is but too common to moſt Horſes; another while it proceeds from turning him too ſoon out to Graſs, before he be cold, which by hanging down his Head to feed, ſtirs and makes thin Humours, which fall down to his Head, and by Degrees ſeizes his Brain; it comes alſo by ſore Riding, or hard Labour, that enflames and putrifies the Blood, and diſorders the whole Body. The Signs of it being Dimneſs of Sight, reeling and ſtaggering of the Beaſt, who for very Pain will beat his Head againſt the Wall, and thruſt it into his Litter: He will likewiſe forſake his Meat, and have wateriſh Eyes.

There are various Ways ſet down for curing of this Diſtemper; when you have bled him, which is the firſt Thing always to be done, Take the Quantity of a Hazle Nut of ſweet Butter and Salt, diſſolve the ſame in a Saucer full of White Wine, then take Lint or fine Flax dipp'd therein, and ſo ſtop his Ears therewith, and ſtitch 'em for twelve Hours.

Some boil an Ounce and an half of bitter Almonds, two Drams of an Ox-Gall, half a Pennyworth of black Hellebore made into fine Powder, of Grains, *Caſtoreum*, Vinegar, and Varniſh, of each five Drams, which they boil and ſtrain, and then put into his Ears, as before.

Another Medicine is, to take the Seeds of Creſſy, Poppies, Smallage, Parſley, Dill, and of Pepper and Saffron, of each two Drams, reduce them all into a fine Powder, and put them into two Quarts of Barley Water, boiling hot from the Fire, and let them infuſe together therein for three Hours; ſtrain it, and give him one Quart; let his Hay be ſprinkled with Water, and next Day give him another Quart faſting; and let him drink no cold Water for four or five Days after; only white Water, unleſs ſometimes a ſweet Maſh.

Another Way is, after you have ſharpen'd a ſmall and tough Oaken or Aſh Stick, and made a Notch at one End of it, like a Fork, to keep it from running too far into his Head, put it into his Noſtrils, jobbing it up and down to the Top of his Head, which will cauſe the Blood to deſcend freely; then in the Morning faſting give him a Drink well brew'd together, made of an Ounce of the Powder of Turmerick, with as much of that of Aniſeeds, in a Quart of ſtrong Beer or Ale, with a Pint of Verjuice, and a Quarter of a Pint of Brandy, and ſtop his Ears with *Aquavitæ* and Herbgrace well beaten together; put an equal Quantity into each Ear, and ſtop Flax or Hurds over it to keep it down; next ſtitch them up for four and twenty Hours, and then unſtitching them, pull out the Hurds, and next Day bleed him in the Neck, and give him his Blood with a handful of Salt therein, well ſtirr'd together to keep the ſame from clodding; four or five Hours after give him ſweet Hay, and at Night warm Water and Bran. After you have given him the ſaid Drink, tie up one of his Fore-Legs, and ſtrew Store of Litter under him, and ſo let him take his Reſt, and he will recover in a Day or two, or dye: The Vinegar will make him piſs, and the *Aquavitæ* cauſe him to ſleep: If he does not come to his Stomach, then give him Honey, White Wine, and a Cordial.

Solleyſel, and thoſe that follow him, order the Horſe to be bled in the Flanks and Plate-Veins of the Thighs, and then to have a Glyſter given him of two Quarts of Emetick Wine, luke-warm, with a Quarter of a Pound of the Ointment *Populeum*, after which let him repoſe a little; when that Glyſter has been voided about an Hour,

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Hour, give him the following Doſe: Boil two Ounces of the *Scoriæ* of Liver of Antimony, in fine Powder, in five Pints of Beer, after five or ſix Walms, remove it from the Fire, and adding a Quarter of a Pound of *Unguentum Roſatum*, inject it luke-warm; let this be frequently repeated, and his Legs ſtrongly rubb'd with Wiſps of Straw, moiſten'd in warm Water to make a Revulſion; let him be fed with Bran and white Bread, and let him from time to time be walk'd in a temperate Place.

But if, notwithſtanding the Application of theſe Remedies, the Diſeaſe ſtill continues; immediately after you have given him an Ounce of *Venice* Treacle, or Orvietan, diſſolv'd in a Quart of ſome Cordial Waters, inject this Glyſter luke-warm: Take two Ounces of *Sal Polycreſt* and *Venice* Treacle, and having diſſolv'd 'em in two Quarts of the Decoction of the ſoftening Herbs, with a Quarter of a Pound of the Oil of Rue, make a Glyſter.

STALE; a living *Fowl*, put in any Place to allure other Fowl, where they may be taken; for want of which, a Lark or any other Bird may be ſhot, his Entrails taken out, and dry'd in an Oven in his Feathers, with a Stick thruſt thro' him, to keep him in a convenient Poſture, which may ſerve as well as a live one.

STALING of BLOOD; See *Piſſing of Blood.*

STALK; as an Appurtenance to Leaves and Flowers, is diſtinguiſh'd by Botaniſts into ſeveral Sorts, *viz. Naked-Stalk*, that has no Leaves on; *Creſted-Stalk*, that has Furrows or Ridges; *Striped-Stalk*, which is of two or more Colours; and *Winged-Stalk*, that has Leaves ſet on either Side of it.

STALLION; an ungelt Horſe, deſign'd for the Covering of Mares, in order to propagate the Species, and when his Stones are taken from him, he is call'd a Gelding: Now in the Choice of Stone-Horſes or Stallions for Mares; you ſhould be very careful, that they neither have Moon-Eyes, watery Eyes, Blood-ſhotten-Eyes, Splint, Spavin, Curbe, nor, if poſſible, any natural Imperfection whatſoever; for the Colts will have them hereditarily from their Parents: But they ſhould be the beſt, ableſt, the higheſt ſpirited, faireſt colour'd, and fineſt ſhap'd; and a Perſon ſhould inform himſelf of all natural Defects in them, of which none can be abſolutely free: As for his Age, he ought not to be younger than four Years to cover the Mare; from which time forward, he will beget Colts till twenty.

Your *Stallion* muſt be ſo high fed, as to be full of Luſt and Vigour, then brought to the Place where the Mares are: his Hinder Shoes being taken off, there let him cover a Mare in Hand twice or thrice to keep him ſober; then pull off his Bridle, and turn him looſe to the reſt of the Mares, which muſt be in a convenient Cloſe, not without ſtrong Fences and good Food; and thus you muſt leave him till he has cover'd them all, ſo that they will take Horſe no more, by which Time his Courage will be pretty well cool'd; more than ten or twelve Mares is too much for one Horſe in the ſame Year: You ſhould have ſome little Houſe or Hovel, to defend him from the Rain, Sun, and Weather, which are very weakening, and a *Manger to* feed him in during the Time of Covering; and you would do well to have one to watch him all the while, for fear of Danger, and the better to know how oft he covers each Mare. All this being obſerv'd, when you have taken away your *Stallion*, remove your Mares into ſome freſh Paſture.

We muſt not omit here to take Notice, that when you cover your Mares, either in Hand or otherwiſe, that the *Stallion* and Mare feed alike, *viz.* If the *Stallion* be at Hay and Oats, commonly call'd *Hard-Meat*, the Mare ſhould be alſo at Hard-Meat, otherwiſe ſhe will not ſo readily hold: In like Manner, if the *Stallion* be at Graſs, the Mare is alſo to be put to it; Mares which are very fat hold with great Difficulty; but thoſe which are in a middling Caſe conceive with the greateſt Eaſe; thoſe that are hot, or in Seaſon, of them, retain a great deal better, the *Stallion* being excited by their Heat, and ſo on his Part performs the Action with greater Ardour and Vigour: And when the Mare is to be cover'd in Hand, that ſhe may the more certainly hold, let the *Stallion* and her be ſo plac'd in the Stable, that they may ſee each other, and ſo let them be kept for ſome Time, which will animate them both, and Generation can then hardly fail. See *Mare* and *Stud.*

STANDARDS; (*high*) being treated of under the reſpective Name of each Tree; all that is to be obſerved under this general Head is concerning the well planting of them in the open Air; in reference to which five Things only are to be conſider'd.

The Trees in the firſt place, ought to have a very ſtrait Stem, about five or ſix Inches in Girt: You muſt never plant Slender Trees in a light Ground; they are too long in raiſing, and before they bear Fruit; It is own'd, that the larger the Trees are, the more they will coſt; but they will ſooner bear Fruit, and thereby reimburſe the Charge.

Trees ſet in a light Ground ought to be about eighteen Foot aſunder; and if the Gardiner, *&c.* deſigns to plant a Dwarf between every two, the Diſtance ſhould be twenty four Foot: Some have indeed been planted out eighteen Foot aſunder, with a Dwarf between two; but thoſe who are ſuppoſed to be the beſt Judges diſapprove of this Way.

Three or four Branches ſhould be left upon the Head of the Tree, about ten or twelve Inches in Length; this makes the Head round the firſt Year, as is found by Experience.

That the Roots may be lively, the Ends of them muſt only be refreſh'd, and the Fibres half cut off: when the Tree is ſet, let the Roots be ſpread abroad, and cover'd with Earth round them with the Planter's Hand, that all the Vacancies may be fill'd up; for otherwiſe the Tree will not ſhoot out ſo vigorouſly.

The Holes muſt be made three Foot ſquare, in caſe the Earth was dug up in *Autumn*, otherwiſe it will be neceſſary to have the Holes ſix Foot ſquare, and three deep. Some Gardiners are for making their Holes no more than four Foot ſquare, and two deep; but Experience has taught them, that that is not the Way to make the Trees flouriſh: In planting *Standard* Trees, particular Care muſt be taken to ſhake them well, to keep them upright in their

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their Lines, and from the Wind ſhaking them, which will break off the young Fibres.

STANDING-WATER, or POOL, a Place where Water gathers together in the Earth, that has no Vent, and which is ſometimes dry'd up, when there are great Droughts; they ſometimes ſtore theſe kind of Pools with Fiſh; but that they may be fit for this Purpoſe, there ſhould be a Conveniency for letting out the Water when you have a Mind to catch the Fiſh; for otherwiſe it will contain only troubled Water, which will give them an ill Taſte; and therefore the Place muſt be clear'd of the Water at leaſt once in four Years, to keep it in due Order; theſe Sorts of Pools muſt not be made too near the Drain of a Dunghil, for fear it ſhould ſpoil the Water and the Fiſh: They put into theſe Pools ſtore of Chevins, a few Tench, and ſtill fewer Carps, becauſe theſe laſt are ſubject to have a muddy Taſte: When you firſt ſtore your *Standing-Pools* with Fiſh; you muſt keep 'em clear from Ducks and Geeſe; for if otherwiſe, they will not fail to devour all the young Fiſhes; and you may catch them for your Uſe at the Expiration of two Years.

STAR, a Term in *Gardening*. It has its Walks of Gravel, which are roll'd, and in the Middle is compos'd of Graſs, which is to be mow'd once a Year, or oftener, as occaſion requires: There are two Walks on the Side of theſe Graſs-Plats, broad or narrow, according to the Breadth or Width of the Plot, and in every Thing elſe made as the Gardiner's Fancy dictates. The Entrance into this *Star* is by another Walk, that bounds it there, or all at once by its own Walks: as may be ſeen in a Figure, Page 394. in the *Retired Gardiner*, by Mr. *Carpenter*.

STAR of *BETHELEM*, call'd by ſome Dog's Onion, and in Latin *Ornithogalum*, a Plant of which there are ſeveral Sorts; but the *Arabick*, otherwiſe call'd the *Alexandrian* Lily, and that call'd the *Indian* Ornithogale, are moſt eſteem'd.

The firſt produces at the Extremity of its Stem as it were a thick Cluſter of Flowers, each of which opening with ſix ſmall white Leaves, ſurround a brown green Button, which ſeveral, for what Reaſon is not known, call our Lady's Tears; they begin to bloſſom at the lower Part, and as ſome come on, others go off.

The *Indian* Kind is yet much more beautiful, and more eſteem'd than the other; there appears at the Extremity of its Stem a pointed Ear, half a Foot long, round which come on by Degrees ſeveral white Flowers, which diſcover a green Button in the Middle.

The firſt Sort requires much Sun, Kitchen-Garden Earth, four Fingers Breadth in Depth, a Span's Diſtance, and they raiſe it every Year, becauſe it multiplies very much.

The *Indian* one alſo requires a deal of Sun, but it is beſt to put it into Pots, that it may be lock'd up in the Winter, becauſe Cold is its great Enemy; the Earth muſt be good, and only two Fingers deep, and of a moderate Diſtance from each other; but it will do ſtill better to put them ſingly in a Pot; they are but rarely rais'd; they ſow 'em when the Seed is ripe, and ſoon replant them; becauſe it will then the more eaſily take Root.

The Root of the *Star* of *Bethelem* being boil'd, and ſome Water being mix'd with the Broth, it will allay the Heat of Urine; and if you drink of it ſeveral Mornings faſting, it fortifies the Stomach; and for this Reaſon they eat it very commonly at *Verona*.

STARCH, a Commodity uſeful in a Family, and the way to make it is to take ſome fine Wheat very well choſen and clean'd, ſo as there is nothing left but the pure Corn; put it to be ſteep'd at leaſure, and when it is made hot enough by putting it in the Sun, change the Water Morning and Evening; River or Rain Water is the beſt: When the Corn eaſily burſts between your Fingers it is a ſign it is enough; it will burſt ſooner when it is made very hot; the moſt time it requires is a Dozen Hours, if it be not made Hot.

You muſt afterwards have a Bag made on purpoſe, of Half an Ell long and a Quarter broad, and made of a Cloth that is very proper to take off the Chaff; you muſt alſo have another Bag or Bin that is fit for the purpoſe, upon which let a Board be put that is good and even; then take five Handfuls of Corn and put 'em into the Bag, which muſt be well ſow'd, that it may not burſt in the Rubbing and hard Preſſing it, in the ſame manner as they waſh Great Cloaths abroad: Whatever comes out of the Sack falls into the other great Bag or Bin, and when the Flower of the Wheat cannot come out, you muſt from time to time dilute the Bag with ſome Water to help it; when nothing remains behind but the Chaff, you muſt turn the Bag inſide out to ſcrape and clean it well in order to put more Corn into it, and ſo on till the Work is finiſh'd.

The *Starch* being at the Bottom of the Bin, a red Water will gather together upon it, which muſt be drain'd off gently by Inclination from time to time, after which put freſh Water to it, and ſtirring the whole very well, ſtrain it thro' a Cloth; put it again into the Bin with ſome Water, and drain it four or five times without ſtraining, and leave it in the Sun: When no more Water remains in the Bin, you muſt cut the *Starch* which is in it into Pieces to take it out; ſpread a Linnen Cloth upon a Board to put the *Starch* upon, and expoſe it to the Sun or the Air, that you may dry it well and then put it up.

When there is occaſion to uſe it, take what Quantity you have occaſion for, put it into Water over Night, and change the Water four or five Times.

They make white Starch of it, and put it to boil in Water till it comes to the Conſiſtence of a very bright Glue, and if you would make it blue, add ſome blue Enamel that is pounded to it; but it will give it a more lively Colour if you mix a very little Allom and Mutton Suet therewith; this alſo is the Foundation of the Powder made for powdering Hair.

Starch is good for the Diſtempers of the Eyes; it ſtops the Flux of Blood, and qualifies the ſharp Seroſities which fall upon the Breaſt: See *Clear Starching*.

STAR-FLOWER: See *Ornithogalon*.

STAR, a diſtinguiſhing Mark in a *Horſe's Forehead*, and the Method uſed with us to make either white, black or red Stars is that which follows; if you would have a White one in his Forehead, or indeed in any other part of his Body, after you have with a Razor ſhav'd away the

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the Hair as wide as you would have the Star to be; take a little Oil of Vitriol in an Oyſter-ſhell, into which dip a Feather or piece of Silk, for it will eat both Linnen and Woollen, and juſt wet it all over the ſhaven Place, and it will eat away the Roots of the Hairs, and the next that come will be White; it need not be done above once, and it may be heal'd up with Copperas-Water and Green Ointment.

STARWORT: See *Aſter*.

STAVERS: See *Staggers*.

STAVES-HORE, in Latin *Staphiſagria*, a Plant that has a Stem growing a Foot and a Half high, and has great and large Leaves, deeply indented in ſeveral Parts, and ſticking to long Stalks: The Flowers conſiſt of ſeveral unequal Leaves, and are of a blue Colour: This Plant reſembles the Wild Vine; when the Flowers are gone they are ſucceded by Fruits, each of which is compoſed of ſeveral dark green Cods, which incloſe thick Seeds like ſmall Peaſe that are triangular, of a darkiſh Hue, and of a ſharp and burning Taſte: This Plant grows in hot Countries in ſhady Places: The Seed of this Plant being apply'd, is very proper for killing Lice; and it is alſo made uſe of in *Maſticatories* to make People Spit.

STAECHAS; a Plant that very much reſembles Lavender, its Leaves are thick, longiſh and white; it ſhoots up from a ſingle Root ſeveral Branches which are as hard as Wood, the Flowers are like thoſe of Thyme; they grow in ſmall longiſh Cups in the form of an Ear and are of a blue Colour.

This Plant grows in the Iſles of the *Hyeres*, otherwiſe call'd *Stechades* near *Marſeilles* in great Plenty; but the beſt is brought from *Arabia*: It flouriſhes in *May* and *June*.

The *Stœchas* is of a bitter Taſte and a little aſtringent; it has the Vertue to remove Obſtructions, to cleanſe and fortify all the Parts of the Body; its put into Antidotes: It purges Choler and Flegm, it purifies and fortifies the Brain and the Senſes; it's good for all Diſtempers proceeding from a cold Cauſe, and uſed with ſome Squillitick Vinegar for the Falling Sickneſs.

Its Decoction, Syrop or Water diſtill'd from it, comforts the Brain and Memory, and removes the Obſtructions of the Liver and Lungs: Thoſe that are Bilous muſt not make uſe of it, becauſe it will torment 'em, make 'em vomit, much impair 'em, and occaſion a great Heat in all the Parts of the Body.

STEEL, an Iron that is very hard in its Nature, and ſometimes made ſo by Art; it has the ſame Qualities as Iron: Some have given *Steel* the Name of *Chalybs*, becauſe it is brought from a Town in *Aſſyria* call'd *Chalibone*, where very good *Steel* is made: But that of *Damaſcus* is preferr'd before all others, and we find by Experience, that Swords made of it cut Iron it ſelf.

Our way of *Steel-making* is to chooſe ſuch Iron that is apt to melt and yet hard, and which nevertheleſs may be eaſily wrought with the Hammer; for the Iron which is made of Vitriol Ore may melt, yet it is ſoft, fragil or eager; let a Parcel of ſuch Iron be heated red hot, and let it be cut into ſmall pieces, and then mixt with that ſort of Stone which eaſily melts; then ſet in the Smith's Forge or Hearth, a Crucible or Diſh of Crucible Metal, a Foot and an Half broad and a Foot deep; fill the Diſh with good Charcoal, compaſs the Diſh about with looſe Stones, which may keep in the Mixture of Stone, and Pieces of Iron put thereon.

As ſoon as the Coal is thoroughly kindled, and the Diſh is red hot, give the Blaſt, and let the Workman by little and little put in all the Mixture of Iron and Stone he deſigns; when it is melted, let him thruſt into the middle of it three, four or more Pieces of Iron, and boil them therein five or ſix Hours with a ſharp Fire, putting in his Rod, ſtir often the melted Iron that the pieces of Iron may imbibe the ſmaller Particles of the melted Iron, which Particles conſume and thin the more groſs Particles of the Iron Pieces, and are as it were a Ferment to them, and make them tender.

Let the Workman now take one of the Pieces out of the Fire, put it under the great Hammer to be drawn into Bars and wrought, and then hot as it is, plunge it immediately into cold Water: Thus Temper'd, let him again Work it upon the Anvil and break it, looking upon the Fragments, let him conſider whether it looks like Iron in any part of it, or be wholly condenſed and turn'd into *Steel*: Then let the Pieces be all wrought into Bars, which done, give a freſh Blaſt to the Mixture, adding a little freſh matter to it, in the Room of that which had been drank by the pieces of Iron, which will refreſh and ſtrengthen the Remainder, and make yet purer the Pieces of Iron put again into the Diſh, every which Piece, let him as ſoon as it is red hot, beat into a Bar on the Anvil, and caſt it hot as it is into cold Water; and thus Iron is made into *Steel*, which is much harder and whiter than Iron.

STEEPING of CORN, the Wetting it in ſome Liquid; ſome before they ſow their Corn ſteep their Seed in Dung-Water, or Water wherein Cow Dung has lain for ſome time, which nevertheleſs cannot be much advantageous to the Corn; others propoſe to drain Dunghils, or to diſſolve Sheeps Dung in Water, and to add to it as much Salt as will make it a ſtrong Brine: There are who prefer Pigeons Dung, while ſome again would have it ſteep'd in Ale or New-wort: Some affirm Corn ſpritted a little as they do Malt, and then ſow'd, comes up ſoon, and getting the Predominancy over the Weeds at the very firſt, keeps the ſame down: But in reſpect to any Infuſions of Corn for this purpoſe, becauſe it will be troubleſome to ſow it when wet; it muſt be dry'd a Day or two on the Floor, or elſe ſlack'd Lime ſifted thereon, which preſerves the Corn from Vermin, Smut, &c. but the beſt Compounded Liquor for ſteeping of Grain ſeems to be this; as much Water is to be poured into quick and unſlack'd Lime as is enough to make it ſwim four Inches above the Lime, and with ten Pounds of the ſaid Water pour'd off, one Pound of Aquavitæ may be mix'd, and in that Liquor let the Wheat or Corn be ſoak'd for four and twenty Hours, and being dry'd in the Sun or Air, it muſt be ſteep'd again in the ſaid Liquor for four and twenty Hours longer, and ſo the third time; then ſow the Corn at great diſtances one from another, about a Foot between each Grain; ſo one Grain will produce thirty, thirty

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fix, &c. to fifty two Ears, and theſe very Fruitful, with a tall Stalk equally the Stature of a Man in Height.

In *Houghton*'s Papers of Husbandry there are ſeveral Experiments made about ſteeping Wheat and Barley in a certain Liquor, which, according to his Account occaſion'd a very great Increaſe; which Liquor was prepar'd after this manner: Take a convenient Quantity of Rain Water, and in every Gallon of it diſſolve two Pounds of Stone-Lime, let it ſtand two or three Days, ſtirring it thrice a Day; pour off the Water into another Veſſel, and to every Gallon of this Water put about four Ounces of Salt Petre, and one Pound of Pidgeons Dung, mix them well together by ſtirring them three or four times a Day, and then ſtrain out the Liquor to keep for uſe. He took, as he ſaid, a Handful of Wheat and put it into a Quart of this Liquor to ſteep; and when it had lain about eighteen Hours, he took it out and laid it to dry in the Air for the ſpace of one Day, and then ſteep'd in the Liquor again about twelve Hours; and having laid it to dry as before, he ſteep'd again a third Time about ſix Hours, and then ſet it in his Garden, which was but common Earth; he ſet by ſingle Grains about ten Inches apart, and a Finger's length in depth: Very few of them fail'd of coming up, and thoſe which grew produc'd an Increaſe beyond expectation; for from ſeveral Grains he had ſixty or ſeventy, and from ſome eighty Stalks, with very large Ears full of large Corn; many of the Ears being ſix Inches long, had ſixty Grains in 'em, and none leſs than forty.---- The ſame Author, with ſome of this Water of Salt Petre, Lime and Pidgeons Dung, water'd ſeveral Trees and Plants, and found 'em grow and flouriſh much faſter than any other of the ſame kind; he alſo ſteep'd Barley in the ſame Liquor, and found a great Increaſe; ſo he did of Wheat infus'd in Lime-Water alone, ſome in Brandy alone, and ſome in Brandy and Lime-Water mixt.

STEPHENS'S-WATER, a Medicine prepar'd in this manner: Take Cinnamon, Ginger, Galangals, Cloves, Nutmeg, Grains of Paradiſe, Seeds of Aniſe, Sweet Fennel and Caraways of each one Dram; Leaves of Thyme, Mother of Thyme, Mint, Sage, Penny-Royal, Pellitory of the Wall, Roſemary, Flowers of Red Roſes, Camomile, Origan and Lavender, of each one Handful; ſteep 'em in twelve Pounds of *Gaſcoin* Wine for ſome Days and then diſtill 'em.

This is now made with Spirit of Wine inſtead of what the Diſpenſatory orders, and drawn as ſtrong as *Proof-Spirit:* It's a good *Cephalick* and *Cordial*; the Ingredients being well ſuited to thoſe purpoſes, except the Red Roſes, which have nothing to do here: It is likewiſe ſomewhat Hyſterical, and therefore frequently uſed by the Midwives amongſt their Women, tho' ſome, for the Pleaſantneſs only of it to the Pallate, leave out the Penny-Royal; but then they rob the Medicine of a principal Ingredient: If it be dulcify'd, it makes an admirable Cordial Dram, and is alſo a good *Carminative:* It's much preſcrib'd from two Drams to two Ounces or more, at a Doſe.

STEWING, a way of Seaſoning and Boiling Victuals; for Example, Take a Breaſt of Veal, or ſome other Meat, and gaſh it if it be thick, or cut it into ſlices; put it into an Earthen Veſſel or another common Pot, with good Broth, or as much Water as riſes above it to the thickneſs of three Fingers or more, in ſuch a manner that there is enough to *Stew* the Meat, without the Addition of any more; add to it half a quarter of a Pound of Marrow or Butter, if there is occaſion, ſome Salt, three or four Cloves, a little Pepper, a Bay Leaf, a Sprig of Thyme, Chibol or an Onion; half a quarter of a Pound or thereabouts of ſtreaked Bacon; *Stew* the whole together, and ſtir the Meat from time to time as ſoon as it begins to boil.

When it is half *Stew'd*, add thereto ſome Sparagraſs, or the Bottoms of two or three Artichoaks, peeled and cut into Quarters; you may alſo put in Muſhrooms; add ſome more Broth or hot Water, if there is occaſion, to it; ſome put in half a Sotier of Wine, but that will make the Victuals tough, and it's not good unleſs with Veal; *Stew* the whole together thoroughly, in ſuch a manner that the Sauce may remain neither too long nor too ſhort there: You muſt take out the Onion and fine Herbs before you ſerve it in.

If it be Veal you have thus *Stew'd*, you may towards the End, add to it a white Sauce of Egg Yolks and Verjuice mix'd together, inſtead of the Wine.

You may alſo Farce a Breaſt of Veal, and then *Stew* it between two Diſhes or in an Earthen Pot with ſome Broth or Water, and ſome ſlices of Bacon, adding the other Seaſonings; as a litte Marrow, Sparagraſs, Bottoms of Artichoaks; and laſtly, a white Sauce, and ſtill keep the Earthen Pot for ſome time longer upon hot Coals, without boiling the Sauce that it may not turn.

ST. JAMES-WORT, or JACOBEA; ſo call'd becauſe ſome ſay St. *James* was the firſt that made uſe of this Plant, which produces ſeveral Stems about three or four Foot high, very ſtrait, ſometimes hairy and ſometimes not; bearing oblong Leaves deeply indented, of a dark green, and divided into Boughs; at the Top of which appear radiated Flowers, whoſe Diſk is compoſed of ſeveral Flouriſhes, and the Crown of half Flouriſhes ſupported on Embrios, contain'd in a Cup, divided into ſeveral Parts: The Embrios, in time become Tufted Seeds faſtned to their Beds.

If this Plant be placed where it ought, that is, in a large Parterre, it makes a very handſome ſhow; but if planted there and ſuffer'd to grow at random it creates great Confuſion: The way to make it uſeful, is to ſupport it as it grows up, with Sticks no more than two Foot long, which are cover'd with its Branches; for without this Method they would grow very irregular, and much annoy their Neighbours: The reſt of its Culture being like *Ox-Eye*: See that Head.

ST. JOHN's-WORT, in Latin *Hypericum*, a Plant of a dark red Colour laden with Branches and growing a Foot high; its Leaves are like thoſe of Rue, pierced all over with ſmall Holes; the Flowers are yellow like thoſe of the Leacoion, which being ſqueez'd between your Fingers, yield a Liquor like Blood, the Cods are a little hairy, long and round, about the bigneſs of a Barley Corn, in which the Seed is contain'd, which is black: It grows in cultivated as well

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well as in unfrequented Places, and Bloſſoms in *July* and *Auguſt*.

This Plant has a diſſolving and operative Quality; the Seed being drank in Wine is good for the Stone and Poyſons, and for Spitting of Blood, as alſo for the Sciatica; the Water diſtill'd from this Plant, is good for the Falling Sickneſs and Palſey.

The Herb being pounded and apply'd to the Bitings of Venomous Creatures cures 'em: In ſhort, there are few Plants that have its Vertues.

STIFF-LEGS; under which are alſo comprehended *Dry'd*, *Decay'd* or *Bruiſed* Legs of *Horſes*; needing no Explanation or Deſcription, we ſhall ſet down the Remedies Authors have preſcrib'd for the Cure of them: Take of Spirit of Wine a Quart, Oil of Nuts half a Pint, Butter half a Pound; mix 'em in a Glaz'd Earthen Pot, cover'd with another that is leſs, exactly fitted to it; lute the Junctures carefully with Clay mix'd with Horſe-Dung or Hair, and after the Cement is dry, ſet the Pot on a very gentle Fire, and keep the Ingredients boiling up very ſoftly for eight or ten Hours; then take off the Pot and ſet it to cool, firſt rub the Maſter-Sinew with your Hand till it grows hot, then anoint it with this Compoſition, chafing it in, and repeat the ſame every Day.

Others order Oil of Earth Worms to be taken, which is thus prepar'd; take a ſufficient Quantity of Worms, waſh 'em, and leave them in clean Water for the ſpace of ſix Hours to vomit up and caſt forth all the Filth contain'd in them; then put them into an Earthen Pot with ſo much Oil of Olive as may riſe the breadth of two Fingers above them, the Pot remaining half empty; cover the Pot and lute the Junctures with Clay mix'd with Hair or Saddle Stuffings; then bury it in warm Horſe Dung, and after it has ſtood there three Days and three Nights take it out, and as ſoon as 'tis cold uncover it, taking care to avoid the noiſom Smell, and ſtraining out the Oil when there is occaſion to uſe it, rub the Legs till they grow hot, then chafe them, eſpecially the Sinews with the Oil; afterwards rub each Leg with a quarter of a Pint of Aquavitæ to make the Oil ſink in: This Application muſt be repeated daily for twelve Days; but if the Oil does not Operate ſufficiently, you may augment its Vertues, by adding to each Pound of it Oil of Caſſox, Fox's Camomile and Lilies, of each an Ounce and an half; Ointment of Marſh Mallows and Populeum, of each two Ounces; mix the whole Compoſition over the Fire, and to make it ſtick the better, you may ſtiffen it with a ſufficient Quantity of Bees-Wax: After the Application of this Ointment the Hair will fall off the Leg, but it will grow on again without leaving any Mark: It's to be obſerv'd, that the Oil of Earth Worms alone, apply'd with Aquavitæ, does not make the Hair fall off: the uſe of this Ointment is the ſame as that of the Oil, for you muſt chafe the Sinew till it grows hot; then apply the Ointment about the bigneſs of a Wallnut to each Leg, and repeat the Application once a Day, and ſo continue for near a Fortnight. If the Ointment is compoſed with the Addition of the abovenam'd Oils, but not thicken'd with Wax, you muſt uſe about half an Ounce of it in every Application.

Under this Head may alſo be comprehended a few Directions for comforting or ſtrengthening the Sinews or Legs of this Animal; for which take a Gooſe that is moderately Fat and made ready for the Spit, ſtuff her Belly with the Leaves of Mallows, Sage, Roſemary, Thyme, Hyſop, Lavender, Mugwort and other convenient Herbs, with a large Quantity of green Juniper Berries beaten; then ſow up the Skin and ſet her in an Oven to bake in a Glaz'd Earthen Pan, that you may not loſe the Fat or Greaſe, with which you muſt anoint the Legs of the Horſe every Evening; and next Morning chaſe with Aquavitæ over the Greaſe, continuing to do after the ſame manner for ſeven or eight Days; and to incourage the Man imploy'd to rub the Horſe, you may give him the Gooſe to eat.

Others for the ſtrengthning of the Sinews of a Horſe's Legs do, during the Heat of Summer, make him ſtand two whole Hours every Day up to the Hams in a Stream or Current of Water, which will do him more good than a multitude of Ointments; it will be convenient to make him lie abroad in the Dew all the Month of *May*, or if you chuſe rather to keep him in the Stable, you may lead him every Morning to a Meadow, and gathering the Dew with a Spunge bathe and rub his Legs therewith: Spirit of Wine mix'd with a little Oil of Wax, will ſtrengthen the Sinews, diſſolve the hard Knobs which grow on them, and removing thoſe Obſtructions, facilitate the Motion of the Leg.

STIFFLING; a Malady that accidentally befalls a *Horſe*, either by ſome Strain by leaping, or by a Slip in the Stable, or on his Travel, or elſe by ſome Blow or Stroak with a Horſe, which either puts out the *Stiffling-Bone*, or much hurts or ſtrains the Joint; the Sign of which is by the diſlocated Bone bearing it ſelf out, which will make him grow Lame and unwilling to touch the Ground but only with his Toes, till it be put in again.

To cure this Incident, after you have ty'd down his Head to the Manger, take a Cord and faſten it to the Paſtern of the *Stiffled Leg*, and draw his Leg forwards, ſo that the Bone will come right by helping it with your Hand, which being in, carefully keep it ſo with your Hand; then tye the other end of the Cord to the Rack, ſo as he may not pull his Leg back to diſlocate the Bone, for an Hour or two after, till it be ſettled and dreſt: Then take Pitch melted ready in a Pot, and with a Clout upon a Stick, anoint his *Stiffling* three or four Inches broad at leaſt, and ten long; and preſently before the Pitch can cool, have a ſtrong piece of Canvas cut fit for the Purpoſe, which being very warm by a Fire, clap it ſo neatly upon the Place, that the Bone cannot go forth again: This Plaiſter muſt not lye long ways towards the Foot and Flank, but croſs ways upon the Joint, as it were about the Thigh, otherwiſe it cannot hold in the Bone; this done, anoint the Plaiſter on the out ſide all over with the ſaid melted Pitch, and while it is warm, clap Flax of the Horſe's Colour all over the out ſide of the Canvas: Let the Plaiſter ſtay on till it falls away of it ſelf; but if the Bone be out, then put in a *French* Rowel, a little below the *Stiffling* Place, and let it remain fifteen Days, turning it once every Day, and at the Expiration of the fifteen Days, take it out and heal up the Orifice with your green Ointment.

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The common way in this Caſe is to ſwim the Horſe in ſome deep Water or Pond, till he Sweats about his Ears, which will put the Bone into its right place again: When you think he has ſwum enough, take him out of the Water, and throw an old Blanket over him to prevent his catching of Cold, and lead him gently home: Being in the Stable, put a Wooden Wedge of the breadth of Six-pence, between his Toe and his Shoe on the contrary Foot behind, and when you find him throughly dry, anoint him on the griev'd Part with Hens Greaſe, or Oil of Turpentine and Strong Beer, of equal Parts a-like, well ſhaken and mixt together in a Viol: Chafe it very well with your Hand; one holding at the ſame time before, a hot Bar of Iron or Fire-ſhovel to make it ſink in the better; or you may apply to it Brandy and common Soap and ſtrong Beer mixt together, and uſe the ſame as you did the Turpentine.

STINGING of BEES; a dolorous Wound often given by theſe little Animals to thoſe that come near them, when provok'd, and ſometimes otherwiſe; the common Method to prevent, when you are imploy'd about Hiving the Swarm, or Stifling of them, is to wear Gloves on your Hands and a Cap upon your Head, with a Maſk on the Face that ſtands ſo far out that the *Sting* cannot reach your Face, and ſo Wound you.

But if you are Stung by 'em, you muſt preſently take out the *Sting* that is uſually left behind, and ſqueeze the Wound ſo that the little red Water which was darted into it with the *Sting* may come out; you may ſuck, or cauſe it to be ſuck'd, for it is this Water that burns and inflames the Part, and apply ſome Fullers Earth moiſtned with a little Spittle to it.

M. *Chomel* ſays, he had found by Experience they had ſome Reſpect for him, and ſo they might for other their Governors, and for a great Water Spaniel which always follow'd him, tho' they are Enemies to Dogs; that he viſited them daily from one Range to another; that Thouſands of them hover'd about him, but he interrupted them not, and ſo paſſed on uninjur'd. You muſt not drive 'em away with your Hand nor any Inſtrument, for that will provoke and make 'em fly at your Face; run as faſt as you can they will fly faſter, and flock together to pull out your Eyes.

The moſt natural Remedy is, to heat a piece of Iron in the Fire, and for want thereof, take a live Coal, and hold it as near and as long as you can endure it upon the Place, which will ſympathetically extract the fiery Venom that by the Sting was left in the Wound, or force it out of the Place affected, and ſo give an immediate Eaſe or Cure.

STINKING BREATH, a Misfortune incident to too many Perſons of both Sexes, and proceeding generally from one of theſe four Cauſes, *viz.* Putrify'd Lungs, Defective Teeth, a Diſtemper of the Head and Obſtruction of the Stomach.

Now to remedy an Offenſive Breath proceeding from the firſt Cauſe; take an Ounce of Unguentum Nicotianæ, and two Drams of Oleum Succith, mix 'em and anoint the Breaſt outwardly therewith: Give Cleanſers inwardly, as Oil of Sulphur allay'd with Roſe Water, Morning and Evening; as alſo Antimonium Diaphoreticum ten Grains, five times a Day, for ſeveral Days together; then heal by giving Oil of Almonds mix'd with a few Drops of Oil of Cinnamon or Pills of Turpentine; laſtly, let this Bolus be adhibited Morning, Noon and Night: Take Nutmeg, Mace, and Ginger, of each fifteen Grains, two Drams of Honey, and ten Drops of Oil of Cinnamon, mix 'em and continue it for ſome Weeks.

When the Defects of the Teeth are the cauſe of a noiſom Breath, if they be *Furr'd over*, rub 'em every Morning with Cremor Tartari in Powder, and waſh 'em with White Wine: If *they are Black*; allay Oil of Sulphur or Vitriol in Roſe Water, and ſcower them well therewith with the end of a Stick and a Rag, till all the Blackneſs be gone; then rub them with Oil of Almonds, perfum'd with Oil of Cinnanom. If *they be looſe*, firſt rub them with this Powder; take Galls, Pomegranate Flowers, Sumach, Cyperus, of each one Ounce; Roch Allom, half a Pound; Powder them all for uſe, then uſe this Gargariſm: Take Galls one Ounce, Myrrh and Pomegranate Peels, of each half an Ounce, boil 'em in White Wine Vinegar for a Gargariſm; Laſtly, waſh the Gums Morning, Noon and Night with good Red Wine, by which means the Teeth will be faſtned and the Gums reſtor'd: *If they are in danger of Rotting*, take Aſhes of Hartſhorn and Magiſtery of Coral, of each one Ounce, Muſk, or inſtead of it Oil of Cinnamon, ten Grains, mix 'em for a Dentrifice to rub the Teeth with; it will keep them White and Sound: *If they are Rotten and Hollow*, make little Pellets of ſtrain'd Opium, Myrrh and Oil of Cinnamon, and put them into the Hollow Tooth: *If they Ach*, uſe the aforeſaid Pellets, or make little ones of Laudanum Paracelſi, and put them into the Hollowneſs; or if they be not Hollow, tye a little Pill of the ſame up in a fine thin Rag, and hold it between the Aching Teeth: *If they Stink*, waſh them with Wine or Spirit of Wine, in which a few Drops of Oil of Cinnamon and Adeps Roſarum is diſſolved.

To Rectify a *Stinking Breath* ariſing from a Diſtemper of the Head, the cauſe of the Diſtemper ought to be conſider'd, whether it may ariſe from the Foul Diſeaſe, Impoſtumes or the like, and the Method inſtituted in the Cure of thoſe Diſeaſes muſt be follow'd, and the Cauſe being taken away, you will find the Diſeaſe ſoon ceaſe; nevertheleſs theſe following Pills are Excellent: Take Calx of refin'd Silver made by Spirit of Nitre, and well dulcify'd by waſhing in warm Rain Water, an Ounce, Refinæ Scammonii an Ounce and an half; mix 'em for a Maſs of Pills, of which take eight or ten Grains at Night going to Bed, every third, fourth or fifth Day.

To Rectify a *Stinking Breath* ariſing from the *Obſtruction of the Stomach*; you muſt open and cleanſe it, take every Evening going to Bed half a Dram of Pil. Ruffi for ten or twelve Days together: Or thus, firſt Vomit with Vinum Benedictum one Ounce or more, according as Strength requires, twice or thrice; then take half a Dram of Pilulæ Rudii at a time, in the Morning faſting, drinking after ſome warm Broth or Poſſet Drink; which repeat four or five times every third or fourth Day.

When the Breath *Smells* of any thing that is *Eaten*, chew Coriander Seed or Zedoary in the Mouth, drinking a good Draught of Wine after: The Scent of the Wine is taken away by eating four Apples or Quinces, or by chewing Troches of Gum

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Tragacanth perfum'd with Oil of Cinnamon.

STINKING PILLs; a Medicine made uſe of in ſome Diſeaſes to which *Horſes* are ſubject, which being preſcrib'd without any Deſcription how they are made, they are prepar'd in the following manner: Take an equal Quantity of the fineſt and cleareſt Aſſa Fætida, Barberries of *Provence* or *Italy*, and Liver of Antimony, which are boil'd to Powder, and mix'd carefully with a Peſtle in a large Mortar, pouring on by degrees a ſufficient Quantity of Vinegar to incorporate them; let the Pills weigh fourteen Drams, be dry'd at the bottom of a Hair Sieve, and they will keep as long as you will: Aſſa Fætida, the principal Ingredient of theſe Pills, is a Gum that grows in the *Indies*, on a Buſh with ſmall Leaves reſembling Rue, and that in ſtony and dry Places; theſe Pills are univerſally Uſeful, and ſo portable that no Body ſhould be without them; and they may perhaps be a Cure for the fatal kind of Cholick called the Red Gripes.

STIPTICK POWDER, a Reſtringent Preparation of Iron, known by the Name of *Colebatch's Stiptick Powder*, aſcribed to the Invention of Sir *John Colebatch*, and prepar'd in the following manner: Take any Quantity of Filings of Iron, and pour upon them Spirit of Salt to the height of three or four Fingers above them; let them ſtand in a gentle Digeſtion till the Fermentation is over, and the Spirit of Salt is become ſweet, then pour off what is Liquid and evaporate it in an Iron or Glaſs Veſſel until half is conſum'd, at which time put to it an equal Quantity of Saccharum Saturni, and evaporate it to a dry Powder: If upon its firſt coming dry, the Evaporation be ſtopt, it has exactly the appearance of *Colebatch's Powder*, but if it be continued longer, and the Heat raiſed, it will turn Red.

You muſt keep it cloſe ſtopt from the Air, or elſe it will imbibe it and ſo flow as to loſe its Efficacy. Dr. *Quincy* ſays, that he had very good Information that this is the *Stiptick* about which ſo much Noiſe was made ſome Years ago by the Author of *Novum Lumen Chirurgicum*, and for the Sale of which a Patent was procur'd; only that *Oil of Vitriol* was us'd in that, inſtead of the *Spirit of Salt* in this, but that that difference is inſignificant: He adds, that he kept ſome of *this* by him for a time till he found a proper Opportunity to try it, when an extraordinary one hapned by a blundering Farrier cutting the *Jugular Artery* of a very fine Young Horſe; but having ſtopped the Flux of Blood with griping the Part with his Hand till the Doctor had diſſolved ſome of this Powder in warm Water, and with the Curriers Shavings of Leather dipt in it, apply'd it on the Place; not one drop of Blood afterwards follow'd, and the Part was afterwards eaſily incarnated and healed up.

STIPTICK WATER, a Water for ſtopping of Blood: To prepare a *Stiptick Water* for this purpoſe, in any part of the Body; take one Pound of excellent Quick-Lime and put it into a clear Earthen Pot, pour upon it five or ſix Pounds of Fountain Water, cover the Pot cloſe, and let it lye to infuſe about an Hour without touching it; then after ſtir it with a Stick for a little time, then let it lye as before for four and twenty Hours, ſometimes ſtirring it, in the end you ſhall let it ſettle to a Sediment,; the Water being very clear above, pour it off by Inclination without ſtirring: Take of this Water one Pound, which being put into a Viol, you ſhall add to it a Dram and an half of Sublimate finely powdred, then ſhake it very well all together, ſo that the Powder may diſſolve, and be of an Orange Colour, or more reddiſh than yellow, and in the end clear and limpid; becauſe the Red Powder will precipitate to the Bottom: Your Water being clarify'd, you muſt ſeparate the Water from the Grounds into another Veſſel, without troubling the Sediment; and to the Water, you ſhall add one Dram of the Oil of Vitriol, and an Ounce of Saccarum Saturni; ſhake all together that they may mix the better, afterwards let all ſettle, and pour off the clear Water and keep it for your uſe.

STOCK-GILLY-FLOWER, in Latin *Leucoium*, a Plant very well known, and uſually diſtinguiſh'd into ſingle ones; only valuable for their bearing Seeds, when the double ones are raiſed, which are, 1. The Double Stock-Gilly-Flowers of divers Colours, 2. The Double ſtriped with White, 3. Another Double, not raiſed from the Seed, 4. The Yellow, whoſe Seeds produce Double Yellow.

They are Plants that have many Branches on a Stalk, and bear many Flowers on a Branch, beginning to flower in *April*, they flouriſh in *May* and ſo continue till the Nipping Froſt checks their Pride; In order to raiſe them, good Seeds of right Kinds are ſet, which are to be ſown at the Full of the Moon in *April*, but not too thick, in good light Ground, and when grown three or four Inches high, they muſt be remov'd at Full Moon into Barren Earth; or they may be ſet again in the ſame Earth, after turning it and mixing Sand therewith to Barren it; which muſt be done ſpeedily upon their taking up, that they may be preſently ſet again at convenient diſtances; and in ſome time ſerve them ſo again, to prevent their growing high; and alſo about Full Moon, whereby they will be more hardy, grow low, and ſpread in Branches to be able to endure Winter, and the better to remove all the Spring, than ſuch as run up with long Stalks, which ſeldom eſcape the Winter Froſts: It may be ſeen in the Spring by the Buds, which will be double and which ſingle, for the former will have their Buds rounder and bigger than the reſt; then remove them with Care, not breaking the Roots; but taking up a Clod of Earth, and ſet them in your Flower-Garden, where they ſhall abide all Summer in good Earth; which being ſhaded, will grow and bear Flowers as well as if not remov'd at all: Thoſe that are ſingle muſt ſtand to bear Seed, that muſt be Yearly ſow'd to preſerve the Kinds; for after they have born Flowers, they are apt to dye, but may be preſerved by Slips or Cuttings, that will grow and bear the next Spring following; the manner thus: Such Branches are to be choſen in *March*, as do not bear Flowers, which being cut ſome diſtance from the Stock, ſlit down the Backs at the end of the ſlip, about half an Inch, in three or four Places equally diſtant; then peel the Slip as far as it is ſlit, and turn up the Bark, which muſt be ſet three Inches in the Ground, by making a round Hole of that depth, and putting the Slip in it, with the Bark ſpread out on each ſide or end thereof; which being cover'd up, ſhaddow'd and water'd for ſome time, if the Ground be good, will grow and bear well.

STOLONES,

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STOLONES, the Suckers which ſpring up from the Root of any Tree or Plant, and which if not cut off will hinder the thriving of the Tree.

STOMACH, or VENTRICLE; the Recepticle of Victuals and Drink; being that which digeſts and converts it into a White Juice like Cream, which they call *Chile*, which paſſing to the Heart thro' the Lacteal Veins, is turn'd into Blood, by mixing and circulating with it.

The two Orifices of the *Stomach* are different as well in their Situation as Bigneſs; that above is ſituated on the Left Side towards the Backbone, and the lowermoſt on the Right Side: The firſt is larger than the other, to the end that nothing may eſcape before it be well preſerved and digeſted.

The *Ventricle* has its Indiſpoſitions, either at the Orifice which is properly the *Stomach*, or in its lower Parts.

Thoſe which ſeize on its Orifice are Pains, Canine and depraved Appetites, loathing of Food, Thirſt and the Hickup.

Its inferior Part is infeſted with Nauſeatings, Vomitings, Crudities, Swelling, Lientery, Cholick, Choler, Tumours, Impoſtumes and Ulcers.

The Pain which ſeizes on the Orifice of the *Ventricle*, is cauſed either by an Acid or Cholerick Humour, ſometimes by an Ereſypelas, Inflamation, Crudities or Worms which ſtick to it; or elſe by having receiv'd ſome Blow, or drank Icy, Snow or Cold Water faſting: It may alſo proceed from Vomitting, ſome violent Medicine, eating too many Onions, Chibols or Leeks.

If the Matter be hot, the Party will be droughthy, and his Mouth bitter, ſalt, dry and burning; and if there is a Fever, it muſt proceed from the over-flowing of the Gall, which has excited an Inflamation or Ereſypelas.

If the Matter be cold, it will diſcover it ſelf by a pituitous Vomitting, without cauſing either Thirſt or Heat, unleſs it be by Sympathy with the Lungs or by Salt Flegm.

If it be a Trabiliary, that which is brought up by Vomitting will ſeem to be ſharp, and the Party at the ſame time will find a kind of a hardneſs at the Spleen with an heavineſs on the Right Side.

If it proceed from Winds, the Guts will be filled therewith, the Reins extended and ſwollen, and the Party will be ſubject to frequent Belchings.

Young Perſons are more ſubject to this Indiſpoſition than thoſe who are advanced in Years.

When the Mouth is raw and the Bile inflames the Tunicks of the *Stomach*, there is much reaſon to fear the ill Conſequences; if by a Cordialgick Pain the Party loſes his Underſtanding, and falls into a Fit, he dies ſuddenly.

A Woman with Child that is attack'd with it will Miſcarry, if the Humour which is at the Oriſice of the *Ventricle* is ſo fix'd that it cannot be remov'd by any Remedy; an Impoſtume will be form'd there.

It is a dangerous thing, that the Worms ſhould riſe up to the *Stomach*.

If in the Cardialgia or Gnawing at the *Stomach*, there happens a Palpitation, Difficulty of Breathing and Head-Ach, the Party dies preſently; it alſo kills Old Men who are frequently ſeiz'd therewith.

When ever Puſtles in the form of Bladders appear upon the Right Foot of a Perſon, who is troubled with the Cardialgia, he will Dye the twenty ſeventh Day after: In like manner, if Puſtules ariſe upon the Eye-brows, which afterwards turn into ſmall Ulcers; it preſages Death before the ſeventh Day.

The Heart-Ach or Gnawing at the *Stomach*, cauſed by malignant Humours contained between the Tunicks of the *Ventricle*, is hard to be cur'd, either by Bleeding or Cauſtick, if it be inveterate.

1. In a Cardialgia, or Pain at the *Stomach* proceeding from Heat, they make uſe of Foods and Remedies that are quite oppoſite, and among others they ſteep a Spoonful of Barley Meal, half parch'd, in a Glaſs of the Juice of Pomegranade, Juice of Goosberries or Barberries, giving the ſame to the Patient in the Morning faſting, and it muſt be often continu'd.

Or elſe let him eat Fiſh boil'd with the Juice of Lemon, Vinegar or Verjuice.

Let his Drink be Barley-Water with Coriander Seed or Cinnamon.

They may give him alſo Sugar'd Toaſts with good Wine, and Purge him from time to time with a Decoction of two Ounces of Tamarinds; wherein may be infuſed a Dram of Rhubarb, and an Ounce or two of Manna; and if you perceive from the very firſt ſome Inclination in him to Vomit, you muſt facilitate the ſame either with Emetick Wine or Emetick Tartar, or with Oximel, Squills, or the eaſieſt ſorts of Vomits; and give him afterwards ſome Cordial Potion, ſuch as the Confections of Hyacinth, the Conſerve of Pinks or Provence Roſes.

2. As to that Pain which is attended with an Ereſypelas or an Inflamation; the ſame Proceſs muſt be obſerved, except Vomitting, inſtead of which adminiſter ſeveral cooling Glyſters; let him be Blooded in ſuch a proportion as his Strength and Age will permit, and inſtead of Rhubarb and Manna in his Purges, uſe cleanſed Caſſia.

3. For that Pain at the *Stomach*, which proceeds from Flegm, the Patient muſt be preſently Vomitted, and two Days let him be purg'd with Diaphenicum, Manna, or the Syrup of pale Roſes, or with Tablets of Succo Roſarum, and for ſome Days, give him in a little Wine twenty Grains of the Powder of Galangal, with as much of the Root of Zedoary, with ten Grains of Saffron; or elſe let his Soop and Victuals be ſeaſon'd with Nutmeg, Pepper or Cloves.

4. They very often purge that which proceeds from a Melancholick Humour, with a Decoction of Polypody; wherein they infuſe over Night upon hot Aſhes, two Drams of Sena, and a Dram of Cinnamon, after which they ſtrain it, and diſſolve therein two Drams of the Confection call'd Hamech, with an Ounce of the Syrup of Apples: They put three or four Spoonfuls of the Juice of Bugloſs or Burrage in his Broths or Spoon-meat; and whoever perſuades the Patient to have the Salvatel Vein of the Left Hand open'd, will effect the Cure ſo much the ſooner, ſince it is certain that the Spleen ordinarily does almoſt always contribute to this Indiſpoſition.

5. That which proceeds from Worms, may be cur'd by the ſimple Powder of Ivy or the Powder of Rhubarb mixt, and of Orange Peel.

6. In all other Pains of the *Stomach*, you muſt not fail forthwith to make the Patient Vomit, and always afterwards to fortify the *Stomach* with prepar'd

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prepar'd Coral, the Powder of Crabs-Eyes, Bole Armoniack, prepar'd Pearl and Hartſhorn, or mix one of theſe Drugs with a little Conſerve of Roſes or Violets, or Bugloſs Flowers; or elſe let him take three Spoonfuls of the Juice of Cinquefoil, with a little Wine; or let him chew the Root of Zedoary faſting.

7. We have ſeen Perſons who after they have try'd all human Remedies and have found no eaſe, have been perfectly cur'd by applying three Cauſticks at a time, the one to the Orifice of the *Stomach*, another to the lower part of the Ventricle on the Right Side, and the third to the Left Side of it.

8. Take four Pounds of Wormwood Leaves, pound 'em in a Mortar and reduce them to a Paſte; take twice as much Sugar, let the whole be well incorporated and form an Opiate thereof, which he muſt take three Days ſucceſſively: You muſt ſuffer it to dry in the Sun, let him take it when he finds Indigeſtions and other Diſorders in the *Stomach*.

9. Fill a Porringer with hot Aſhes, moiſten it with Wine, wrap up the whole Porringer in a Linnen Cloth, and apply it to the Pain.

10. Apply to the *Stomach* a Bag full of fry'd Salt very hot.

11. Take ſome Crumb of Bread that is pretty thick, let it be ſteep'd in Camomile Oil, and being as hot as Bread is when taken out of the Oven, wrap it in a Linnen Cloth, and put it to the Pain.

12. Fill a Hog's Bladder with a Decoction of the Leaves of Laurel, Origan, Marjoram, Mint, Thyme, Camomile, Melilot, Seeds of Aniſe and Fenel, and apply it to the Pain; heat it again when it grows cold.

13. Make a Cake with an Handful of Wormwood, Mint and Roſes, which you are to knead with ſome Leaven, Rye and Wine, and apply it to the *Stomach*.

14. The following is an admirable Remedy for a Pain at the *Stomach* and Cholick: Take an Handful of Mint, Roſemary Flowers and Marjoram, pound all theſe Herbs in a Marble Mortar with the Yolks of two or three Eggs, a little Oil of Roſes and ſome Wheat Flower, and making as it were a Cataplaſm of the ſame, apply it.

Our *Engliſh* Writers have given us ſome good Receipts, and particularly to ſtrengthen the *Stomach* and help the want of Appetite, makes, according to Mr. *Boyle*, the Roots of Gentian ſound and not ſuperannuated, pulverable, with no more waſte of the Moiſture than is neceſſary, reduce theſe to Powder, of which let the Patient take from twelve or fifteen Grains to double that Quantity or more if need be, twice or thrice a Day: It muſt be taken on an empty *Stomach*, or if that cannot conveniently be done, at Meal-times: To correct the Bitterneſs, one may add to it powder'd Sugar, or make it up with ſome fit Conſerve; or mixt it with Syrup: It is very good, not only for want of Appetite but for Obſtructions, and ſome have uſually given it in Vertiginous Affections of the Brain, and to leſſen, if not quite to take away the Fits of Agues, and even Quartans: But in this laſt Caſe the Doſe muſt be conſiderably augmented; one may alſo, if he pleaſes, inſtead of the Powder, give the extract drawn with fair Water, and for thoſe that like that Form, made up into Pills with a ſufficient Quantity of powder'd Turmerick, or the like proper Additament, to which they have ſometimes added ſome Grains of Salt of Wormwood with good Succeſs, in Fluxes that proceeded from Crudities and Indigeſtion: Where the Winter Seaſon, or the Patient's cold Conſtitution invite, or that the Medicine is to be long kept; you ſhould rather chooſe to make the Extract with Wine moderately ſtrong than with Water.

For a Bitter Tincture for a Pain in the Stomach, take a Handful of *Roman* Wormwood, as much Ground-Ivy, two Drams of Gentian, one Dram of Galingal Root, four Ounces of the thin yellow Rind of Oranges, one Dram of Cardimum the leſs, Saffron one Dram, Cochinel one Dram, infuſe them all in one Quart of Brandy, ſet 'em in the Sun or on warm Embers, till it is well Tinctur'd; ſtrain it and take one Spoonful in a Glaſs of any Wine: It is an incomparable Bitter.

An excellent External Medicine to ſtrengthen the Stomach is to take Wormwood, Mint and Mugwort, and by beating them well in a Stone or Glaſs Mortar, make a Cataplaſm, to be apply'd ſomewhat Warm to the Stomach, and kept upon it for a pretty while.

An often try'd Remedy to ſtrengthen the Stomach, and alſo to take off Griping Pains in or near it is, to take *Emplaſtrum Stomachum* of the *London Diſpenſatory*, and drop upon it five or ſix Drops of Oil of Cinnamon, rubbing it well over with your Finger, and ſo apply it to the Patient's Stomach; and after three or four Days, or as ſoon as it grows dry, remove it, and having ſcrap'd the Plaiſter, and warm'd it on the wrong ſide, let fall ſome Drops of the Oil of Cinnamon upon it, or more Drops of the Cordial Spirit, and apply it again.

The following is a rare Plaiſter to ſtrengthen the Stomach and Cheſt: Take of Cinnamon, Nutmegs, Cloves and Mace, of each a ſufficient Quantity, powder them well, and ſtrew ſome of the Powder all over the Bottom of a Deal Box of a convenient Length and Breadth, and fit it with a Cover to ſhut cloſe; upon this Powder lay a piece of clean Flannel well dry'd, ſtrew it over thinly with ſome of the ſame Powder; then lay on another Piece of the like Flannel of the ſame Dimenſions with the former, and upon that likewiſe if need be, a little more Powder: This done, ſhut the Box till the time of uſe; then take out one of the Pieces of Flannel, and having lightly duſted off the Powder, lay it on the Patient's Breaſt, Stomach and Belly, and let it lie on there for ſome Days: When you perceive its Vertue begin to languiſh, you muſt ſubſtitute for it the other Piece of Flannel, and put the firſt into the Box to receive new Vertue, and ſo proceed alternatively as long as you need the Medicine, adding now and then ſome freſh Powder, if neceſſity requires. *Note*, that each Piece of Flannel ought to be long and large enough to cover the Breaſt, and to reach from about the Paps to the Navel, or lower.

A very good Plaiſter for a Stomach that is ſore with Coughing is, to take of *Burgundy* Pitch, Roſin and Bees-wax, of each one Ounce, melt theſe together, then take three Quarters of an Ounce of coarſe Turpentine, and half an Ounce of Oil of Mace; melt theſe with the other and keep

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keep it for uſe: When you have occaſion, ſpread it on Sheeps Leather full of Holes, and when you lay it on, grate ſome Nutmeg over it.

For an Heat about the Orifice of the Stomach make a Syrup with the Juice of Houſleek and Sugar, and give about a Spoonful of it from time to time.

An eaſy Remedy, which if long continued, does much deſtroy Acidities or Heart-Burnings in the Stomach; to take half a Dram at leaſt of finely powdred red Coral, and give it from time to time in any convenient Vehicle, till the Patient be relieved.

We had almoſt over-look'd a good Stomachical Tincture beſides the abovemention'd, which is to take two Drams of Agrimony, ſmall Centory Tops one Dram, Coriander Seeds bruiſed one Scruple, Saſſafras Shavings and Bark one Dram, Gentian Root half a Dram, Zedoary Root ten Grains; pour upon theſe three Quarters of a Pint of boiling Spring Water, cover it, and let it ſteep twelve Hours; then ſtrain it and put it into a Bottle, then drop a Drop of Oil of Cinnamon upon a Lump of Sugar, and put it into the Liquor: The Doſe is three Spoonfuls, an Hour or two before Meals.

STONE, a Weight with us in *England*; Fourteen Pounds of Wool makes a *Stone*, tho' Butchers allow but Eight Pounds, and Horſe-Racers Fourteen.

STONE, a hard and ſolid Mineral, which cannot be melted with the violence of Fire, is not malleable but may be calcin'd: There are ſeveral ſorts of Stones; it's generally believ'd that they are form'd by a Collection of the Particles of Earth or Clay that are United together by Sulphers: M. *Tournefort* advances a Thought that is quite new concerning them: He pretends that Stones have their Increaſe in the ſame manner as Plants, by the means of a Nouriſhing Juice which penetrates into 'em and yields 'em Nouriſhment; he confirms his Opinion by what he had ſeen in the *Labyrinth* of *Creet*, where the Letters of a Name that had been cut in a Stone were raiſed into a Bunch or Knob, in the ſame manner as thoſe cut in the Bark of Trees with the Point of a Knife.

The uſe of Stone is ſo well known that there is no occaſion to ſay any thing of it; but Stones are ſometimes an Obſtacle to the Improvement of *Agriculture*, and that is where they are too thick upon a hot burning Land, in which Caſe they muſt be pick'd up, laid in heaps and carry'd off; and they may be of good uſe to mend Ways with, to be laid to the Roots of Trees, &c. But it muſt be obſerv'd that there are ſome very cold Chalky Clays upon the Tops of Bleak Hills, much expos'd to high Winds and nipping Froſts, for which the Stones are a Safe-guard to the *Corn* that grows on them, by keeping the Roots of 'em warm in Winter, and ſheltring of them by their Shade in Summer, from the ſcorching Heat of the Sun: Some of thoſe ſorts of Lands from which the Stones have been carry'd off, would neither bear Corn or Graſs till they were laid on again: Meadow or Hay Ground muſt likewiſe be clear'd of Stones, which otherwiſe may prove very detrimental to the Sythe in Mowing, &c.

Under this Article we may comprehend *Drawing of Stones* for Building, &c. that is, the getting them out of the Quarry, which ſome do in this manner: Having *uncoop'd* it, that is, taken off the Earth from the Stone, they obſerve by the Grain where the Stone will cleave, and there they drive in a good many Wedges, till they have cleft him off from the reſt of the Rock; and having thus looſned him, they proceed next to *breaking*, which they perform thus: They apply the Rule to him at both Ends, mark out the Breadth they would have, as ſuppoſe ten or twelve Inches or more, according to the Uſe they deſign the Stones for; and by thoſe Marks they ſtrike a Line with the Corner of their Stone-Ax; and they ſet ſix or eight Iron Wedges in this Channel; ſuppoſing the Stone to be but three or four Foot long, which they drive very carefully with ſoft and gentle Stroaks, keeping them all forward together, and not one before another, leſt it breaks the Stone a-croſs, and not by the Length of the Channel; yet an Experienced Perſon obſerves at the ſame time, that this Method of driving the Wedges is not always to be kept to, for a Stone ſometimes is not of an equal Solidity thro' the whole Length, but in ſome Places it is ſofter, and in others harder: This they find and obſerve in cutting their Channel, and thoſe Wedges which ſtick in thoſe ſofter Places, they venture to drive a little faſter than the others.

Having thus broken them in Length, which by this Method they can do to any ſize within leſs than an Inch, which is near enough for rough Stones; they next apply a Square to the ſtrait Side, and ſtriking a Line, they proceed to break them in Breadth in the ſame manner as before in Length; ſo they now ſize them for the Length, as before for the Breadth: By this method of Drawing, one Load of Stones will do as much Walling as a Load and a half of ſuch Stones, as in Drawing are broken at random; for in this laſt Caſe, one Stone has commonly a very acute Angle, and another a very obtuſe one; whence it comes to paſs, that they require abundantly more *ſcapting*, and waſte much more of the Stone.

Hard Stones have not a cleaving Grain, as the ſoft ones in our Country have; and therefore when they are minded to break up a Stone in ſuch Quarries, they uſe great heavy Stone-Axes, with which they work down a deep Channel in the Stone, into which Channel at the Top, they then lay two Iron Bars, ſuch as Smiths have from the Forge to work out; and they drive Iron Wedges between theſe Bars to break off the Stone, for their Wedges will not go where there is not a Channel made for them, as they will in ſoft Stones.

Again, that which in ſome Quarries cannot be effected without much Time and Toil, as well as an extravagant Expence, by the help of divers Tools and Inſtruments, is in other Places eaſily and readily perform'd with a fit Inſtrument, by making a ſmall *Perforation* into the Rock, which may reach a pretty way into the Body of it; and have ſuch a Thickneſs of the Rock over it, as is thought convenient to be blown up at one Time; for at the further end of this *Perforation*, a convenient Quantity of *Gun-Powder* is placed; and then all the reſt of the Cavity being fill'd with Stones and Rubbiſh ſtrongly ramm'd in, except a little Place left for a Train; the Powder by the help of it is fir'd,

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and the impetuous Flame being hindred from expanding it ſelf downwards, by reaſon of the newly mentioned Obſtacle, concurring with its own Tendency another way, diſplays its Force againſt the upper Parts of the Rock, which cracks it into ſeveral Pieces, moſt of which will not be too unweildy to be managed by the Workmen: Some by the help of a few Barrels of Powder imploy'd in this manner, have obtain'd many Hundred, not to ſay Thouſand Tuns of Stone out of a common Rock.

Indeed the Price of *Drawing* Stones is various in different Places, according to the different manners of Drawing them, and according to the different circumſtance of Difficulty or Feaſibility of it; ſo is the Price of Carrying them various in different Places, according to the Cuſtom of thoſe Places: However ſo much has been thought proper to obſerve, concerning Stones and the *Drawing* of them, for the Benefit of Noblemen, Gentlemen and others, that are Owners or would make uſe of ſuch Quarries, and would go the beſt and cheapeſt way to Work.

STONE, a Diſtemper in the Kidneys and Bladder by the engendring of a Stone in that part of a human Body: Thoſe who would preſerve themſelves, and be cur'd of the Stone, muſt abſtain from Salted, Spiced and Pepper'd Victuals, from Muſtard, Garlick, Onions, Cheeſe, hard Eggs, Cheſnuts, Quinces, Medlars and every thing elſe that may provoke Urine with too much violence; for a Quantity of Diureticks and the frequent uſe of them entirely weaken the Reins, and diſpoſe them the more to receive all the Superfluities of the Body; let them eat, if they can, Veal, Lamb and every thing elſe that is eaſy of Digeſtion; and let their Sauce to their Food be Capers, Lettice, Succory, Hops, Sparagraſs or Parſnips, Gourds or Cucumbers; and the Fruits may be Melons, Figs, Peaches, Nectarines, Piſtaches, Raiſins of the Sun, Almonds and Filberts: Let 'em alſo drink old Wine.

A good Receipt for the Stone is, to take two Pounds of the Oil of Olive, which you are to diſtill in a Retort with a Sand Fire, and then of the Water or Flegm which proceeds therefrom, take three Spoonfuls a Day, *viz.* in the Morning, three Hours after you have Din'd, and at Night when you go to Bed, for nine Days ſucceſſively: This Water will diſſolve the Stone in the Kidneys and Bladder, and that which remains behind in the Retort is for the Gout, and the Contraction of the Nerves, proceeding from a cold Cauſe.

For the Stone in the Bladder, it's an admirable thing to drink Lemon Juice in White Wine; or take the Kernels of Medlars reduc'd to Powder, drench'd, firſt in White Wine, then dry'd, the Seed of Broom, Pimpernel, Sparagraſs, March Mallows, Saxifrage, Melons, Pompions, Citruls and the Seed of the Pearl-plant, and uſe 'em in White Wine: They alſo look upon it to be a ſingular Remedy to reduce the Sponge-Stone into a Powder, or the Stone which is found in Crabs Heads, or a Nut-ſhell, or Cherry-tree Gum, and take 'em in White Wine or Turnep-Juice; Water diſtill'd from Bean Cods, red Chiches, and Marſh Mallows Seeds is good. Glaſs ſeven times burnt and as often extinguiſh'd in Saxifrage Water, then reduc'd into fine Powder and drank in White Wine, will diſſolve the Stone in all the Parts of the Body, and the ſame is eſteem'd a great Secret: Another Secret is the uſe of an Egg-ſhell, out of which a young Chick is come, bruis'd in ſome White Wine.

A Remedy againſt a Stone that is form'd in the Body, is to take an Handful of the Ends of Ruſhes where their Flowers and Seed grow; and another Handful of the Leaves or Fruit of wild Cummin, which is a ſmall Shrub which grows in the form of a ſmall Buſh, that has Leaves like thoſe of the Almond Tree, or very near 'em, and Cods as big as thoſe of *French* Beans; then infuſe the whole into a Pint and and an Half of White Wine, till one Half thereof be conſum'd; then let the Patient take a Spoonful of this Wine very hot, after it has been firſt ſtrain'd.

Take ſome Sea Snails, or the Shells of them, let 'em be infus'd in the Juice of Lemon, and being diſſolv'd in Water, let the Patient drink it all, who after he has made Water, will find himſelf wonderfully reliev'd, for that will break the Stone and bring it away.

Another Remedy is to ſteep ſome Broom in Bloſſom in Wine for a Night, then ſtrain it, and let the Patient drink it; it will make him Piſs much; then make uſe of the following Water:

Take a great Earthen Pot, make it red hot on the Fire, then put into it three whole Leverets new kill'd, ſtop the Pot and lute it, put it upon the Fire again, and there leave it till the Leverets are reduc'd to Aſhes; upon which pour ſome of the Blood of an He-Goat in ſuch proportion as you think proper; ſtir the whole with an Iron Rod, that they may incorporate very well; then diſtilling this Stuff, a Water will come from it which will break the Stone in the Kidneys and Bladder.

You will know whether your Water be well prepar'd or not, if you put a piece of Mutton and a ſmall Stone in it, which Stone, if the Water is right, ought to diſſolve and grow leſs; and the Fleſh will continue of a Vermillion Hue, without being injur'd.

Another Preſcription is, to take four Ounces of the Oil of Turpentine, two Ounces of Juniper Seed, and as much of the Oil of White Amber, an Ounce of the Spirit of Salt, the Blood of a young He-Goat prepar'd as hereafter; put the whole into a Glaſs Limbec, with an Handful of the Seed of Juniper bruiſed; let the Head be well luted to the Mouth and its Recipient; and diſtil it in a Sand Fire, according to Art; and keep the Diſtill'd Water in a Veſſel well ſtopp'd, to be made uſe of as ſhall be directed by and by.

A Water made for the ſame purpoſe is, to take a *Paris* Pint of the Juice of Pellitory of the Wall, the ſame Quantity of the Juice of ſmall Snails, half the Quantity of the Juice of White Onions, and a Dram of each of the following Ingredients, *viz.* Salt of Tartar, Blood of a young He-Goat as hereafter, the Seeds of Rocket and Aniſe, common Salt and Fennel; put the whole into a Limbec and diſtil it according to Art, then put the Water up in a Bottle well ſtopp'd, and keep the ſame for uſe.

The way to prepare the Blood of the young He-Goat, is ſo to provoke and torment him, as to make him as it were Mad, then bleed him, but that Blood which comes firſt is good for nothing

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nothing no more than the laſt; you muſt only take that in the middle for the uſe above-mention'd.

As for the Uſe and Doſe; take a Glaſs of White Wine, put into it twelve Drops of the Oil abovementioned, and twenty four Drops of your beforenam'd Water, let it be taken faſting for ſeven or eight Mornings, and you will find the admirable Effect of it; the ſame being a very ſure and well try'd Remedy.

Another Receipt is, to take a Pound of Salt Petre that is very clean and free from all Impurity; dry it well in the Sun, let it be melted in a great Crucible, and then throw in three Ounces of Brimſtone, Bit by Bit, of about the bigneſs of a Bean, ſuffering one Piece to be burnt before you put in another, aud continue to do thus till all your Brimſtone be burnt and waſted; ſuffer your ſtuff afterwards to cool, pound it ſmall, and pouring ſome common Water upon it, it will diſſolve; after which ſtrain the Diſſolution, to the end all Impurities may be ſeparated from it; do this thrice, adding always ſome Brimſtone thereto, but not in ſo large a Quantity, for half an Ounce is enough for the two laſt Times.

As for the uſe thereof, take an Ounce of the Salt Petre thus prepar'd, and the Salt of Wormwood, half an Ounce of White Amber, or of the Oil of it, which is much better; ſix Ounces of White Sugar with five or ſix Drops of Aniſe; mix 'em all together, and three or four times every Day take as much of it as will ſtand upon the point of a Knife for the ſpace of one Month, and you will find all the Flegm and Impurities of the Bladder and the Stone come away: Yea, ſhould it come to a Coagulation, this Remedy will carry it off by the Fundament the firſt time without any Inciſion, which is wonderful; for it takes away with it the Root of the Evil, as Experience has ſhewn: And let thoſe who make Water with Difficulty uſe it, it will infallibly cure 'em.

A Remedy for the Stone and Gravel is, to take the Herb Turquet or Storch-Corn, dry it and reduce it to Powder; and when you have a mind to uſe it, take ſomewhat leſs than a Dram of it, and put it into two Glaſſes of White Wine.

To break the Stone, put a whole Hare's Skin, Guts and all, to be dry'd in an Oven, and when you have ſo done reduce it into Powder, and take ſomewhat leſs than three Drams of it at a time.

Another well experienc'd Receipt is, to take two Handfuls of the Root call'd Reſt-Harrow; waſh and clean it well, then cut it into ſmall Bits and put it into a Quart of White Wine, and boil it in a Braſs Pot till two Thirds of it is conſum'd; take a Glaſs of it every Morning and when you go to Bed, and you will be ſoon well; you ſhould put the Water into a Glaſs by it ſelf, and leaving it to ſettle, the Sand will fall to the Bottom; and when you find the Quantity leſſened, or that you find no more comes from you, then you may conclude that the Stone is diſſolv'd.

To drive away or to diſſipate the Stone out of the Kidneys and Bladder, take two Ounces of of the Root of little Celandine, waſh them well, and when they are well cleans'd, prick them with a Pin in ſeveral Places, and put 'em to a Quart or ſomewhat leſs of White Wine, which you muſt let ſtand for four and twenty Hours without taking them out; take half a Glaſs of this Wine every Morning, and continue ſo to do for a good while.

It often happens that theſe Medicines will not have ſo quick an Effect as could be wiſh'd, and that the Stone will grow bigger in the Bladder, in which Caſe you muſt have recourſe to a Chirurgeon; the Operation of Cutting muſt not be undertaken, without he is ſure that there is a Stone in the Bladder; and this may be diſcover'd two ways: He is to put his Finger into the *Anus*, and bringing the ſame near the *Pubis*, he'll feel the Stone if there is any there; and for Women, he puts his Finger into the *Vagina*, and the *Anus* in young Girls; but the ſecond and ſurer way is to make uſe of his Probe, and to thruſt it thro' the *Ureter* into the Bladder, then giving it ſome ſmall ſhakes on one ſide and the other, and if he perceives a little Noiſe, he may be ſure there is a Stone.

STONE, a Diſtemper to which Mankind is not only ſubject, but other Animals, and even that uſeful Creature a *Horſe*: It ſometimes proceeds from the Weakneſs of the Bladder, occaſion'd by groſs and bad Humours, ſtopping the Water Conduit, or principally by violent Labour or immoderate Riding; at other times it comes from foul Matter deſcending from the Liver and Spleen, which falling down into the Kidneys and Bladder, ſettles there, whereby there grows in the Mouth of the Conduit certain hard inflam'd Knobs that ſtop his Urine, and cauſe him to ſtale with great Pain and Trouble, by reaſon the Sinews and Pores about the Neck of the Bladder are benum'd, which takes away the ſence and feeling of the Bladder: It comes at other times, by keeping a Horſe in his Travel too long from Staling; for his Water being over-heated by Exerciſe, conglutinates and becomes ſo viſcous and thick, that Nature cannot diſcharge it ſelf ſo freely as it ſhould do; and being pent up too long in his Kidneys, ingenders Gravel, which is ſometimes red and ſometimes grey, which falling into the Conduits, by mixture of Flegm and groſs Humours, is there by Conglutination brought to a hard Stone, that ſtops the paſſage ſo that he ſhall not be able to Piſs or Stale; and all the Signs of it are, that he would fain Piſs and cannot, and that many times Drop by Drop.

To cure this Diſtemper, take Saxifrage, Nettle Roots, Parſley Roots, Sperage Roots and Dodder, of each a Handful; bruiſe and boil them gently with White Wine, till a third part be conſum'd, then put thereto an Handful of Salt, of Sallet Oil and of the Lard of a Goat, of each three Ounces, and half a Pound of Honey, when all is boil'd, ſtrain and wring it very hard, and give him one Pint thereof every Morning faſting, Blood warm; and if it becomes too thick by boyling, diſſolve ſome White Wine Vinegar into it, and after the firſt boiling, it muſt be only warm'd; and let him have it as long as it will laſt. An Handful of Maiden Hair ſteep'd all Night in a Quart of Strong Ale, and ſtrain'd, being given, is Excellent.

Some take a Quart of Ale or Beer put into a Pot, and put as many Raddiſh Roots, clean waſh'd and ſliced into ſmall pieces thereto, as will fill up the Pot; then ſtop it ſo cloſe that the

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Air may not get in, and let it ſo remain for 24 Hours, then ſtrain the Roots very hard from the Liquor, and give it him in a Morning faſting; let him be rid gently upon it, and after that ſet him up warm, cover'd and litter'd, and in a little time you ſhall ſee him piſs freely: Let his Drink be White Water during the Cure.

STONE in the Bladder, a Diſtemper *black Cattle* are ſometimes troubled with; to cure which take two Ounces of Rock Samphire, as many of Clove, and a Dram and an Half of Pepper, pound the whole together, and put them down his Throat in warm Claret: But if after the Uſe of this Medicine for ſome Days the Stone is not voided, the Beaſt muſt be cut and the Stone taken out.

STONE-BRUISING; a Misfortune that by divers Accidents befalls the Cods of a Horſe, which without ſpeedy Application may have fatal Conſequences; and therefore to cure the ſame, take Honey and freſh Butter melted, of each Half a Pound, Juice of green Colworts a Pound, Leaves of Rue freed from the Stalks, a large Handful, black Soap a Quarter of a Pound, and Bean Flower a Pound; ſtamp the Rue in a Marble Mortar, then add the Honey, and afterafterwards the Juice of Colworts, Butter and black Soap; mix 'em diligently without heat, and make a Poultis with Bean Flower, which muſt be apply'd cold with a Hog's Bladder, and kept on with a Bandage ty'd about the Horſe's Back.

Hard Swellings may be cur'd in this manner, if the Dreſſing be remov'd once a Day, and the Quantity hereby preſcrib'd may ſerve to perfect the Cure by repeated Applications, if the Diſeaſe be not very dangerous and ſtubborn.

But if the Swelling be accompany'd with a great Inflamation, add to the whole Compoſition two Drams of Camphire, diſſolv'd in three Spoonfuls of the Spirit of Wine; but if by the Bruiſe the Tumour or Inflamation be ſeated in the Ligaments that are above the Stone, chafe the Part with Spirit of Wine Camphorated, and afterwards apply the Cataplaſm or Poultis.

If there is reaſon to believe that there is Matter generated in the Stones, ſpread a ſufficient Quantity of *Emplaſtrum Divinum* on very ſoft Leather, to make a Plaiſter about the largeneſs of the Palm of your Hand, and lay it upon the Part affected, even where the Matter ſeems to be ſeated, then apply the Poultis; and if the Matter be either actually generated, or ready to be form'd, the Plaiſter will draw it: The Plaiſter muſt be taken off once a Day and wip'd, but need not be chang'd; and by perſiſting in this method the Horſe may be cur'd without Gelding: You muſt let him Blood in the beginning and at the end of the Cure.

This Remedy promotes the Cure by cooling the inward Parts, and allaying the preternatural Heat of the Bowels, occaſion'd by the communication and neighbourhood of the Bruiſed Stones: But ſince it happens unfrequently, that the Matter appears ſo high above the Stone, that it cannot conveniently be evacuated; and that there is reaſon to apprehend it may fall into the Cods and there putrify; the Paſſage muſt be open'd with a red hot Iron at the bottom of the Cod, without touching the Stone; and then the Cod muſt be anointed with Baſilicon, and Beet Leaves ſmear'd with Butter laid over it; putting into the Hole a Tent anointed with *Emplaſtrum Divinum*, melted in Oil of Roſes, or for want of that in common Oil of Olive; continue to do after the ſame manner, and the Horſe will certainly recover without Gelding.

This alſo is an excellent Remedy to ripen Matter in any part of the Body, where the Skin is broken, and when the Circumſtances of the Diſeaſe require the Sore to be kept open; *Vegetius* treating of the Bruiſing and Swelling of a Horſe's Stones, orders them to be anointed Morning and Evening with the Powder of Burnt Barley, mix'd with Hogs Greaſe; adding withall, that the Gall of a Dog is of admirable Efficacy in this Caſe.

STONE HORSE: See *Stallion*.

STONE-HORSE DUNG, the Ordure of this Animal, and mention'd here only by reaſon it is accounted to be good in all ſudden Diſorders in the Breaſt, that are accompany'd with Inflamations, in which Caſes it is always very ſerviceable to *Human Bodies*; but how far it may be ſo to Horſes, we do not pretend to determine, and we do not yet know that any Body has made an Experiment of it; However, it may be affirm'd, that it has fully as good a right to be us'd inwardly to *Horſes*, as Human Piſs to Men and Women.

STONES (ARTIFICIAL) a way ſome have found out to counterfeit precious Stones, and make 'em in a manner as hard and beautiful as the real ones.

STONE (PRECIOUS) a ſort of Stone much eſteemed upon the account of its Luſtre; there are ſeveral kinds of them which are diſtinguiſhed into different Claſſes; thoſe of the firſt Rank are the Diamond, Ruby, Emerald and Opal: The Agate, Sardonix, Onix, Jaſper and ſeveral others are of the Second Claſs; Oriental Stones and thoſe of the Old Rock, as ſome call them, are the moſt ſought for: Workmen have much trouble in poliſhing Precious Stones, and in cutting and ſetting them, ſo as to appear in all their Luſtre.

STONE SWELLING and HARDNING; an Evil incident to *Horſes*, concerning which, ſomething has been ſaid already under the Article of *Cod Swelling*, which the Reader may conſult; but for a further Remedy it is preſcrib'd, to take yellow Wax, freſh Butter and Oil of Oilive, of each Half a Pound, ſtrong Vinegar Half a Pint; let them be boild together till the Vinegar be almoſt conſum'd; then remove the Veſſel from the Fire, and adding an Ounce of Camphire in Powder, make a Poultis to be apply'd to the Swollen Cods; four Hours after lay a freſh Poultis without taking away the former or uncovering the Part.

If it be a ſimple Inflamation, the Swelling will be aſſwaged, and the Pain abated; but if the Swelling continues after the Heat and Pain is remov'd, and the Cods hang down very low, it's a ſign the Horſe is troubled with a Hydrocele, that is, when by a Relaxation of the *Peritoneum* the Cods are fill'd with Water, which being too long retain'd in the Part, by reaſon of the great Difficulty of expelling it thro' the Pores, may corrupt and ulcerate the Stones, and at laſt occaſion a fatal Gangrene.

Now

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Now to Cure this ſort of Swelling or Hydrocele, make a ſort of Gruel of Barley Meal and Vinegar, and when it is almoſt boil'd, add half the Quantity of Chalf, with a ſufficient Quantity of the Oil of Roſes and Quinces, and two Pugils of Salt; apply this Remedy as hot as you can endure it with your Hands, and bind it on very carefully.

Another Receipt for it, is to boil a ſufficient Quantity of Beans in Lees of Wine, till it grows ſoft and tender, then beat them into a Maſh; to two Pounds of which add half an Ounce of *Caſtoreum* in fine Powder; incorporate them well together, and ſow 'em up in a Bag large enough to cover the Stones: Anoint the Cods with Ointment of the Oil of Roſes, and apply the Bag as hot as you can ſuffer it to touch the back of your Hand, binding it on as well as you can; about four and twenty Hours after, anoint the ſwell'd Place again, and heating the Bag in the ſame Lees of Wine in which the Beans were boil'd; renew the Application, and continue to do after the ſame manner till the Swelling is abated.

When the *Peritoneum*, or Rim which holds the Entrails is relax'd, the Guts will fall into the Cods, and their Deſcent will appear viſible to the Eye: In this Caſe you muſt endeavour to put up the fallen Guts, and then apply the following Fomentation: Take the Roots of Comfrey, the Bark of the Pomegranate and Oak Trees; *Cyprus* Nuts and green Oak-Apples, Sumach and Barberries of each four Ounces; Aniſe and Fennel Seed of each two Ounces; Flowers of Pomgranate, Camomile and Melilot, of each two Handfuls, Powder of Crude Allom half a Pound; put them all together into a Bag large enough to cover the Cods, and ſow it after the manner of a Quilt; then put this Bag, with half a Peck of Beans into a large Pot full of Wine made of Sloes, or for want of that, of thick Red Wine, and boil them for the ſpace of two Hours; after which apply it moderately hot to his Cods and Stones, laying it on dexterouſly, with a Bandage puſhing round the Flanks and tied on the Rump: Continue the uſe of this Remedy a conſiderable time, and every four and twenty Hours heat the Quilt in the ſame Wine: But after you have put up the Guts, the ſureſt and even the ſafeſt way is to Geld the Horſe, for ſo the Cods will ſhrink up, and the Guts fall no more down into them. See *Rupture*.

STONY-GROUND: See *Earth*.

STOPPAGE in the BELLY, a Diſtemper in *Poultry*, contrary to the Flux, ſo that they cannot mute; for which Obſtruction their Vent ſhould be anointed, and then ſmall Bits of Bread or Corn ſteep'd in Man's Urine ſhould be given them.

STOPPAGE of URINE, a Diſtemper which ſometimes befalls *Dogs*, when they have their Reins too much heated, which torments them terribly, and puts 'em often in danger of their Lives if a preſent Remedy is not apply'd; by reaſon of an Inflamation which is cauſed in the Bladder, where a Gangreen will ariſe, which then will make the Diſtemper incurable: To remove this Evil, take a Handful of Marſh Mallows, as much of the Leaves of Archaquang, Fennel Roots and that of Bramble; boil the whole together in ſome White Wine, till one third is conſum'd, and give it to the Dogs to drink.

STOPPAGE of URINE, in a *Horſe*: See not *Staling*.

STOPPAGE of URINE, a Diſtemper *Oxen* are ſometimes troubled with; it may be eaſily diſcern'd by the frequent Efforts they make to Piſs and cannot; it's a terrible Pain and will make the poor Beaſt complain: To remedy which, you muſt boil ſome Pellitory of the Wall and Groundſel together, wherewith you are to make a Fomentation with ſome freſh Butter, which you are to apply to the Purſe of the Beaſt, and tye it in a piece of Linnen Cloth; and for his Drink, take a Pint of White Wine in which you muſt boil two Spoonfuls of Honey, and as much Oil, and this you muſt put down his Throat three ſeveral Mornings; and for his Meat, let him have Turnep Leaves as often and in as large a Quantity as you can, as the Seaſon will allow; with a Peck of wetted Bran at Noon and as much at Night; this will Cure him, provided he has eight Days Reſt allow'd him.

STOVE, in general a ſort of Furnace to warm things, but being particularly conſider'd here as an Utenſil uſed by Confectioners; it is a little Cloſet, well ſtopt up on all ſides, where there are ſeveral Stories and Rows of Shelves one above another, made of Wires to hold the Sweet-meats that are to be dry'd; and which are uſually laid upon Slates, pieces of Tin, ſmooth Boards or Sieves; having firſt cauſed the Syrup, out of which they were taken, to be drain'd off; a Pan or large Chaffing-Diſh with Fire is to be ſet on the Bottom, and ſometimes two, if there are many things to be dry'd, or if the Buſineſs requires diſpatch, we ſpeak of a Stove in a Family; thus the Stove muſt be ſhut up cloſe, and the Evening or the next Morning, the Sweet-meats contain'd in it, whether Paſtes or Fruits muſt be turn'd to make 'em dry equally: The latter are to be ſtrew'd with Sugar, except ſome ſorts, as green Apricots and green Almonds; but the Paſtes muſt not be turn'd again till they become firm; ſome of which are alſo ſtrew'd with Sugar on one ſide, then they may be remov'd gently from the Slates with a Knife, and laid upon others, or upon a Sieve: They muſt afterwards be put into the Stove again, changing the Stories, if it be thought convenient, and renewing the Fire; ſo that the Art of *Preſerving* cannot be put in practice without one of theſe Stoves, or ſome other Machine of the like nature; for in drying Sweet-meats at the Fire, they would not receive the Heat equally on all ſides, and the Fruits would be ſhrivell'd up: It would alſo be too tedious to dry them in the Sun, becauſe they would give and grow ſoft during the coolneſs of the Night, and at other times when depriv'd of the Rays of it.

STOVE, a Kitchen Term, being a ſort of a Furnace where they dreſs Pottages, and where they prepare Ragoes: It's made of Brick Work furniſh'd with Chaffing Diſhes above and an Aſh-Pan underneath.

STRABISM, an Evil Diſpoſition in the Eye which makes it Squint; it conſiſts in the Retraction of the Eye towards one ſide, cauſed by the Convulſion or Palſey in one or other of it's Muſcles.

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Infants are ſubject to this Evil thro' the fault of their Nurſes, who place the Light always on one ſide of them, or ſome other remarkable Body towards which they accuſtom themſelves to turn their Eyes on the ſide; to remedy which the Eye or that other Body ſhould be plac'd on the oppoſite ſide; or elſe put a Maſk on them, whoſe Holes to anſwer the Eyes are plac'd in ſuch a manner, that the Children ſhall be oblig'd in order to ſee, to turn their Eyes to the oppoſite ſide.

STRAIN, a Misfortune which chiefly befalls Peoples Feet, or ſome other part of the Body, by ſome violent Accident or other; for the Curing of which we ſhall inſert ſome Receipts.

Take the ſtrongeſt Vinegar you can get, and boil therein a convenient Quantity of Wheat-Bran till you have brought it to the Conſiſtence of a Poultis, apply this as early as may be to the Part affected, and renew it when it begins to grow dry.

For Recent Strains the following Preſcriptions are approv'd of; take Worm-wood and pound it very well in a Mortar of Stone or Glaſs; then put into it as much of the Whites of Eggs beaten to Water, as may ſerve to make it up to ſuch a Conſiſtence as may be apply'd to the Part affected like a Poultis.

Put down the Arm or Leg into a Pail of cold Spring Water, and keep it there till the Water be warm; then take it out and repeat it till it be well, which it will be without applying any other Remedy.

An eaſy Medicine for a freſh Strain is, to make up the Clay with which the Bungs of Barrels are wont to be ſtopp'd, with as much Vinegar as will bring it to the Conſiſtence of an indifferently ſtiff Cataplaſm; then warm it a little and apply it to the Part affected.

Another good Medicine to the ſame effect and purpoſe is, to take four Ounces of Bean-Flower, and two Ounces of Vinegar; of theſe make a Cataplaſm to be apply'd a little warm to the Part affected; but if this ſhould prove ſomething too ſharp, as in ſome Caſes it may, then take two Drams of Litharge, and boil it a little in the Vinegar before you put in the Bean Flower.

Take a Pint or more of Claret, and boiling it for a little while in a cloſe Veſſel, with about an Handful of red Roſe Leaves, till the Liquor be ſtrong of the Plant: In this well heated dip a piece of Linnen or Flannel, and ringing out the Moiſture, double it, and apply it hot to the Part affected, uſing a Filet or ſome ſuch thing to keep the ſame on.

STRANGLE, a Diſtemper with which *Horſes* are ſometimes affected, and is not, as ſome ſuppoſe, a *Quincy*; but an Inflamation in a Horſe's Throat, proceeding from ſome Cholerick or Bloody Fluxion, which comes out of the Branches of the Throat-Veins into thoſe Parts; and there breeds ſome hot Inflamation, ſtirr'd up by a hard cold Winter, or by Cold catch'd after hard Riding or Labour: It's a hard Swelling between the Horſe's Chops, upon the Roots of his Tongue and about his Throat, which Swelling if not prevented, will ſtop his Wind-pipe, and ſo Strangle or Choak him: The Signs to know this Diſeaſe by are, that the Temples of his Head will be hollow, that his Tongue will hang out of his Mouth, that his Head and Eyes will ſwell, and that the Paſſage of his Throat will be ſo ſtopp'd, that he can neither eat or drink, and his Breath will be very hot.

It's good in general to anoint and chafe the Swelling with Bacon or Hogs Greaſe, which will ripen and break it; or as ſoon as you find the Swelling begin to riſe between his Chaps, take a Wax Candle and burn it therewith till the Skin riſes from the Fleſh; unto which lay wet Hay or wet Litter, which will ripen and make it break; then lay to it a Plaiſter of Shoemakers Wax, which will both draw and heal it.

But if it ſhould happen to break inwardly, then perfume his Head twice or thrice every Day, by burning Frankincenſe or Maſtick under his Noſtrils, or elſe by putting a hot Coal into wet Hay, the Smoak of which let him receive up his Noſtrils; or with a ſmall red hot Iron, thruſt a Hole thro' the Skin on both ſides the Weeſand, and after it begins to Matter, mix Butter, Tanners Water and Salt together, and every Day anoint the Sore therewith, till it be whole: Bleeding the Mouth is alſo very good for this Diſtemper.

Other particular Receipts for the *Strangles* we have, as take Baſilicon, old Boars Greaſe and Dialthea, of each four Ounces, one Ounce of Oil de Ray incorporated very well together, with which let the Place be well anointed after you have clipp'd away the Hair; and bind it up with a piece of Sheep Skin with the Wool next to the Inflamation, that the warmth thereof may help the better to ripen the *Puſtules*; which when ripe, let out the Corruption with a ſmall hot Iron, and for three or four Days together, tent it with Baſilicon, and afterwards heal it with your black Egiptiacum, and let him eat good ſweet Hay, and Bran inſtead of Oats, and you muſt let his Drink be white Water.

Others give him in a Morning faſting, in a Pint and an Half of ſtrong Beer not boil'd, but heated Luke-warm, the Powder of Turmerick and Aniſeed, of each an Ounce, half a quarter of a Pint of Brandy, with five or ſix Spoonfuls of white Wine Vinegar; or for want of that, Verjuice; then Bleed him in the third Furrow of his Mouth, and Air him; when he is brought home, Cloath and Litter him warm, and tye him to the empty Rack for three or four Hours or more; but if he Sweats very much, which this Drink uſually cauſes him to do, and you find him deſirous to lie down, he may be unty'd: Let him have no Maſh, but only warm Water, and an Handful of Wheat Bran put therein; give him the like next Morning, and preſently after, give him two Ounces of Honey in half a Pint of White Wine or white Wine Vinegar; or for want of either, Verjuice, and Air him after it: On the third Day you may give him the common Cordial, *viz.* three Pints of ſtale Strong Beer, boil'd with a good large Toaſt of Wheaten Houſhold Bread crumm'd into it; and when you are ready to give it him, put therein before it be quite cold, Honey and freſh Butter, a Quarter of a Pound of each, and give it him Luke-warm faſting; Exerciſe him after it, and ſet him up warm for three or four Hours; then give him warm Water and Bran.

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It's to be obſerv'd in this Diſtemper, that if you find the Horſe run at the Noſe any foul, filthy and yellowiſh Matter, which afterwards turns White; the Cure need not be much mention'd; that if he has any Knobs or Kernels under his Jaws, your common charge of Soap and Brandy, heated and rubb'd in well, will either break or ſink 'em, and if you find the Hair in the middle of the Swelling begin to ſcale off, and it becomes ſoft all over, you may let out the Corruption with your Inciſion-Knife, and let it heal up of it ſelf; and tho' the Drink cauſes him to be very ſick, and makes him ſwell much in his Body, fear him not, he will do well; and two or three Miles Riding every Day, will do him much good in order to his Cure.

STRANGURY or STRANGULLION; a Diſtemper incident to *Horſes*; being known by the Beaſt's being provok'd to Stale often, and yet voids nothing but a few Drops: It befalls him divers ways, ſometimes by hard Riding or ſore Labour, which heats and makes the Urine ſharp; ſometimes by hot Meats and Drinks, at other times by an Ulceration of the Bladder, or by means of ſome Impoſtume in the Liver and Kidneys, which being broken, the Matter falls down into the Bladder, and with the ſharpneſs thereof, cauſes a continual provocation to Piſſing, which will be with ſuch ſevere pain, that he will whiſk, vary and beat about his Tail as he Piſſes.

Many are the things in general which are reputed good for this painful Diſtemper; ſome there are who bathe the Loins of the Beaſt with warm Water, then take Bread and Bay Berries, and tempering them with Butter give him two or three Balls thereof, for three Days together.

Some take a Quart of New Milk and a Quartern of Sugar, and when they are well brew'd together, give it him to drink faſting in the Morning, and keep him warm, or boil in the Water that he drinks good ſtore of the Herb Hogs Fennel, it will Cure him.

But more particularly it is preſcrib'd in this Diſtemper to take ſome of the Powder of Flint Stone calcin'd, with an Ounce of the Powder of Parſley Seed, and as much of that of Ivy-Berries, boil them a little in a Pint of Claret, and it will do. See *Urine making*.

STRANGURY, a Diſtemper incident to *Mankind*, when their Urine comes from them drop by drop, onewhile accompany'd with violent Pains, and at other times without any Pains; It is cauſed either by the Acrimony of the Urine, keeping it too long, or by an Ulcer in the Bladder; or elſe by a Tumour in the *Inteſtinum Rectum* or the Womb, which preſſes both the one and the other: Or laſtly, by a Quantity of ſharp Seroſities that drop from the Kidneys.

The *Strangury* happens to young Men thro' the Weakneſs of the Part, which ought to keep in or throw out the Subſtance; or through a Relaxation of the Muſcle of the Bladder call'd the Sphincter.

When it befalls thoſe who are ſomewhat advanc'd in Years, it's difficult enough to cure it, according to the quality of the Humours and of their Temperament: If a Woman with Child be ſeiz'd with it, ſhe cannot be reliev'd till ſhe is deliver'd.

The ſuppreſſion of Urine call'd the *Iſchuria*, proceeds either from a Defect in the Bladder it ſelf, from that in the Pipe or Conduit, or from a Defect in the two Ureters which are ſtopt.

As to that which proceeds from a Defect in the Bladder, if it ariſes from its Weakneſs, it diſcovers its Diſorder by its Extenſion, the Quality of the Urine, its Inflamation, Plenitude or a perception of the Back Bones being hurt, or elſe by a Relaxing of ſome Vertebre.

When the Suppreſſion is in the Paſſage, it is either ſtopp'd with a Stone, Gravel, thick lumpiſh Humour, Pus, or by ſome Caruncles, Warts or Tumours.

As for the diſorder of the Ureters, the Stoppage is occaſion'd by ſome Gravel or Stone in them, which hinder the Water to come away.

The *Iſcharia* is incurable, if occaſion'd by ſome Wound, a Relaxation of the Vertebre, or afterwards by ſeveral Fits of a burning Fever: The ſame is alſo Mortal, if cauſed by thick and congealed Blood.

In what Seaſon or what Age ſoever a Perſon is ſeiz'd with a Suppreſſion of Urine, Bleeding is always neceſſary; after which take an Ounce of cleanſed Caſſia with Half an Ounce of Manna, moiſtned or diſſolved in a Glaſs of the Decoction of Mallows; and a Day or two after purging, the Patient muſt take in ſome Broth two Drams of the Gum of Pine, which he muſt continue for ſeveral Days in the Morning faſting; or elſe let him drink two Drams of Snails-Shells reduced into a fine Powder in a Glaſs of a young Child's Water.

2, They likwiſe apply to the Belly ſome Pellitory, and Groundſel with a Clove of Garlick, both the one and the other having been boiled in Wine: At the ſame time they may rub the Navel with ſome drops of Scorpion Oil, and between Meals let him uſe a Barley Water made with the Leaves of Agrimony or the Roots of Sparagraſs.

3. Let him twice a Week as he goes to Bed or gets up, take three Ounces of the diſtill'd Water of white Onions mix'd with an Ounce of the Syrup of Violets, Marſh-mallows or Maiden Hair.

4. Or elſe let him take from time to time a Dram of yellow Amber, reduced into fine Powder in a Glaſs of White Wine, and you may alſo tye a piece of it to the End of the Yard.

5. The Fume of a Graſhopper received in at the lower Parts, is good for the retention of Urine, which proceeds from a groſs and tough Humour; ſo in like manner is that of Goat or Deer's Hair.

It muſt be obſerv'd, that if the internal Remedies bring away much Urine at a time, you muſt be cautions in the Management for fear they ſhould fill the Bladder too much.

6. If the *Iſcharia* is cauſed by ſome Fleſh Kernel or Callocity, you muſt have recourſe to an able Chirurgeon, who will convey into the Gland a Wax Candle rubbed with ſome Remedy that is proper to conſume the Fleſh; after which Bathing may be uſed.

7. If the Urine is kept back by ſome groſs Matter, you may mix half an Ounce of Caſſia with half a Dram of the Powder of Aloes, which the Patient muſt take in the Morning faſting,

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and repeat the ſame Purge as there ſhall be occaſion.

This Suppreſſion in the time of Drought is moſt incident to Cholerick Perſons; but thoſe who are ſubject to it ought to be moſt afraid of the *Autumn*.

8. When a Suppreſſion of Urine comes upon an Inflamation of the Entrails or of the Womb, the Party will dye in ſeven Days time, unleſs a Fever ſucceeds, which opens the Paſſage of the Urine; and therefore thoſe who are found to be of this Diſpoſition, muſt be preſently bled in the Arm, and purg'd the next Day with Caſſia and the Syrup of pale Roſes, diſſolv'd in a Glaſs of the Decoction of Marſh-mallows, Violets, or Whey; or elſe with two Ounces of Manna in Broth.

Let the Patient afterwards have frequent Glyſters, compos'd of Milk, Yolks of Eggs, and coarſe Sugar or Powder Sugar; and after that by Intervals, let him uſe Barley Water made with the Agrimony, Strawberry Roots, Liquoriſh and Sparagraſs Roots; give him Morning and Evening a Doſe of Emulſions made with the four cold Seeds and of Syrup of Violets, Water Lilly or Maiden Hair.

Let him take ſome Julips Morning or Evening, compounded of two Ounces of Mallows-Water, as much of Violet Water, or their Decoction mix'd with an Ounce of the Syrup of Althea, white Poppy or of Water Lilly.

Or elſe let him take three Ounces of the diſtill'd Water of white Onions with a little Sugar; or you may give him either four Ounces of Pellitory Water, or two Ounces of Bran well ſifted, with an Ounce of good Oil of Olive, or Oil of Sweet Almonds, an Ounce of the Syrup of Mallows, and add to it ſome Lemon Juice.

Let him every Day before Dinner take half an Ounce of cleans'd Caſſia, or let him eat at the beginning of his Meal ſome ſoft Cheeſe without Salt.

In caſe there is an extream Suppreſſion, wrap a Garlick Clove in a piece of Linnen Cloth and tye it to the Yard, he will make Water preſently; he will do the ſame if a Snail be ty'd to it: He may alſo ſwallow the Tongue of a Gooſe in a little White Wine, or rub his Breaſt, Reins and Privy Parts with the the Blood of a Fox, or through the Yard Siringe a little Quick-ſilver with a little warm Milk.

STRAW, the Stalk of moſt ſorts of Corn that has been thraſh'd: They may uſe of *Straw* to litter Horſes and other Cattle; hence have we the Dung with which we dung the Ground: The Farmers in *France* are oblig'd by their Leaſes to leave the *Straw* behind in the Farms: They forrage Cattle with Wheat-Straw, ſo they do alſo with Barley-Straw; ſome however pretend that it is neither good for Horſes nor Cows, becauſe of the hard ſtuff which enters into their Teeth and hinders 'em to eat; but this is not generally allow'd: Rye-Straw, being longer, they make Sheaf-bands thereof, and alſo uſe it to tye their Vines and other things which concern Agriculture: Oat-Straw is ſweet and delicate, and in ſome Countries they feed their Cattle therewith; Glaſs-makers make uſe of it in the Carriage of Glaſſes, they make ſeveral ſorts of things of *Straw*, as Mats, Chairs, Bands, Caps, Hats, Beds and Imbroidery; and they dye it of ſeveral Colours.

Tho' all ſorts of *Straw* may be dy'd, yet ſome are more proper for it than others; for Example, Rye *Straw* is better than that of Wheat, as being longer, and not ſo thick; that of Barley is the beſt of all, the Pipes being longer, but thick and larger; you muſt order it ſo, that the *Straw* has not been in the Rain, that it be the faireſt and leaſt ſpotted: you muſt keep the whiteſt that may ſerve for that Colour in Shadowings.

To dye *Straw* red, you muſt take Brazil Wood, reduced into ſmall bits, boil it in Water for half an Hour, till the Water draws off all the Tincture, pour this Tincture into a glaz'd Pot that can bear the Fire, and ſteep the *Straw* therein; then put the Pot to infuſe upon hot Aſhes until the *Straw* has taken the dye; they may be made more or leſs red, according to the time you leave 'em in; the more they are infuſed in the Colour, the more they will take; you muſt take care in drying them, that they do not loſe the Colour, and therefore you muſt rather ſuffer 'em to remain a longer, than ſhorter time in the Dye: You muſt obſerve, that the *Straws* ſhould be ſteep'd two or three Days in Allom Water, before you put 'em into the Tincture, for otherwiſe they will not take Colour.

Allom Water, is nothing but Allom reduced to Powder, to make it diſſolve in cold Water, you muſt put in two Pots of Water, *Paris* Meaſure, about the quantity of two Eggs of the pulveris'd Allom, and then put in the *Straw*.

As this firſt Red is rather of a Fire-Colour, than a fine Red, and but little uſed, tho' eaſy to be done; you muſt take ſome Cochineel, cut it into ſmal Pieces, boil it in Water till the Tincture thereof is quite drawn therefrom; then put it into a Glaz'd Pot, and put in with the *Straw*, infuſe the whole for five or ſix Hours upon hot Aſhes, and take ſome out every Day that you may have different Shaddowings; and you muſt not forget to prepare 'em in Allom Water for all Colours.

To have a *Gridelin Colour*, you muſt take the Juice of Mulberries, and ſteep your *Straw* therein, after it has been prepar'd in Allom-Water, as before: There is no neceſſity of infuſing them in the ſame Colour, becauſe they will eaſily take it, tho' cold; but as you cannot have Mulberries every where, and at all times, Red Wine coming out of the Preſs will do it as well; in caſe you have not ſweet Wine, take ſome thick or unbrew'd Wine of the Colour of Bulls Blood, which will ſerve tho' not ſo well as the firſt, which dies *Straw* better than the ſecond, and the ſecond better than the third; and thoſe who would have *Straw* with ſeveral Shaddowings of the ſame Colour, have no more to do than to take out ſome daily, and as you are to ſuffer the *Straw* to continue in the Dye for five or ſix Days, in order to take the Colour to Perfection, take ſome out as aforeſaid, if you would ſucceed therein to your Satisfaction.

If you would have a *gilded Yellow* like dawn of Day, take the Root of a Tree, which Dyers uſe for this *Yellow*, the Name of which is well known to Druggiſts; you muſt cut it into ſmall bits, and boiling it in Water till the Tincture

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is drawn from it, infuſe your prepared *Straw* therein.

To dye a *Yellow*, you muſt take Avignon Grain, or otherwiſe Buckthorn, boil it in Water till the Dye is drawn from it, put it into a glaz'd Pot, and putting it on the *Straw*, infuſe the whole upon Aſhes, or boil ſome Saffron till the Tincture is got out of it; that is, for the ſpace of a ſhort half Hour, and ſo of all other Colours which you boil in Water; put this Dye into a glaz'd Pot, and the *Straw* thereon, infuſing the whole upon hot Aſhes.

STRAWBERRY PLANT, in Latin *Fragaria*, a Plant whoſe Stalks proceed from the Root, and bear their Leaves creeping along the Ground: The Leaves are like thoſe of Cinquefoil, but they are larger and indented round the Edges; one Stalk bears three of them; the Flowers are White, conſiſting commonly of ſix Leaves, from whence ſpring the Berries, which are round and oval, and commonly red; the Stems are ſmall, ſlender and hairy, and the Roots are many and ſmall; ſome of the Plants bear white Berries: This Plant grows wild in Woods, upon Hills and in Hedges, and blooms in *April* and *June*: It is likewiſe cultivated in Gardens.

Strawberry Plants, as well thoſe which produce the white as the red Berries are multiply'd and perpetuated by Trails, which proceeding from the old Stocks take Root: It's to be obſerv'd, that the new Plant which is taken from the Woods and tranſplanted, thrives better than that which comes from the Garden Plants; they plant it either in Beds or Borders, both which muſt be well Cultivated, Dung'd, &c. If the Ground be dry or ſandy, the Beds as well as the Borders ſhould be a little lower than the Allies or Paths, that they may the better retain the Waterings and Rains; but it is quite otherwiſe if they are planted in a ſtrong, fat Earth, or ſuch as is almoſt new, for great moiſtures would rot their Stocks; they uſually ſet them nine or ten Inches aſunder, and put two or three Plants in each Hole, which is made with a Dibble: A proper time to plant 'em is the Month of *May* and the beginning of *June*, that is before the coming on of the great Summer Heats; they may indeed be planted all the Summer long, or in Rainy Weather: It's of particular Importance that they make Nurſeries of them in *May*, and that it ſhould be in ſome place expos'd to the North to avoid the great Heat of the Sun; then they plant 'em three or four Inches from one another, and when they have acquired ſtrength, they tranſplant them in *September*, making Beds or Squares of them, as you have occaſion.

The firſt thing to be done is to Water 'em in dry Weather; ſecondly, let there be three or four of the ſtouteſt Branches on each Foot or Stock only; in the third place, let there be but three or four Berries on each of them; and let them be thoſe that appear firſt, and that are next the Foot, and conſequently you muſt pinch off all the other Flowers which proceed in vaſt numbers from the Stalk of thoſe that have already Bloſſom'd, or are yet in Bloſſom; all theſe laſt Flowers rarely knit or come to any thing, the firſt only will be the beſt: Thoſe that are Curious will have both the red and white *Strawberries* in their Gardens, but they ſet 'em in ſeparate Beds.

Strawberry Plants will do very well the Year after they have been planted, if they havebeen planted in the Month of *May*; and they will do but meanly if they have not been planted as ſoon as they are taken out of the Wood in the Month of *September*, but they will do Wonders the ſecond Year, and after that but very ſorrily; and therefore it is good to renew 'em every two or three Years: It will alſo be proper every Year to cut down to the Ground the old Stems, when the Berries are gather'd, which happens commonly the end of *July*: The firſt that grow ripe towards the end of *May* are thoſe that have been planted at the Foot of a South or Eaſt Wall; and the laſt ripe, thoſe which have been planted to the North.

Our *Engliſh* Authors ſay there are ſeveral ſorts of *Strawberry Plants*; and they enumerate the White, the long Red, the Polonian and the Green *Strawberry*, which is the ſweeteſt of all, and the lateſt ripe; but that the beſt of all with us is that which not many Years ago was brought from *New England*, which is the earlieſt ripe of all *Engliſh* Fruits, being ripe many Years the firſt Week in *May*; they are of the beſt Scarlet dye of any that grows, and very pleaſant and cool to the Taſte.

The *French*, beſides the Wood *Strawberry*, mention the White, the Red and the Capory, planted in Beds in four Rows, and each Bed a Foot and an Half diſtant from the other; for which the Earth muſt be turn'd up, labour'd, and the Plants weeded as there is occaſion.

If you would have fine and beautiful Fruit, you muſt put a ſmall Prop to every Plant, to which you muſt gently tye it with a Straw; and beſides the Goodneſs of the Fruit, you will hereby keep Snails, Toads, Frogs and other noxious Animals from lodging therein and amongſt them, which they would do if the Plant crept upon the Ground, and eat 'em in part, eſpecially the beſt and faireſt.

As ſoon as they ſhoot forth their Trails, you muſt take care to cut 'em, and ſuffer none to remain but thoſe you deſign for Plants.

You muſt make ſome new Beds every Year, and deſtroy the Plants that have ſtood four or five, and become void of goodneſs and degenerate.

It's good to dung 'em with a little Dung before great Froſts and Colds, that you may thereby meliorate 'em, cutting off all the Leaves, as the practice is in reference to Sorrel.

As to the Ground proper for them, Sand is better than a ſtrong Earth; and therefore chooſe that part of your Garden that is proper for them in that reſpect, where they deſerve a Place, as being humble, and even content with the Shades and Droppings of your more lofty Trees.

Laſtly, if you would have *Strawberries* in *Autumn*, the firſt Bloſſoms which they put forth may be cut away, and their bearing hindred in the *Spring*, which will make them afterwards blow a-new, and bear in their later Seaſons; and in order to get ſome of theſe of the larger ſize, as ſoon as they have done bearing, let them be cut down to the Ground, and cropt as often as they ſpire, till towards the Spring, and when you

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you would have 'em proceed towards bearing, now and then as you cut them, ſtrew the Powder of dry'd Cow-dung, Pidgeon-dung, Sheep-dung, &c. upon them, and Water them when there is occaſion for it.

There are a ſort of thick, white Worms that are great Enemies to *Strawberries*, who in the Months of *May* and *June* will eat the Neck of the Root, and by that means kill the Plant, and therefore you muſt go every Day among your *Strawberries*, and to tread thoſe that begin to wither under your Feet, wherein generally the Worms are, which after they have done this firſt Miſchief, proceed to the other Plants and do the like by them.

As to the Properties of this Plant, it is aſtringent; the Berries are good for Bilious Perſons, quench Thirſt, and mitigate the heat of the Body; if you waſh 'em with Wine they will not corrupt in the Stomach; the Wine made of them will Fuddle; the Water diſtill'd from them is good for the Leproſy, fortifies the Heart, purges the Breaſt, is good for the over-flowing of the Gall, and cools the Blood; the Doſe is three Spoonfuls thrice a Day: The Decoction of the Root and Herb provokes Urine, and is good for the Spleen and Kidneys.

The Juice or Wine drawn from *Strawberries* is very good to take away Redneſs and ſmall Pimples in the Face proceeding from the Heat of the Liver, and to allay the Redneſs of the Eyes, and efface the Bloches and Scurfs of the Leproſy: The Decoction of the Roots and Leaves of the *Strawberry Plant* makes a Wine that will ſerve to cure the Jaundice, if drunk ſome time in the Morning; as alſo to provoke Womens Menſes, and to ſtop the Whites and Dyſenterial Fluxes; if it be taken by way of Gargariſm, it will ſtrengthen the Gums, faſten the Teeth and ſtop Defluctions.

Our *Engliſh* Authors ſay that *Strawberries* have this excellent Property, not to receive any Venomous Quality from the Toads or Serpents, tho' they often tread upon and paſs over them, as being of a very low Growth; but that they do not nouriſh much, and are eaſily corrupted in the Stomach, and hurtful to Paralitical Perſons, and that the beſt way to eat them is firſt to cleanſe them from their Leaves and filth; then put 'em into White Wine, ſprinkle 'em with Sugar, and ſo take 'em before other Food.

Strawberries as well as *Rasberries* are very ſerviceable in Entertainments, and when full ripe, afford Delight to the three Senſes of Seeing, Smelling and Taſting; they have a Vinous Taſte, and ſerve to corroborate the Heart, Stomach and Brain, after the ſame manner as Vinous Liquors: Theſe good Qualities cauſe 'em to be eſteem'd ſo much in their natural Condition, that they are ſeldom preſerv'd, more eſpecially *Strawberries*; they are uſually eaten ſoak'd in Water or Wine, and ſtrew'd with Sugar: However they may be *Iced*, as Cherries, Currans and Rasberries: See *Strawberry-Water*.

SRAWBERRY-TREE, or ARBUTUS, though an *Exotick* Plant, thrives well enough in our Climate: It's a moſt beautiful Tree, bloſſoming twice a Year, and has its Fruit ripe in the Winter; yet for all its Excellencies it's little ſought after, perhaps as it is ſtrange, and not ſuppoſed to be hardy enough to reſiſt our Froſts: This Plant indeed is not ſo well diſpoſed to be trained up in nice ſhap'd Trees in our Gardens, as many others are, but it makes a moſt agreeable Hedge, and is very Ornamental in Wilderneſs Works; it loves a light gravelly Soil, and may be raiſed either from the Seeds or Layers. The Fruit, which in all Appearance is a Strawberry, but rather taſtes like the Pulp of a wild Service, muſt be gathered about *Chriſtmas*, and laid to dry for a Month, and then bruiſed and mixed with Sand, in order to be Sown in Pots of light Earth, and cover'd about a quarter of an Inch with ſifted Mould; this Work muſt be done in *March*: The gentle Heat of a hot Bed will much forward the Germination of the Seeds, which ſhould be frequently ſprinkled with Pond-Water till they come up.

The moſt tender Shoots of this Tree may be laid down about *September* in ſome fine Earth, and will ſtrike Root in a Years time, if they are kept moiſt by frequent Waterings, but will not be ſtrong enough to tranſplant till the following Spring, and muſt then be kept in the Shade for two or three Months.

STRABERRY-WATER, a Water made of Strawberries; in order to which put to a Paris-Pint of Water a Pound of Strawberries, which you are to bruiſe or maſh in the Water; then put in a Quartern or five Ounces of Sugar, and ſqueeze into it the Juice of a Lemon; if the Lemon be full, one will ſerve two Pints, and ſuffer it to cool, in order to Drink it.

STRAW-CAP, a thing wrought of Straw in the Form of a Cap, proper to cover Plants that are newly tranſplanted, and to keep them from the Heat of the Sun, which would be apt to incommode them.

STRAW-MATS, things very neceſſary for a Floriſt to preſerve his Plants from Froſts and Cold, which would otherwiſe very much endanger the Flowers he had Sown in the Beds, eſpecially ſuch as are moſt averſe to Cold.

STRING-HALT, a Diſtemper in a Horſe, being a ſudden twitching or ſnatching up of his hinder Leg, much higher than the other, and the beſt mettled Horſes are for the moſt part ſubject to it more than others: It betakes them upon a ſudden taking of Cold after hard Riding, or ſore Labour; eſpecially if you waſh him when he is too hot, which will chill his Blood, and ſo ſtupify and benumb his Sinews, that it will take away the Senſe and Feeling of the Member.

The Manner of curing this Evil is to take up the under Vein upon the Thigh, and underneath the ſame there lies a String, which you are to cut away, then anoint him with Butter and Salt, and he will both do well and go well.

But ſome prepare a particular Ointment for this Purpoſe, which is, to take the Oil of Petroleum, of Worms, of Nerve Oil, of Patch or Piece-Greaſe, and of Spike, of each an Ounce, two of *London*-Treacle, and a Pound of Hogs-Greaſe, all melted together upon the Fire; then take it off and keep it ſtirring till it be thoroughly cold, with which anoint the afflicted Part once a Day, and then wiſp him with a ſoft Thumb-Band of Hay, from the Paſtern to the Top of the Hoof, and this for ten Days together, rubbing and chafing in the Ointment very well for a long Time, holding a hot Fire-Shovel near

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near it, the better to cauſe it to ſink into the Sinews, Nerves, and Joints.

When the Anointing, is over keep the Parts warm and well littered, and let the Thumb-Bands be daily made leſs and leſs, and ſhorter and ſhorter, till you perceive the Horſe ſtand by both Legs alike, and be recovering, but he muſt not be Rid, that he may Sweat much, in a Month after; and as ſoon as warm Weather comes, turn him to Graſs in ſome dry Paſture where there is Water, and take him up again before the Cold comes, and while he remains in the ſame Stable keep him warm, and ſo his *String-Halt* will be gone.

STRINGS, or LINES, Devices wherewith to take Birds both great and ſmall, and even Water-Fowl; they are made of long ſmall Cords, knotted here and there, and containing in Length as many Fathom as the Places or Haunts where you are to lay 'em require: Theſe are of great Uſe for the taking of all Sorts of large wild Fowl, as alſo for Plovers of both Kinds.

When you are to Uſe theſe Strings, they muſt be lined with the ſtrongeſt Bird-Lime; then coming to their Haunts, if it be before the Evening Flight, it muſt be before Sun-ſet, if for the Morning Flight, at leaſt be two Hours before Day, and having a Burden of ſmall Sticks, about two Foot long, ſharpned at the lower End, and with a little Fork at the upper End, let 'em be prick'd a little ſlant-wiſe, ſo that they may be within a Foot and an half of the Ground: Then ſhall theſe Lime-Strings be drawn and laid upon the Forks, ſome Rows higher than others, and higher in one Place than another, like Water-Waves, till every Row be fill'd, and the Haunt cover'd all over; then faſten the End with a Slipping-Loop in ſuch wiſe that upon any violent Strain the whole String may looſen, and lap about any thing that touches it, and by this Invention great Store of Fowl, eſpecially of Plovers, may be taken, by reaſon of the great Flocks they come in, and they are generally taken at their coming into the Ground, whoſe Nature is to ſweep cloſe, and ſo falling amongſt the Strings are taken. There is no need you ſhould be conſtantly at Watch, for being entangled they cannot looſen themſelves; when you have done your Sport, lay 'em up for another Time, only you muſt new daub them with freſh Bird-Lime; you may make uſe of theſe Strings and Lines for the taking Water-Fowl, and then uſe the beſt and ſtrongeſt Water-Bird Lime you can get: Theſe Strings muſt be laid over the Rivers, Ponds, or Plaſhes of Water, where you deſign to take any, which muſt be in ſuch Places where their Haunts are, and let the ſaid Strings almoſt touch the Water, and be as thick laid as before noted for Land Fowl; and this Caution muſt be carefully obſerved, not to uſe ſuch Strings in Moon-ſhiny Nights; for the Shadow of the Light will certainly create a Jealouſy in the Fowl, and ſo ſpoil your Sport. See *Springs*.

STRIPES, a Term in Gardening, ſignifying thoſe Vegetables whoſe Leaves are edged with a Cream Colour, thoſe edged with yellow and the bleach'd Sorts, as the Gardiners call 'em; its a certain Rule when a Plant has its Leaves edg'd about with theſe diſtemper'd Colours, will always remain variegated, without putting forth ſo much as one plain green Leaf; and on the other Hand, ſuch Plants as have their Leaves bleached, ting'd or ſpotted in the middle, will ſeldom remain ſtrip'd, if they be planted in good Ground, but from time to time will ſhoot out Branches entirely Green, and at length loſe all their other Colours; from whence it may be obſerved, that the Sap, when it appears diſcoloured only towards the middle of the Leaf, is not then ſo much diſtemper'd, but that it may be reſtor'd by wholſome Nouriſhment, but that when the tinged Sap has reached the extream Parts of the Leaves, ſo much Venom is then mix'd with it, that it is impoſſible to find any means to overcome it, and even the Fruit which is certainly fed with the moſt refin'd Juices of the Plant, is alſo equally corrupted with the ſame Poiſon, as its Juices plainly ſignify.

There is another Obſervation made in Reference to ſtrip'd Plants; and that is, when a Plant begins to Bleach, a ſkilful Gardiner may provoke the Poiſon which begins to tinge the Leaves, and by checking the Nouriſhment of the Plant, and giving it unwholſome Diet, may by Degrees envenom the whole, and produce what they call an Edger, or a Plant whoſe Leaves are edged with White or Yellow. Again, there is another Experiment relating to this Caſe, which is very well worth Notice; at *Kenſington* Mr. *Furber* a curious Gardiner and Nurſeryman, had many Plants of the common Jeſſamine with edg'd Leaves, upon which he engrafted Cions of the *Spaniſh* Jeſſamine, whoſe Leaves had not been known to Stripe; the Cions of the *Spaniſh* Jeſſamine upon their budding forth, produced Leaves bleach'd with Yellow, and 'tis not to be doubted but that they may be made Edgers by the ſame Skill, from which it appears that when the moſt ſubtil Juices of a Plant are poiſon'd, any Plant which ſhall be fed from it will be envenom'd by it: It would therefore be adviſeable to Sow the Seed of Miſletoe upon edged leaved Plants, to have it with variegated Leaves.

STRIPPING a TREE, is either the gathering of all its Fruit, ſo as to leave none behind, or taking away all the Leaves; thus a ſtript or naked Tree is one whoſe Leaves are fallen off, by reaſon of cold Winds, or from which all the Fruit it bore are gathered.

STRUNTED SHEEP; ſo called when their Tails are cut off, to keep them from dunging them, and breeding of Maggots therein.

STUBBING; the pulling up of Shrubs, Broom, Hops, or the like, out of Lands, as preventing the Improvement thereof, for which Mr. *Plat* has a very convenient Inſtrument, made in the Form of a three grained Dung-Fork, but much greater and ſtronger, according to the bigneſs of the Shrubs, *&c.* The Stale whereof is like a large and ſtrong Leaver, which being ſet, half a Foot, or ſuch a reaſonable Diſtance from the Root of the Shrub, drive it with a Hedging Bill a good Depth into the Earth; then Elevate the Stale, lay ſome Weight or Fulciment upon it, and with a Rope faſtened to the upper End thereof, pull it down, which will tear up the whole Buſh by the Roots.

STUDD, a Place where Stallions and Mares are kept to propogate their Kind; or elſe the Word ſignifies the Stallions and breeding Mares themſelves: It is abſolutely neceſſary there ſhould be a Studd, if you would have a Multi-

plication

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plication of the Horſe-Kind: The Goodneſs of theſe Animals depends partly on the Goodneſs of the Stud, and their good feeding when they are yet but young: Fine Stallions and fine breeding Mares generally produce fine and good Colts, which will always continue ſo, if they are well and carefully fed.

We do not propoſe under this Head to ſpeak of any other Sort of Breed of Horſes but ſuch as are deſign'd for Labour and Draught, and therefore without meddling with thoſe of a great Price, and ſuch as are deſign'd for the Uſe of Perſons of the firſt Rank; we ſay, that a Stallion for this End ought to have a good Coat, be well mark'd, Vigorous and very Couragious: Care muſt be taken that he ſhould have none of theſe Diſtempers upon him that are Hereditary, for the Foals will certainly be ſubject to the ſame: He ought alſo to be of a Docile Nature, and he ought not to be made Uſe of for covering the Mares before he is ſix Years old; for if he is very young he will deceive them.

A good Coat is as eſſential to the Mares as to the Stallions, they ſhould be well made, and as near as may be of the ſame Mien and Stature as the Stallion; they ſhould have ſprightly Eyes, and be well mark'd: They ought not to be cover'd before they are three Years old, and then may continue to Breed till ten; but they ſhould have but one Foal in two Years, that they may have Time to nouriſh and breed them up.

A Month or two before the Stallion is turn'd to the Mares, he ought to be fed with good Hay and good Oats, or Wheat-Straw; and he muſt be put to no manner of Labour, only walk him backwards and forwards, from time to time, for two Hours every Day: You ought never to give him above twenty Mares to cover, unleſs you would deſtroy him outright, or make him broken-winded; and he will continue from the Age of ſix to that of fifteen to propogate his Kind.

The Month of *March* is the time uſually wherein Mares are to be covered, to the End they may Foal in *April*, for they go eleven Months, and as many Days over as they are Years old; and the Reaſon why this Month is pitch'd upon is, becauſe when they Foal, the following Year there will be plenty of Graſs for them, and conſequently they will have Milk enough to nouriſh their Young.

It's no manner of Wonder, that in a Stud methodically managed, the Mares do not fail ſo much to produce Foals, as thoſe which are brought to the Stallion, without uſing thoſe Precautions which are neceſſary for ſuch an Action; for how many Peaſants are there, who as ſoon as the Mares come from their Work, take and lead them to be covered, by which means they are very often puniſh'd with the loſs of their Labour: If you would have your Mare keep, you muſt ſuffer her to run for above eight Days in good Paſture, and then let the Stallion cover her once or twice the ſame Day, if he be inclin'd ſo to do; and after ſhe is cover'd let her be conducted to her Paſture, and there continue her for four Days, after which you may Work her with much Moderation, at leaſt at firſt.

It's a thing worthy to be obſerved, and what the Countrymen ought poſſitively to know, whether the Stallion he would have to leap his Mare is fed on dry Meat in the Stable, or on Graſs in the Fields; if he is at Graſs, and the Mares are fed with dry Meat, or if he is fed in the Stable, and that the Mares are at Graſs, the Mares will run a great hazard of caſting their Foals, or not conceiving at all, which they will ſeldom do, if they are uſed to the ſame manner of feeding with the Stallion.

Before you let your Mare be cover'd, hold her in your Hand, and for a ſhort time in the ſight of the Horſe, ſo as ſhe may alſo look upon him; this will animate her very much, and oblige the Stallion to cover her with the more Vigour, and be a means to make her keep the better; to bring about this Generation-Work, you ought not to have your Mare cover'd but when ſhe is ripe for it; and that you may have her ſo, give her a Peck of Hemp-Seed for eight Days together, Morning and Evening; and in Caſe ſhe will not eat them alone, mix 'em with her Bran or Oats, or elſe keep her Faſting, that ſo Hunger may may bring her to eat 'em without any Mixture.

You muſt never carry a Mare to be covered while ſhe gives Suck to her Colt; and that ſhe may laſt ſo much the longer, ſhe muſt not Foal, as has been obſerved, above once in about two Years; but foraſmuch as theſe Rules are not obſerved by many, and that they will obſtinately have their Mares cover'd almoſt as ſoon as they have foaled, they ought not to do it till eight Days are paſt, and even then they ought to uſe all manner of Means that ſhe may have an Inclination to be cover'd.

You will find it obſerv'd by ſome Perſons who have treated of this Subject, that if you would have Male Colts, you need do no more than to let your Mares be covered between the fourth Day of the New-Moon and the Full, and that they cannot fail in their Expectations herein, provided the Mare has a good Appetite to be cover'd; but our Author, M. *Chomel*, makes very ſlight of this Notion, and gives no manner of Credit to it.

When your Mares have been cover'd, you muſt ſet down the Day, to the End you may avoid the Inconveniences which may happen when they come to Foal, for they often kill their Foal, either through Inadvertency, or the Difficulty they undergo in Foaling, and therefore when the Day comes wherein they are to Foal, you ſhould narrowly watch them, and ſee whether they want any Help to bring forth, either by ſtopping their Noſtrils, or otherwiſe making uſe of your Hands to facilitate her Foaling.

The Mare ſometimes Foals a dead Foal, in which Caſe ſhe runs a great Riſque of her Life, without preſent Remedy; and therefore to help her in this Condition you muſt bruiſe ſome Polypody in a Pint of warm Water, and make her ſwallow it; and if this will not do, there muſt be a Sort of Midwifry practiſed, and the Foal pull'd from her, not only upon this occaſion when no Part of it is come out, but even when his Feet appear.

When the Mares have foal'd, they muſt needs have ſuffered much, and thereby muſt be much abated, and if they are not quite gone, you muſt endeavour to keep 'em by giving 'em preſently a ſmall Maſh of three Pints of warm Water, wherein you muſt ſteep ſome Meal, and into which you are to throw a ſmall Handful of [illegible]

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and this you are to continue three Days, Morning and Evening; and then turn 'em into good Paſture.

The ſame Author ſays, he cannot exclaim too much againſt thoſe, who two or three Days after the Mare has foaled, put her to Work, as if ſhe was then in a Condition to bear any fatigue; let them urge what preſſing Reaſons they pleaſe, he makes them to be the Murderers both of the Mare and Foal; of the Mare by putting her Strength to ſuch a Trial, and of the Foal, who finding not a ſufficient Quantity of Milk for his Nouriſhment, comes on but very ſlowly; and therefore thoſe who would have their Mares to be always in a good Condition, after they have foaled, and have the Foal grow up to their entire Satisfaction, muſt make uſe of a quite contrary Method; or elſe they ſhould never have their Mares covered, unleſs they allow 'em at leaſt a Month's reſt after their foaling.

As to the time of weaning Foals, or Colts, Authors vary in their Opinions; ſome hold, that it ought to be done in the beginning of Winter, when the Cold Weather begins to come on, and about *Martinmas*; others maintain, that they ſhould be ſuffered to ſuck all the Winter, and that they will be the better for it. Thoſe who are beſt ſkill'd in *Studs*, do no ways heſitate to embrace the latter Opinion, and ſay, that to wean the Foals ſo ſoon, is the way to make 'em unſerviceable till they are ſix or ſeven Years old; whereas if you ſuffer them longer to continue with their Dams, it will harden their Mouths, and conſequently uſe themſelves the ſooner to live upon dry Food, than when they are too tender; a right Management of them in this Reſpect, will make them fit for Service at three or four Years old. To me there are thoſe who hold it proper to let the Foals ſuck till they are a Year or two old; but this is an Abuſe; for you are not only thereby depriv'd of the Fruit of their Mares, but this Practice will alſo make the Colts very heavy and ſluggiſh.

As to the way of managing the Colts after they are wean'd from their Dams, as before directed, you are to put them into a Stable which ſhould be kept clean, and where the Manger and Rack is low; you muſt not let them want Litter, and contrary to the Method practiſed in reference to Horſes, they muſt not be ty'd, and let them be touch'd as little as may be for fear of hurting them.

Let 'em neither want good Hay, nor Bran, which will provoke them to drink, and conſequently make 'em belly, and let them have Oats given them alſo as uſual. It may be juſtly affirmed, that all thoſe Perſons who ſay that Oats ought not to be given to Colts, for fear it ſhould make them blind, are egregiouſly miſtaken; and if they ſhould happen then to fall under this Inconvenience, when they are fed therewith, the Misfortune does not ariſe *from this* Food; but from the over-hardneſs of the Oats, which they would chew; and being not able to do it without ſome difficulty, they ſo far extend the Fibres that paſs from the Teeth to the Eyes, that coming at laſt to break, the Sight muſt neceſſarily be damnified thereby; and to prove the Truth of this, you need do no more than grind the Oats a little, and give it them, then you will find they will be in a good Condition, and have as good Eyes as any in the World.

What has been here advanced, will appear almoſt extraordinary to ſome Perſons of the like Sentiments with thoſe we have met with in the World, who when they have wean'd their Colts, content themſelves to keep them Day and Night at Graſs, believing this ſort of Nouriſhment will be ſufficient to make 'em grow finely, and be fit for Service in due time; but they very much impoſe upon themſelves, as they would do upon others; for fatal Experience has ſhew'd 'em, tho' they have not own'd their Miſtakes, that theſe Colts will never be ſo ſtrong for Draught, or otherwiſe, and will not do as good Service as thoſe who have been fed with Corn.

It's true, that when Colts feed upon Graſs, their Teeth are uſually ſet on edge, and for that Reaſon they eat their Oats with difficulty; but this is no reaſon that they ſhould be depriv'd of it: you have no more to do, than to grind them as aforeſaid, and to let them have the Oats ſo at the uſual Hour; again, this Work will be of no longer Duration than until their Mouths are hardned, and that will not be above four Months, when, by degrees, they may be accuſtomed to eat the Oats whole.

Let thoſe who have hitherto been guilty of theſe Miſtakes, amend them, as being entirely contrary to the good of their Colts; it's true, Graſs is good for them all the Summer long, but you muſt not forget to give them Corn; but when Winter comes, they muſt be kept warm in the Stable, and obſerve the aforeſaid Directions.

As for the manner of bringing up Colts to work, you muſt in the firſt place conſider that ſo much cannot be expected from a young Colt, as from a Horſe that has been accuſtom'd to Labour: the firſt is naturally apt to refuſe you that which he does not know you require of him; whereas the other complies, becauſe he underſtands your meaning: ſome with as little underſtanding as the Colts themſelves which they manage, uſe them with very great Roughneſs to bring them to obey them; but others with more Senſe teach 'em gently what they have a mind they ſhould learn; and 'tis this mild way that will do to bring 'em to.

The firſt time you harneſs them, keep 'em in for fear if they ſhould get looſe, they might uſe ſome Effort to drag away the Load, which muſt be heavy; for ſhould the ſame be too light, you may have reaſon to be apprehenſive, leſt they ſhould draw with too much Precipitation; having thus harneſſed him three or four times, they will begin to come to.

In the next place, make the Colt draw a ſmall Load but a little way, and never let go the Halter, and thus taming him a little one day, more the next, and ſo on, you muſt order him ſo, that he ſhall be entirely accuſtomed to the work.

A good Man-ſervant, who is dextrous at his Buſineſs, whether it be at Ploughing or Carr, after he has made his Colts feel his Whip ſeveral times, will afterwards fright 'em more with his Voice, than with Blows, and will take care never to over-burden them, and make them draw beyond

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beyond their Strength, and more eſpecially in the beginning; for it ruins them at once; whereas by giving them Breath, they will go on well, and regularly perform the Work he puts them to; that is, ſuch and ſuch Works or Draughts, as are proportionable to the Age and Strength of the Colts.

To this Article taken from our *French* Author, we may add one Paragraph out of our own concerning the breeding of Horſes, and one thing to be conſidered, is, the Commodiouſneſs of the Place, and the *Paſtures*, where your Horſes, *&c.* are to run; for he that breeds in a place unfit for it, loſes his Money and Pains, and never will have good Horſes: The *Ground* muſt not be too *rank* of Graſs, nor too bare, but a firm and ſweet *Soil*, ſituate in a clear and wholeſome Air, where there are Hills and running Waters, with Quick-ſets and ſpreading Trees to ſhelter them from the Wind, Rain, and Sun; nor muſt they be continued always in the ſame *Paſtures*, but often removed into afreſh, obſerving ſtill to put them into the ſhorteſt Feedings in Summer, and the richeſt in Winter; at which time of the Year, they muſt have a Hovel, a Hay-Rick, or ſome convenient place to defend them from the Weather.

STURDY; See *Turning Evil in Horſes.*

STUTTERING, or, STAMMERING; an imperfect Pronounciation, and difficult to be underſtood, and it ariſes from a difficulty in pronouncing certain Letters, as B, R, and T: *Stuttering* is either natural, or accidental; the natural one is born with the Perſon, and proceeds from ſome Defect in the Tongue, or its Ligaments; the Accidental ſucceed an Apoplexy, or Palſey.

Natural *Stammering*, if not cured when a Perſon is young, will hold him all his Life time, and commonly cauſes ſad Diarrheas.

To cure this Indiſpoſition, the general Remedies are a way of living, which gently dries this great Humidity; you muſt uſe a Cauſtick to Children, and apply a drying Plaiſter to the Suture; amongſt others they uſe a Betony Plaiſter, or the following one; take half an Ounce of Camomile-Flowers, as much Marjoram or Ginger, three Drams of Muſtard-Seed, Root of Barthram and Bay Leaves; two Drams of Gum Opoponax and Caſtor, pound the whole together, and then melt an Ounce of Yellow Wax, with four Ounces of the Oil of Olive; and being off the Fire, mix your Powders, and form thereof a Maſs for a Plaiſter, and uſe it as before,

All ſorts of Perſons may on the out-ſide of the Head, uſe either the Oil of Caſtor, Rue, Turpentine, or Sage; or they may have recourſe to the Remedies which are preſcribed for the Palſey, as well inwardly as outwardly.

STY, a HOG-HOUSE: Swine ſhould not be put together like other Cattle in their *Stys*; but you ſhould have Partitions made therein, alſo the *Sows* ſhould be put aſunder by themſelves, and the young Pigs by themſelves; for if they are all ſhut up together, they tumble, toſs, and lie a top of one another, and the Sows are made thereby often to caſt their Pigs; neither is it improper for all ſuch as dwell near Foreſts and Commons, to have *Styes* in the ſaid Places, whereby they may, at convenient times, feed ſuch as they think fit, and there in like manner uſe to give them their Meat, whereby in a little time they may forget coming to the Houſe: It's proper to make the Walls and Hedges of the *Styes* four Foot high, for then the Swine cannot get over, nor others come to them; and ſo the Swine Herd may look in, and take an account of this Herd, and what befalls them at Pleaſure.

STUMBLING; a Fault that comes either naturally, or accidentally in a *Horſe*, and is known by the ſight and feeling, by reaſon of the Sinews of the Fore-Legs are ſomewhat ſtrait, ſo that he is not able to uſe his Legs with that Freedom and Nimbleneſs he ſhould.

The way to cure him is to cut him of the Cords; that is, to make a ſlit on the top of his Noſe, and with your Cornet raiſe up the great Sinews, cut them aſunder, heal them up again, with ſome good Salve, whereby he will have the uſe of his Legs ſo perfectly, that he will ſeldom or never trip more.

Such as comes accidentally, is either by Splint or Wind-Galls, or from being foundred, prick'd, ſtubbed, grovelled, Sinew-ſtrain'd, hurt in the Shoulder, or Wither, or careleſly ſetting him up when he is hot, which makes him go very ſtiff, and his Stiffneſs cauſes *Stumbling*.

STUMP; a Term uſed in reſpect to an old Tree, which being cut down within a Foot or two of the Ground, what remains is call'd the *Stump*, and the taking it up out of the Earth is call'd *Grubbing*.

STURGEON, a Sea-Fiſh, much in eſteem for the goodneſs and firmneſs of its Fleſh: If you would prepare a *Side-Diſh of Sturgeon* for *Fleſh-Days*, it may be dreſſed after different manners; that is, either in the form of larded Fricandoes, or Collops, or in thick ſlices *ala Menehout*; for the latter, let the ſlices of *Sturgeon* be gently ſtewed in Milk and White-Wine, both ſeaſoned with a Bay-Leaf, and a little melted Lard: then let them be branded, and broil'd upon a Grid-Iron, pouring a Sauce underneath, in the ſame manner as for Loins of Mutton, in order to be ſerv'd up hot.

For the Collops of the ſame *Sturgeon*, when they have been cut and larded, you muſt flower them a little, and bring them to a Colour with Lard; then let them be boiled in a Sauce-Pan, with good Gravy, fine Herbs, ſlices of Lemon, Truffles, Muſhrooms, Veal Sweetbreads, and a well-ſeaſon'd Cullis; after which, when the Fat is thoroughly draihed from them, they may be ſprinkled with a little Verjuice, and ſerved up as well as the other ſort, among the Side-diſhes, and Out-works.

Another way of dreſſing *Sturgeon*, is, in a *Harricot*, with *Turneps*; for which purpoſe, it muſt be boil'd in Water, with Pepper, Salt, Thyme, Onions, and Cloves; if you have any Broth at hand, ſome of it may be poured in, and they fry the *Sturgeon* brown in Lard; it muſt afterwards be cleared from the Fat, and put into a proper Cullis, with the Turneps, and a little Salmon cut into Slices or Chops ſmall. It may be ſerv'd in with Lemon Juice; and ſet out with a Marinade, or other Garniture.

SUBLIMATE,

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SUBLIMATE; a Preparation made of Mercury or Arſenick: There are two Sorts of *Sublimates* prepar'd of Mercury; one of which is call'd *Corroſive*, and the other *Sweet Sublimate*.

Corroſive Sublimate is Mercury penetrated with Acids, and rais'd to the top of the Veſſel by the force of Fire.

Sweet Sublimate is a *Corroſive Sublimate*, whoſe Points have been qualify'd by ſome Preparation.

SUBLIMATE *of Arſenick*; Arſenick corrected from its more malignant Sulphurs, and raiſed by the means of Fire to the top of the Matraſs.

SUCCORY, in *Latin*, *Chicorium*; a Plant, of which there are two Sorts, the Garden, and the Wild *Succory*: The firſt of theſe grows out of the Earth with Leaves that are like unto thoſe of Endive, tho they are narrower, ſhorter, and not ſo much indented round about; the Stalk and the Flowers are alſo alike: the Root is a foot long, white within, tender, and a little bitter; it grows in Gardens, and flouriſhes in the midſt of Summer. There are ſeveral Sorts of Garden *Succory*, which differ only in their Leaves and Bigneſs, and which are all order'd in the ſame manner.

This Plant is only multiply'd by Seed, which is begun to be ſown towards the middle of *May*; and they muſt be ſown very thin, and thin 'em much afterwards, in order to be whiten'd in the Place where they grow, without tranſplanting: there is alſo but a little Quantity of them to be ſown at once, becauſe they are apt to run into Seed. But in order to have a greater Quantity of them, let them be ſown the latter end of *June*, and all *July*, that you may have 'em good to ſpend at the end of *September*; you may alſo ſow them plentifully in the Month of *Auguſt*, for a ſufficient Supply for the reſt of the Autumn, and part of the Winter: When they grow too thick, they muſt be cut or thinn'd, to make them the ſtronger before they are tranſplanted; and in doing of this Work in Summer-time, you muſt ſet them at a large foot's diſtance from each other: and great Beds, five or ſix foot broad, are uſually made for them, to plant 'em in afterwards in Lines made with a Cord. This Plant requires great and frequent Waterings, and when it is big enough to be whiten'd, they tie it up with two or three Bands, according as it is in height; and it is whiten'd in the ſpace of fifteen or twenty days: and as it is very much afraid of Cold, you muſt, upon the Approach of a Froſt, cover it with long dry Dung, whether it be tied up, or not near one another, becauſe it neither grows ſo high, nor ſpreads ſo much, as in Summer-time; and in caſe any of your Plants can be ſaved in Winter, they muſt be tranſplanted in the Spring, in order to produce Seed, which may have time to ripen: thoſe who have a good Green-Houſe, may put 'em into it, and to this end, they ought to plant them pretty near the Green-Houſe; but thoſe that have not, muſt be content to cover them with Dung, as aforeſaid.

Succory is whiten'd during the great Heats, and when, inſtead of heading, you find them apt to run into Seed, dig away the Earth at the ſide of the Plant, and, without plucking it up, lay it in the Ground, out of which let nothing appear but the ends of the Leaves; it will be both whiten'd in a little time, and this will keep it from running into Seed.

To effect the buſineſs the better, 'tis beſt to tie 'em firſt, that the Earth may not fall between the Leaves; which muſt put People to more trouble in waſhing them well, before they uſe them: Remember to lay 'em all down on one ſide, one upon another, in the order they have been planted, beginning with thoſe that are at the end of the Bed, and continuing to lay the Seconds upon the Firſt, and the Thirds upon the Seconds, and ſo on with all the Rows.

There are, moreover, two other ways of well whitening *Succory* in the Winter-Seaſon; the firſt is upon the Approach of Froſt, when you muſt tie 'em as uſual, and after eight or ten days, pluck 'em up, and put 'em into the Earth in the Bed, which you made uſe of to raiſe your Seeds: making a ſmall Furrow croſs the Bed, of the Height of your Plant, being eight Inches or thereabouts; begin at one end, lay in your Plants abreaſt, touching, yet without preſſing one another, and a little ſloaping: this done, cover them with the Soil of the ſame Bed, then make another Furrow to lay your Plants as before; and ſo continue to do with the reſt, after you have cover'd the whole about four fingers thick with good warm Dung from the Stable: they will in a ſhort time be whiten'd.

If you would cover them with Straw, in the form of a Roof, to keep 'em from great Rains, they would laſt much longer without rotting: when you have a mind to uſe 'em, begin with the laſt you have put into the Ground, and taking all of them without diſtinction, pull 'em out of their Rows, and cutting off the rotted part, or that which is darken'd by the Dung, upon the ſpot, put 'em into your Basket, and carry 'em into the Kitchen.

Another way to preſerve 'em long, is to put 'em under ſmall Props, as before, into Sand in the Cellar, ſetting the Root upright, for fear the Sand ſhould get between the Leaves, and that you ſhould find it upon your Plate when you are to eat 'em; when you take 'em up to uſe 'em, ſhake 'em well, that the ſame may fall off. There is a ſort of *Succory*, which cloſes up of itſelf, without being tied; it is a very ſmall Species, but much eſteem'd for its Goodneſs.

As for having Seed, you muſt ſuffer the Plants to grow high, and particularly thoſe which you ſee will whiten of themſelves, and to head without being tied; ſuffer them to be full ripe, they will not fall off, as many others do: but, on the contrary, after you have ſuffer'd 'em to be well dry'd, and carry'd 'em into the Barn to be thraſh'd, it will be found to be hard Work.

They put *Succory* into Sallets and Pottages in Autumn and Winter, provided they be well whiten'd, and conſequently tender and delicate; thoſe that are white, are the moſt agreeable: the green are more wild, and ſtand the Cold better; ſome are friſled, and others are not.

Succory being boil'd in Wine, purges away Choler and viſcous Humours; there is a Water that is diſtill'd from 'em, which is admirably good in burning Fevers, and againſt the exceſſive Heat of the Stomach, and when it is eaten, it's very good for the Stomach and Liver: It loſes its opening Virtue when it is boil'd. M. *Chomel*

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ſays, it is not injurious to cold Stomachs; but our Authors ſay, that thoſe that have ſuch Stomachs muſt not uſe it; unleſs ſome Pepper, Raiſins of the Sun, or a little boiled Wine be added to it: It's eaten with Mint, Rochet, Tarragon, and other hot Herbs. The Leaves of *Succory* are apply'd outwardly to Tumours, Ulcers, and Inflammations. Every body knows how much the Decoction of *Succory*, drank in the form of an Apozeme, is helpful in the Jaundice, or Heat of the Liver; the Juice of *Succory* drank two days faſting, ſtops the Spitting of Blood: *Succory* being pounded, and put under the left Nipple, eaſes the Heart-Ach.

Succory (wild) is multiply'd like the Garden *Succory*, from Seed, and with leſs trouble; you need only ſow it in ſmall Furrows, weeding and thinning it in proper Seaſons: In whitening this Plant, no more is required than to cover it with any thing that is moderately hot; they take it out of the Ground upon the Approach of Froſt, and put it into Sand in a Cellar, as they do by the other *Succory*; but before it is done, it muſt be almoſt whiten'd. Its Root is much in eſteem, and might perhaps have been put under the Claſs of Roots.

Another way of cultivating wild *Succory*, is in *March*, to ſow it in a Bed, and alſo in a pretty good and well prepared Earth; you muſt ſtrengthen it as much as may be in Summer, by watering it, and cut it, to the end it may be good to be whiten'd during Winter: Some there are who eat it green in Sallet, as bitter as it is; but it is uſually whiten'd, and in order to this, they interpoſe ſome Props from ſide to ſide, to keep the Dung off, with which it muſt be well cover'd from touching it, ſince it ſhoots in the ſame manner under a hollow Covering, as under a cloſe one; ſo that Care be taken ſo well to ſtop up the Paſſages on all ſides, that no Light or Air can at all get in: and hereby the Shoots are much cleanſed, and will not reliſh ſo much of the Dung.

It has been obſerv'd, that they eat *Succory*, when it is whiten'd, either in Pottages, and alſo in Sauce; and to prepare it in ſuch a manner, that it may have a good Reliſh, they boil it in Water, and when they have taken it out, they take ſome Bacon, or Butter that has been thicken'd with a little Flower, and ſeaſon the whole with fine Herbs, Salt and Pepper, with a little Vinegar, and ſerve it in: they likewiſe eat *Succory* in Pottages with good Fowls, and other Victuals proper for the ſame.

SUCCULENT PLANTS, in the Language of Botaniſts, are ſuch Plants as are plump and full of Juice, which they chiefly gather from the Air, as is found by Experience; witneſs the *Temperative*, a kind of Aloe, which will live ſome Years without Earth or Water, being hung up in a Room; and the *Sedum Arboreſcens*, which has been known to be kept after the ſame manner for many Years: in which Plant it is obſervable, that againſt Rain it puts forth Roots or little Fibres ſtriking into the Air, which in damp Seaſons is thick enough to afford it that Help, and ſome Nouriſhment; but as ſoon as the Air begins to grow thinner, and is more rarify'd, thoſe Roots dry up before they can provide themſelves with Nouriſhment ſufficient to ſupply the Plant they ſpring from, which perhaps they would do, if they could enjoy that thicken'd Air three or four Months without Alteration.

SUCKERS; young Shoots that proceed from the Root of a Tree, and of the ſame Kind and Nature with the Tree from which they ſpring: for ſuch as grow from Trees raiſed by Grafting and Inoculation, follow the Nature of the Stock; they put forth ſometimes near the Body of the Mother Plant: other *Suckers* are at more diſtance, which are beſt where they can be had; yet the former, when there is leaſt Sap in the top, and preſerving what fibrous Roots are upon them, often proſper well; wherefore when they are taken up, the Ground muſt be open'd well, and if they grow from the Body of the Tree, or great Roots, they muſt be cut off cloſe to the Stem, and ſet preſently. It helps much to put forth *Suckers*, to bore the Roots of Trees, and ſlit 'em in ſome places.

SUFFRUTEX; a Name given by Botaniſts to a low, woody, perennial Plant, ſending out no Leaves from its Roots, and beginning to be branch'd from the very bottom of the Stalk; ſuch as Lavender, Rue, Sage, *&c.*

SUFFUSION *of the Eye*; a Pin or Web upon the Eye of a *Horſe*: for the curing of which, take a Swallow's Neſt, put it to ſteep in Water, ſtir it well, and give it the Horſe to drink, or elſe make him ſwallow it with a Cornet; you muſt keep him warm, and feed him only with Straw and Bran: then take of Wheat-Flower half a Pound, a Pint of Metheglin, a little Frankincenſe, an Ounce of Roſin, with two Eggs; boil 'em in Wine, and making a Plaiſter thereof, put it about his Head, and wrap it up in Linnen, next Morning untie it, and give him Meat; you muſt mix ſome Honey therewith the fourth day.

SUGAR; a thick Juice drawn from a ſort of Reed that grows in the *Eaſt* and *Weſt-Indies*: This Plant ſhoots forth from certain Joints a Cane garniſh'd with Leaves, and it is from theſe Canes, ſtript of their Leaves, that they ſqueeze out the Juice, by bruiſing them between two Rollers girded with Iron Bands; it runs out like Juice, and is received into Kettles, and they put it upon the Fire, and take off the Scum, which being mix'd with the Food of Animals, is eaten by 'em: afterwards they boil the Liquor on a greater Fire, and keep always ſcumming it, and from time to time pour in ſome Spoonfuls of Lye, that the Scum may the more eaſily be ſeparated from it; then they ſtrain the Juice thro a Linnen Cloth: they give it alſo ſeveral Boilings more, in order to purify it, mixing therewith the Whites of Eggs, with Lime or Chalk-Water, and paſſing it thro a Straining-Bag. Laſtly, they boil it to a reaſonable Conſiſtence, and then give it the Name of *Grey Muſcovadoe*; of which they form two ſorts of *Sugar*, one of which they call *Caſſonade*, or *Powder-Sugar*; and the other *Loaf-Sugar*.

The *Caſſonade* is nothing but *Muſcovadoe* that has been purify'd with the Whites of Eggs and Lime-Water: *Loaf-Sugar* is made by clarifying the *Muſcovadoe* with the Whites of Eggs and the like Water, paſſing it thro a Bag, and after they have boiled it on the Fire, they let it run into Moulds of a conical Form. The fineſt *Sugar* is that which has been moſt clarify'd, that is very white, very hard, and when it is broken, appears

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to have ſeveral Cryſtals within it, and that has a very agreeable Taſte, and ſomewhat like Violet: *Loaf-Sugar* does not ſweeten ſo much as the other. They make uſe of *Sugars* in the Diſtempers of the Breaſt, the ſame promoting ſpitting, and looſening Phlegm. Beſides theſe Clarifications, there are others made when *Sugar* is to be uſed in Liquors or Comfitures, and theſe boilings are perform'd by Degrees, and bear the following Denominations; that is, *Sugar* may be boil'd till it becomes *Smooth*, *Pearled*, *Blown*, *Feather'd*, *Crack'd* and *Caramel*: Theſe degrees are alſo diſtinguiſh'd with reſpect to their Qualifications; as the leſſer and the greater Smooth, the leſſer and the greater Pearl'd, Feather'd a little and a great deal; and ſo of the reſt.

As for the *Boiling of Sugar*, call'd *Smooth*, as ſoon as it is clarify'd, and ſet again on the Fire, in order to be boiled, you may know when it has obtain'd to its ſmooth Quality, by dipping the Tip of your Fore-Finger into it; after which, apply it to your Thumb, and opening them a little, a ſmall Thred or String will ſtick to both, which immediately break and remain in a Drop upon the Finger: when you find the String almoſt imperceptible, the *Sugar* is then only boil'd till it becomes a little ſmooth, and when it extends itſelf farther before it breaks, it is a ſign that the *Sugar* is very ſmooth. Now to avoid ſcalding, as it may happen in making this Experiment, if your Finger were directly dipt into the *Sugar*, you need only take out the Skimmer, which ſhould always be kept in the Copper-Pan, to ſtir it from time to time, and to cauſe it equally to boil; then holding it a little while on the top, after having ſhaken it, touching the Pan, with the Handle of the Skimmer, receive the *Sugar* that ſtill runs from it, and only paſs the Tip of your Finger upon the Edge of the ſaid Skimmer, which is ſufficient to know whether the *Sugar* is become ſmooth or not, by obſerving the former Directions.

The *Pearl'd Boiling* is perform'd thus: After having boiled your *Sugar* a little longer than in the laſt Article, reiterate the ſame Experiment, and if in ſeparating your Fingers as before, the String continues ſticking to both, the *Sugar* is pearl'd. Now the greater pearl'd Boiling is when the String continues in like manner, tho the Finger and Thumb were ſtretch'd out farther, by entirely ſpreading the Hand. This ſort of Boiling may alſo be known by a kind of round Pearls, that do ariſe on the top of the Liquor.

The *Pearl'd Boiling* is generally uſed for all ſorts of Comfits, that are to be kept for a conſiderable time; ſome indeed cauſe their *Sugar* to be boil'd to a higher degree, but it is ſoon undone, and reduced to the Pearl Quality, by the Moiſture and Coldneſs of the Fruits, that are thrown into it.

To have *Blown Sugar*; when it has boiled a few more Walms, hold the Skimmer in your hand, and having, as before, ſhaken it a little, beating the Sides of the Pan, blow through the Holes of it, from one ſide to the other, and if certain Sparks, as it were, or ſmall Bubbles, fly out, the *Sugar* is arriv'd to the degree of *Blown Boiling*.

The next is the *Feather'd Boiling*; when after ſome more Seethings, you blow thro the Skimmer, or ſhake the Spattle with a Back-ſtroke, till thicker and larger Bubbles riſe up on high; then the *Sugar* is become *feather'd*: And when after frequent Trials, you perceive theſe Bubbles to be thicker, and in greater quantity, to a flying Flake; then the *Sugar* is *greatly feather'd*.

To know when the *Sugar* has attain'd to the degree of *crack'd Boiling*, a Pot or Pan muſt be provided, with cold Water; then dip the Tip of your Finger into that Water, and having dextrouſly run it into the boiling *Sugar*, dip it again immediately into the Water, at leaſt if you would avoid ſcalding yourſelf: thus keeping your Finger in the Water, rub off your *Sugar* with the other two, and if it breaks afterwards, making a kind of crackling Noiſe, it's arriv'd to the point of Boiling, call'd *Crack'd*.

The laſt is the *Caramel Boiling*: Now if in the Condition, to which the *Sugar* is reduced in the former Boiling, it be put between the Teeth, it would ſtick to them as it were Glue or Pitch; but when it is boiled to Caramel, it breaks and cracks, without ſticking in the leaſt: and therefore Care muſt be taken to obſerve every moment, when it has attain'd to this degree of Boiling, putting the preceding Directions into practice, to know when it is crack'd, and afterwards biting the *Sugar*, ſo order'd, with your Teeth, to try whether it will ſtick to them, as ſoon as you perceive it does not ſtick, but on the contrary, cracks and breaks cleverly, take it off immediately from the Fire, otherwiſe it would burn, and be no longer good for any manner of uſe, becauſe it will always taſte burnt; whereas, with reſpect to the other well-condition'd Boilings, if, after having preſerv'd any Sweetmeats, ſome *Sugar* is ſtill left, that is crack'd, for example, or greatly feather'd, and that is of no further uſe; in that Condition, it would be only requiſite to put as much Water to it, as is neceſſary to boil it over again, and then it may be brought to whatſoever degree you ſhall think fit, and even intermix'd with any *Sugar* or Syrup.

This laſt Caramel Boiling is proper for *Barley Sugar*, and certain ſmall *Sugars* call'd by that Name; for which, ſee the Article *Barley Sugar*. But one of the chief Uſes of the *Caramel*, is to form a kind of a Cap or Net to cover a Service of Cheeſe-Curds; and to this purpoſe, a Plate or *China* Diſh muſt be provided of a convenient Size, upon which ſeveral Sorts of preſerv'd Fruits are to be put in order, at a certain diſtance one from another; ſuch as Cherries, Rasberries, Apricocks, Green Almonds, Orange and Lemon Slips, or other Things of the like nature, artificially intermixing their different Colours, to render all more pleaſant to the Sight, by the means of that agreeable Variety: The Fruits being thus diſpoſed on the bottom and ſides of the Diſh, a Pearling-Pot is to be uſed, or elſe a Tin Mould in the form of a Funnel, but the Hole of it ought to be very ſmall, otherwiſe a kind of Pin or Stopple muſt be put into it, which may be ſlipt up and down, to cauſe the *Sugar* to run thicker or finer, according as it ſhall be judg'd moſt convenient; then pour the *Caramel Sugar* into this Mould, and ſprinkle your Fruits, turning it about from one to another, till you have fill'd up the whole Compaſs of the *China* Diſh or Plate; now as the *Sugar* thickens, and is dry'd in an inſtant, ſticking to the Fruit as it falls,

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a kind of curious Filligreen, or Net-work, will be form'd, very proper for the covering and adorning the *China* Diſhes, which will pleaſantly deceive the Sight of the Gueſts, that have a mind to take up ſome of the Fruits with a Fork; beſides, that the broken *Sugar* falling among the Cheeſe-curds and Sweet-meats, will cauſe the whole Meſs to be eaten together with a great deal of ſatisfaction.

Thus Pyramids of raw Fruit, particularly of Cherries, Strawberries, Plums, and the like, may be diverſify'd, and when they are dreſs'd, ſome *Caramel Sugars* are to be pour'd upon them, in like manner, beginning at the bottom, and continuing to turn it about to the uppermoſt Point; by which means the Fruit will be entirely hid, ſo as ſome part of their Colour may only be diſcern'd, making a very fine ſhew, under this *Sugar*-Work.

Here it is proper to obſerve, that Fruits may ſometimes be preſerv'd with thin *Sugar*, that is to ſay, when two Ladles full of clarify'd *Sugar* are put to one of Water, four to two, ſix to three, and ſo on proportionably to the Quantity of the Fruit, which ought to be well ſoak'd in it; to that purpoſe the *Sugar* and Water muſt be heated together ſomewhat more than lukewarm, to be pour'd upon them.

Ladies, good Houſewives, Confectioners, *&c.* that imploy themſelves in *preſerving Fruits*, ſhould know how to *chuſe their Sugar* for it: let 'em therefore take the fineſt and whiteſt *Loaf-Sugar* that can be procured, ſuch as is hard and ringing, and yet light and ſweet, without the leaſt Sharpneſs. If there be occaſion to make uſe of *Powder-Sugar*, the whiteſt and cleaneſt muſt likewiſe be choſen; however, both theſe ſorts ought to be *clarify'd*, ſo that there will be much leſs Work to do than otherwiſe, if the *Loaf-Sugar* or *Powder-Sugar* were not well condition'd.

Beſides what has been obſerv'd already, it is neceſſary to ſet down the Method of *clarifying Sugar*; for which an earthen Pan is to be provided with Water, in which one Egg is to be broken, with the Shell, or more, according to the Quantity of *Sugar*, then whip all together with a Birchen Rod, or a Whisk, and let the *Sugar* that is to be melted, be poured upon it; afterwards having ſet it over the Fire, ſtir it continually, and take off the Scum carefully when it boils, as often as the *Sugar* riſes: a little cold Water muſt be pour'd in, to hinder it to run over, and to raiſe the Scum, adding alſo the Froth of the White of an Egg, whipt apart; when, after you have well skimm'd the Liquor, there is only left a ſmall whitiſh Froth, and not black and foul, as before; and when you perceive the *Sugar* to be altogether clear upon the Skimmer, in laying it upon the Surface, it muſt be remov'd from the Fire, and being paſs'd thro the ſtraining Bag, it will be perfectly clarify'd.

When you clarify a conſiderable Quantity of *Sugar* at once, and that conſequently a great deal of Scum ariſes, which is always accompany'd with a little *Sugar*; this Scum being temper'd with Water, may be boil'd in the ſame Pan, into which it was put, and afterwards all ſtrain'd thro the Bag.

Private Perſons, who in preſerving Fruit uſe only four or five Pounds of *Sugar* at once, and yet not loſe any *Sugar*, may clarify it in the following manner; let the *Sugar* be melted with Water, and ſet over the Fire, with the White of a whipt Egg; as ſoon as it boils, and ſwells up ready to run over, a little cold Water muſt be pour'd in, to give it a Check: but when it riſes a ſecond time, let it be removed from the Fire, and ſet by for about a quarter of an hour, during which ſpace it will ſink, and a black Scum will only ſettle on the top, which muſt be gently taken off with the Skimmer; afterwards ſtrain it thro the Bag, and it will be ſufficiently clarify'd: the *Sugar* ſo order'd, is not indeed ſo clear and ſo white as the former, yet it will ſerve to make all ſorts of good Comfits.

The Water that is proper for boiling of *Sugar*, ſhould be Spring or River-Water, and very clear, tho for many other things, Well-Water may alſo be uſed; the leſſer Quantity of Water that is put to the *Sugar*, that is to be melted and clarify'd, ſo much the leſs time is required for the neceſſary Boilings: whereas the contrary happens, when there is a great deal of Water, becauſe it muſt all evaporate.

No ſcruple ought to be made as to this Particular, concerning a Maxim advanced by ſome, That in cauſing *Sugar* to be boiled apart, without the Fruit, its Spirits exhale with the Water, and it becomes only capable of preſerving the upper Part of the Fruits, as being made greaſy and thick by the boiling; whereas, in their opinion, the Fruits are more eaſily penetrated, when both are boil'd together in the Beginning: for this Aſſertion is contrary to the general Practice, and to Experience and Truth, ſince the Fruits always appear to have as much *Sugar* in the Inſide as on the Surface, provided they be well order'd, which may be done by working and boiling 'em ſeveral days; it's true, that the preſerving of Fruit may be finiſhed in one day, yet it is expedient that ſeveral be taken up, if you would have 'em kept for a conſiderable time, and order'd as they ought to be.

The common People judge only the *Sugar* to be ſufficiently boil'd, when the Drops put upon a Plate grow thick, as it were a Jelly, and ceaſe to run any longer: This way of boiling may indeed ſerve for certain Jellies of Fruit, and for Compotes; but no great Progreſs would be made in the Art of preſerving, if nothing elſe were known: ſo that it's abſolutely neceſſary to know all the different Degrees of Boiling above ſpecify'd, and the Diſtinction is only to be made by thoſe Trials, at leaſt without a long Practice, and even the moſt skilful Confectioners know nothing otherwiſe, after the feather'd Boiling.

As to the *Medicinal* Effects of Sugar in general, they vary ſomething according to its different Degrees of Fineneſs; the browneſt is the moſt ſweet, becauſe there is moſt of an *Oily* Nature in its Compoſition, which makes it more to adhere to, and abide longer upon the Palate: It is alſo moſt opening, and therefore beſt to uſe in purgative Syrups, as alſo in *Gliſters*; the finer has more of a binding Quality, but the fineſt of all has a deterſive One, and is therefore uſeful where *Phlegm* abounds; for it cuts and attenuates viſcid Humours, and promotes Expectoration: the *Common Sugars* have ſo much in them that is groſs and viſcid, that if much uſed, they foul the Glands, particularly thoſe of the Skin, and occaſion

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caſion many ſcorbutick Symptoms: Many Authors alſo have a Notion of their being hurtful to hyſterical and hypochondriack People, becauſe of their fermentative Nature, and for the ſame reaſon forbid them in Fevers. The *Arabians* firſt brought them into Medicine, and contrived a great many Syrups, which were to have their Conſiſtence from them. As to the different Ways of *Boiling* and *Clarifying* Sugar, as alſo how and in what Quantities uſed in *Medicines*, they will occur in their proper Places.

SUGAR-CAKES, *Cakes* made of *Sugar*; for which take a Pound of fine *Sugar* well beaten and ſearced, with four Ounces of the fineſt Flower, put it to one Pound of Butter, well waſh'd with Roſe-Water, in which ſome Nutmeg and Cinnamon has been ſteep'd three days before; then put thereto as much *Cream* as will make it knead to a ſtiff Paſte, roll it into thin *Cakes*, and prick 'em, lay 'em on the Plates, and bake 'em: The Plates need not be butter'd, for they will ſlip off themſelves when they are cold.

SUGAR-CANDY; a ſort of *Sugar* made by cauſing the *Sugar* to boil to the degree call'd *Blown* (for which ſee the Article *Sugar*) and putting it into an earthen Pot, wherein certain ſmall Sticks are laid in order, round about which the *Sugar* coagulates, when it is ſet in the Stove with a good cover'd Fire, where it is to continue all night: Some there are, who after having taken away the firſt Cruſt, ſet the reſt in the Stove till another is form'd, and ſo proceed, till the whole Work is finiſh'd; more eſpecially the *Sugar* muſt be boil'd over again, to cauſe it to come to its blown Quality: others having laid theſe little Sticks in order, ſide-wiſe, croſs-wiſe, or upright, pour in the *Sugar*, and leave all for the ſpace of fifteen days in the Stove, or ſome other warm Place; afterwards, having pour'd in hot Water, at ſeveral times, they leave 'em again for a whole day, and breaking the Pot the next morning, find the *Sugar-Candy* round about the Sticks: of which there are two ſorts, *viz.* white and red; the former being the beſt, is uſually prepared with *Sugar* brought from the *Canaries*; and the other with that of the Iſle of *St. Thomas*. The Virtue of *Sugar-Candy* is well known for the curing of Defluxions, and other Indiſpoſitions of the Breaſt.

SULPHUR, a fat, inflammable and vitriolick Mineral: of which there are two ſorts, one of which is call'd *Live Sulphur*, and the other *Common* or *Yellow Sulphur*.

Live or *Quick Sulphur* is a grey, fat, clayey, inflammable Matter, which is found in ſeveral Places.

The *Yellow* or *Common Sulphur* is a hard, ſharp Subſtance eaſily melted and inflamed; they find it in Mount *Veſuvius*, and liquify it by Fire, then pour it into Moulds, and form it into Sticks or Pieces, call'd abroad *Magdaleons*.

They make uſe of *live Sulphur* to ſophiſticate Wine, which is to be carry'd beyond Sea; they likewiſe make uſe of it to cure Tetters, Itch, and ſuch cutaneous Diſtempers: and it enters into the Compoſition of ſome Ointments.

As to the Properties of the *Yellow* or *Common Sulphur*, it is alſo uſed externally for the Itch, Tetters, and the like Humours; and internally in the Phtiſick, Aſthma, and Ulcers in the Lungs and Breaſt: The Doſe is from fifteen Grains to two Scruples.

SULPHUR (*Golden*) *of Antimony*; a Medicine uſed for ſome Diſeaſes incident to *Horſes*, &c. whoſe true and genuine Preparation is thus: Take two Pounds of crude Antimony, one of Tar, half a Pound of fine Nitre, and making a Regulus according to Art, boil the *Scoriæ* in a ſufficient Quantity of Water, ſtirring it from time to time, till part of the *Scoriæ* be diſſolv'd; let the Solution be filtrated thro brown Paper, and the ſtrain'd Liquor reſerv'd: at the ſame time boil in Wine a ſufficient Quantity, ſtirring it till it be diſſolved, which will require a conſiderable time; then by degrees pour the Solution of the Tartar upon the Solution of the *Scoriæ* in an earthen Pot, and they will precipitate a brown Powder, throwing out a ſtrong and noiſome Smell: the Powder you are to dry upon brown Paper, and to preſerve it for the *Golden Sulphur of Antimony*. It is given generally by way of Infuſion in White Wine.

SULTANE, a ſort of *Sugar-Work*; for which take the White and Yolks of four Eggs, with an equal Weight of Powder Sugar, and as much fine Flower as will counterpoiſe the Weight of two Eggs: All muſt be well tempered together, and if you would have a Grain of Muſk added, it muſt be pounded with a little other *Sugar*, and mingled with the reſt; the *Sultanes* are afterwards to be dreſſed with a Spoon upon Papers, and ſtrew'd on the top with fine Sugar: but you muſt leave a convenient diſtance between every one of them, becauſe they are apt to ſpread very wide, and then they may be ſet into the Oven, with Fire on the top and underneath. As ſoon as they are ſufficiently baked, they muſt be cleared from the Papers, wetting them gently on the Back-ſide, and bringing them to the Fire, by which means they may be eaſily ſlipt off. Laſtly, the *Sultanes* are to be roll'd up in form of Wafers, ſo as the Ice may remain on the Outſide, and dreſſed upright upon *China* Diſhes or Plates, or elſe they may ſerve for the garniſhing of ſome Pye, or other ſort of Service.

SUMACH (*Indian*) otherwiſe call'd *Rhus*, *Rhos*, *Virginian Sumach*, or *Bucks-horn of Virginia*, from whence it is call'd *Indian Sumach*; a Shrub that grows tall enough for its Bulk, and divides itſelf into ſeveral Branches, adorn'd with broad oblong Leaves, indented at the Edges, and of a reddiſh Colour: the Flowers appear at the end of theſe Branches, they conſiſt of ſeveral Leaves in a round Form. In the Cup of each Flower riſes a Style, which in time turns to a Capſula full of Seeds, ſhaped like little Kidneys.

Chomel ſays it grows in ſtony-Places; but to manage it well for the Garden, it muſt be firſt planted in Caſes fill'd with Earth, compoſed of half Mould, and half Kitchin-Garden Soil well ſifted: This Planting in Caſes muſt be in temperate Climates, becauſe they are afraid of Cold, and are then eaſily removed into the Green-Houſe.

Theſe Caſes are alſo proper for placing them in the Expoſition that agrees beſt with them, which is always that where the Sun-Beams ſtrike moſt directly down; but in hot Countries this Shrub thrives well in open Ground, without fearing any Damage from the Winter: in ſuch caſe it ought to be planted in good Kitchin-Garden Soil, where, as well as in Boxes, it muſt be frequently water'd; and it being the nature of this

Shrub

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Shrub to grow in a Form good enough of itſelf without pruning, that Operation muſt be omitted, of which it is very much afraid, being more hurtful than uſeful to it.

Sumach is multiply'd by Shoots growing up at the foot of the Shrub; when they are cut off, in order to planting, let 'em have as much of the Roots as can be with them: they muſt be planted four Inches deep, and in the Soil before mention'd. It deſerves a Place in a Garden amongſt Trees and Shrubs in Caſes. It's pity theſe Shrubs are ſo ſcarce in our Climates, where we might have more plenty of 'em, if we would take the pains to cultivate them according to the Rules of Art.

The Leaves of *Sumach*, according to M. *Chomel's* Account, are of an aſtringent Quality, and have the ſame Virtue as that of *Acacia*, inſomuch that they will ſtop all ſorts of Bleeding; the Cod is good in Phyſick: Water wherein the Seed is infuſed, or boiled, or thickned, is ſtill more efficacious than the Seed itſelf, which being put into a hollow Tooth, will cure the Tooth-Ach. Tanners make uſe of the Leaves of *Sumach* in tanning their Hides.

SUMMER; one of the four Seaſons of the Year.

SUMMER-HOUSE; a little Edifice erected at each Corner of a Garden, and contrived ſo as to let in the Air on all ſides, or to exclude it, as you find it refreſhing or inconvenient, by having Windows or Doors placed accordingly.

SUN; a Luminous Body, that communicates its Light to other Planets: Antient Aſtronomers pretended that the *Sun* was a Planet that turn'd round the Earth. Thoſe who follow the *Copernican* Syſtem, believe the *Sun* to be in the Center of the Vertex, and that it has no other Motion but what it makes round its own Axis, upon which it finiſhes its Courſe in ſeven and twenty Days. Be that as it will, it appears that its Courſe upon the Ecliptick is accompliſh'd in three hundred ſixty five Days, five Hours, and forty nine Minutes. The common Year conſiſts of three hundred and ſixty five Days, five Hours, and forty nine Minutes; but the five Minutes being computed together at the end of four Years, occaſions the Biſſextile, or Leap-Year, to conſiſt of three hundred ſixty five Days.

SUN-BURNING; the Influence that Planet has upon the Face, Hands, or other Parts of the Body, expoſed to its violent Heat, ſo as to render 'em of a tawny or ſwarthy Hue; to take away which, put one Ounce of Sugar-Candy to the Glair of ten Eggs, and anoint therewith at your going to Bed, and in the morning, with Oil Omphacine: *Lac Virginis*, which you will meet with under the Article *Coſmeticks*, will have the like Effects; ſo will the Oil of Tartar, and other things of the like nature.

SUN-DEW, in *Latin*, *Ros Solis*; a Plant, or rather Moſs, not taken notice of but of late, and hitherto enters into but very few of our Medicinal Compoſitions. It's accounted very hot, and, according to that old Cant, in the fourth Degree, which occaſion'd its Uſe to be forbid. It's reckon'd by ſome a great Reſtorative, and a Provoker to *Venery*; it is plain by its great, and conſequently drying Qualities, what Affections of the Nerves it is of uſe in: Being apply'd outwardly to the Belly, it is ſaid to promote *Delivery*; held in the Mouth, to cure the *Tooth-Ach*; hung about the Neck, to cure *Madneſs*; and tied upon the Wriſts ſix Hours, to cure *Agues*. Mr. *Ray* takes notice, that its hot *Eſcharotick* Quality makes it very hurtful to Sheep, in rendring their *Viſcera* Schirrous; whereby, in ſome Countries, it is call'd by the country People *Red-Rot*.

SUN-FLOWER; the proper Name of this Plant, call'd in *Latin*, *Corona Solis*: it's named *Turn-Sol* by the *Italians* and *French*, which ſignifies turning towards the Sun; or *Heliotrope*, from *Heliotropium*, which is deriv'd from ἥλιος, in *Greek* ſignifying the Sun, and τρέπω, *verto*, to turn; becauſe being heavy, it from thence naturally inclines towards it. Of this Plant there are two ſorts, the great and the ſmall *Sun-Flower*; the firſt of which produces a Stem between five and ſix Foot high, and ſometimes higher, very ſtrait, without any Branches, with Leaves almoſt as large as thoſe of a Vine, jagged at the Edges, pointed at the End, and rough to the Touch: On the top of this Stem appear the Flowers, reſembling the Sun-Beams; whoſe Diſk is compoſed of ſeveral yellow Flouriſhes, placed in the ſhape of a Crown, in the middle of which are a number of other little Flouriſhes, reſting on the Embrios, ſeparated from one another by Leaves folded Gutter-wiſe, and contain'd in a ſcaly Cup.

We ſow the larger ſort in *England*, but thoſe that are call'd *Vivacious*, are multiply'd from their Roots, whoſe Tufts we divide, and find by that means ſufficient to ſupply our Occaſions; it is much ſhorter than the other, ſhoots out into many Stems, and a great many Branches: The firſt ſort at preſent is very much neglected by us, and ſcarcely to be met with but in the forlorn Parts of a Garden, or at the Extremities of ſome Borders; and indeed it would be very diſagreeable in any other Place, and incommode the Flowers growing near it.

The leſſer *Sun-Flower* muſt be cautiouſly planted as to the Place, for if the firſt riſes too high, the ſecond requires too much Room, and is conſequently apt to choak the Flowers that grow near it. The Places more proper for it, are the broad Alleys planted all along with Trees, between which, at three Foot diſtance one from the other, our *Turn-Sols* may be planted, and if done with Art, they will in this caſe prove very ſerviceable: They may likewiſe be planted in the middle of the ſmall Niches of our Parterres, without accompanying them with any other ſort of Flowers, ſuppoſing that in this Diſpoſition, as well as any other relating to Gardening, a juſt Symetry, ſuch a one as will agreeably entertain the Eye, be obſerv'd.

This Plant with us agrees with any ſort of Earth, be it good or bad, and its Roots being ſplit, muſt be ſet three Inches deep in the Ground; when this ſecond ſort arrives to a reaſonable height, and before they are full green, they muſt be clipt with a Garden-Pair of Sciſſars, retrenching thoſe Branches which ſpread too much, and ſuch as ſhoot up too high: the Gardener is left to his own Judgment to determine how much muſt be retrench'd of the one, or the other, and what Figure will beſt agree with it, which is that of a round Buſh; after which this Plant, without much more trouble, aſſiſted purely by Nature, rewards us with very agreeable Productions. M.

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M. *Chomel*, ſpeaking in general of the Vertue of the *Sun-Flower*, ſays, that the Decoction of a handful of it taken by way of Potion, purges away Phlegm and the Bile; and being drank in Wine, it cures the ſtinging of Scorpions. But as to the particular Vertues of the greater *Sun-Flower*, which grows in *France* in their Fields, along the High-Ways, in ſandy Ground, and near unto Houſes, he ſays, that if you take as many of its Seeds, beat into Powder, as there have been Days that you have been afflicted with a Tertian or Quartan Ague, in Broth, and ſup it up two Hours before the Fit comes, it will put it off. *Galen* writes, that if you take thirty Grains of it in Broth, it will purge, and be a good Medicine againſt the Choler and Scroſities, and will make the Stomach diſcharge every thing that is noxious in it. Its Leaves being pounded, mix'd with ſome Flower, is good againſt the Inflammation of the Eyes, and the Swelling of Women's Nipples after their Lying-in: The ſame Leaves being made into a Plaiſter with Vinegar, cures *St. Anthony's Fire*. They make an excellent Oil of its Seed, that will cure the Itch and Scurf; and it is alſo very good to burn inſtead of Candles.

SUPERFICIAL, or *Square Meaſure*; *Meaſures* for which take the following Examples.

				Yards	*Feet*
			Poles	$3\frac{1}{4}$	$272\frac{1}{4}$
		Roods	40	1210	10890
	Acres	4	160	4840	43560
Miles	640	2560	102400	3097600	27878400

In this Table you have a ſquare Mile 640 ſquare Acres, 2560 ſquare Roods, *&c.* In a ſquare Pole $30\frac{1}{4}$ ſquare Yards, and $272\frac{1}{4}$ ſquare Feet; and in a ſquare Yard 9 ſquare Feet.

SUPPORTERS; in Heraldry, ſome kinds of *Beaſts*, *Birds*, &c. which in an Atchievement are drawn on each Side of, and ſupporting the Shield or Eſcutcheon. No one under the Degree of a *Knight Banneret*, can have his Arms drawn with *Supporters*.

SUPPOSITORY; an oblong Piece of a kind of Paſte, of about a Finger's Length, which in ſome Caſes is put up into the Fundament, to purge the Patient: It is uſually compounded of Honey, Salt, purging Powders, *&c.*

SUPPOSITORY; a Preparative to a Gliſter or Potion for a *Horſe*, and of all other, the gentleſt that can be uſed, its Nature being to help a Horſe that cannot well empty himſelf: for it cauſes him to diſcharge many ſuperfluous Humours, that by their peccant Qualities and Conditions, do diſturb, annoy and diſtemper his Body, and looſen the Guts, which may be bound and clogg'd with dry, hot and hard Excrements, which a Gliſter will not do well.

Now *Suppoſitories* are made ſeveral ways; take a Candle of four or five in the Pound, and cut off three Inches at the ſmaller End, and anoint the biggeſt Part thereof with Sallet Oil or freſh Butter, and ſo put it into the Horſe's Fundament; then with your Hand hold his Tail to his Tuel for half an hour, by which time the *Suppoſitory* will be diſſolved: then take to his Back, and trot him up and down till he begins to empty and purge himſelf. This is the gentleſt of all, and may be adminiſtred, tho you find the Horſe ſo weak, that you dare not, without the peril of his Life, give him any purging Medicine or Potion.

Another *Suppoſitory* is, to take ſix Ounces of common Honey, one and a half of *Sal Niter*, of Wheat Flower, and of Aniſeeds in fine Powder, of each an Ounce; boil them all to a ſtiff Thickneſs, and ſo make it into *Suppoſitories*: then take one of them, and anoint it all over with Sallet-Oil, and alſo your Hand; then tie his Tail between his Legs, by faſtening it to his Girts, and let it remain ſo half an hour, and ſo ride and order him as before. This is good in caſe of Surfeits, or inward Sickneſſes.

Take half a Piece of *Caſtile*-Soap, and paring it, bring it into the form of a *Suppoſitory*, and ſupply it, ordering as already directed; and this is good to purge away Phlegm.

SURBATING; a Diſtemper incident to *Dogs*, who are often ſurbated in their Feet, occaſion'd by running long in hot Weather, upon hard, dry, uneven Ways, amongſt rocky and ſharp Gravels: for preventing this, their Feet ſhould be often examin'd, and well look'd after; but if, thro Careleſſneſs and Inadvertency, their Feet become ſore, then cauſe them to be waſh'd with broken Beer and freſh Butter lukewarm; then bind to the Soles of the Feet a Salve, made of young red Nettles, chopt ſmall, or beaten into an Ointment. Soot finely powder'd, and beaten with the Yolks of Eggs, and apply'd to their Feet, is alſo very good. The Juice of the Herb *Mouſe-Ear* is very good for the like Occaſion.

SURBATING; a Diſtemper in a *Horſe*, who is ſaid to be ſurbated, when the Sole is worn, bruiſed or ſpoiled by travelling without Shoes, or with ill ſhoeing: at other times it comes by travelling a Horſe too young, before his Feet are harden'd, which often occaſions foundring; ſometimes it comes by reaſon of the Hardneſs of the Ground, or his high lifting up of his Feet: and thoſe Horſes that are flat-hoof'd, have their Coffins ſo tender and weak, that they muſt be ſubject to this Sorrance. The Signs to know this Diſtemper, are, that the Horſe will halt on both his Fore-Legs, and go ſtiffly and creeping, as tho he were half foundred.

To cure it, ſome take two new-laid Eggs, and when they have well pick'd his Fore-Feet, break them raw into his Soles, then ſtop them with Ox or Cow-Dung, and he will be well by the next Morning; or you may melt Sugar-Candy with an hot Iron between the Shoe and the Foot, and when it is harden'd, take Nettles and Bay-Salt ſtamp'd, and lay upon it: Others, after paring his Foot, to cool it, ſtop it with Bran and Hogs Greaſe boil'd together, very hot, and cover the Coffin round with the ſame, or elſe ſtop them every night with Cow-Dung and Vinegar mingled together.

Another Method is; firſt, to pare thin, to open his Heels wide, and to take a good Quantity of the Blood upon the Toes, then to tack on a Shoe ſomewhat hollow; next take Frankincenſe, and rolling it in a little fine Cotton Wool or Bombaſt, with a hot Iron melt it into the Foot betwixt the Shoe and the Toe, until the Orifice, where the Blood was taken away, is fill'd up; then take half a Pound of Hogs Greaſe, melt it on the Fire, and mix it with Wheat-Bran, to make

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make it thick like a Pultice, and ſtop up his Foot therewith as hot as he can endure it, covering it with a Piece of an old Shoe, and ſplint it, cauſing him to ſtand ſtill for three or four days, and if occaſion requires, renew it till the Cure is perfected.

Now as other Cattle are ſometimes ſubject to *Surbating*; the way of curing them, is to boil Honey and Hogs Greaſe in White Wine until it be thick like Pap, and lay the ſame on the Foot a good Thickneſs; and there let it continue three days, before it be removed.

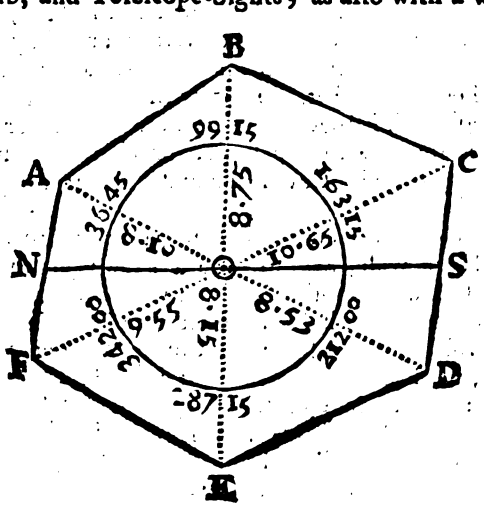
But when the Foot is ſwollen, ſome take a handful of Elder Leaves, a few Leaves of Grounſel, and a few Crops of Chick-Weed, and a little Houſe-Leek and Swines-Greaſe; which being beaten all together in a Mortar, till they become a Salve, lay it on Plaiſter-wiſe, and it will take down the Swelling.

SURMOUNTED; a Term in Heraldry for bearing of one Ordinary upon another. A Pile *ſurmounted* of a Chevron.

SUR-TOUT, a *French* Diſh; as Pidgeons dreſs'd in a *Sur-Tout*, ſignifies Pidgeons farced, tied up, and cover'd every one of them on the Breaſt with larded Veal Collops, in order to be roaſted, wrapt up in Paper, and ſerved up in a Ragoe or Cullis. Partridges, Woodcocks, and other Sorts of Fowls, may alſo be dreſs'd in the ſame manner. See *Pidgeons*.

SURVEYING OF LAND, or *Planometria*; in general the Art of Meaſuring all manner of plain Figures, in order to know their ſuperficial Content: Now how to bring this in particular to Practice in reſpect to Land, ſo as to meaſure the Areas of Real Lands, Fields, Grounds, *&c.* by the help of proper Inſtruments, is what we uſually call *Surveying*; and what is deſign'd to be ſhewn under this Head, as very neceſſary to be known and underſtood by Country Gentlemen and others, in order to a good Oeconomy, and which we ſhall take from our own moſt experienced Authors in this Art, as better ſuiting with our Methods than what our *French* Author gives us.

The Surveyor being furniſh'd with a good Inſtrument to take Angles, as well as a Theodolite, or entire Braſs Circle, with a well graduated Limb, and Teleſcope-Sights; as alſo with a well divided Pole-Chain or off-ſet Rod, Station-Staves, *&c.* he may proceed after theſe or ſuch like Methods, which a little Practice will familiarize.



To take the Plot of a Field at one Station, in any part thereof, from whence you may ſee all the Angles; ſuppoſe A B C D E F to be a Field, of which you are to take a *Plot*; having ſet your Inſtrument in any convenient Place thereof, as at ⊖; and let Marks or Station-Staves with Paper be ſet up in every Angle: then ſet your Inſtrument, ſo that the Needles hang directly over the *Meridian Line* of the *Card*, and there ſcrew the Inſtrument faſt.

Then direct your Sights to A, and you will find the Index cutting 36° 45′, which note down in your *Field-Book*, in the ſecond Column thereof, and meaſure the Diſtance from ⊖ to A, containing ſuppoſe 8 *Chains* and 10 *Links*, which ſet down alſo in the third Column of your *Field-Book*.

Then direct your *Sights* to B, the Index cutting 99 Degrees, 15 Minutes, and the Diſtance from ⊖ to B, is 8 *Chains* and 75 *Links*; both which you are to ſet down in your Wheel-Book as before.

Do the like for the reſt of the Angles from ⊖ to C, D, E, and F, and ſet them down, as you obſerve them with their Diſtances meaſur'd from the Station, as you ſee done in the following Table, which is a Copy of the *Field-Book*, and will ſhew you the Method how to note down your Obſervations.

	D.	*M.*	*Ch. Lin*
A	36	45	8 10
B	99	15	8 75
C	163	15	10 65
D	212	00	8 53
E	287	15	8 15
F	342	00	9 55

Having thus finiſh'd your Work in the *Field*, the next Buſineſs muſt be to protract the ſame; that is, to lay down a *Plot* thereof upon Paper, or Parchment, which is to be done in this manner.

Draw a Line at N S, repreſenting the *Meridian Line*, then in part of that Line, as at ⊖, make a Point, repreſenting your Place of ſtanding in the *Field*; upon this Point place the Center of your *Protractor*, ſo that the Diameter thereof may be directly upon the Line N S.

Then againſt 36° 45′ on the Limb of the *Protractor*, ſet a Point repreſenting the Degrees of your firſt obſerved Angle, and let the ſame be done with the ſecond and third Obſervations.

To prick off the fourth, *viz.* 212. the *Protractor* muſt be turn'd downwards, becauſe the Degrees are greater than a Semicircle; then proceed to *protract* the reſt of the Angles.

Next, take away the *Protractor*, and laying a Ruler to the Station-Point ⊖, draw obſcure Lines from thence to thoſe Points, on which Lines ſet their reſpective Meaſures from your Scale; as 8 *Chains* 10 *Links* from ⊖ to A, and 8 *Chains* 75 *Links* from ⊖ to B, and ſo of the reſt, as you have 'em down in your *Field-Book*

Then connect theſe Points by the Lines A B, B C, C D, D E, E F, and F A; ſo ſhall you have the true Figure of the Field.

But

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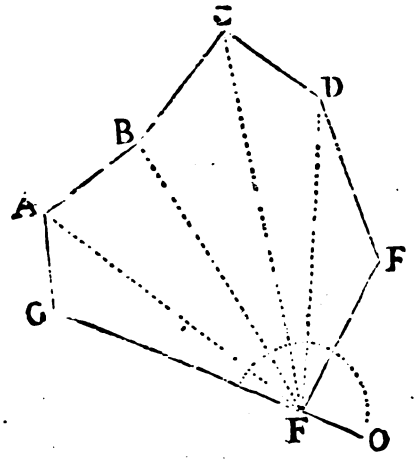
But this way obliging the Artiſt to more Meaſuring by the Chain than is neceſſary, it is not therefore ſo good for Practice in moſt Caſes as another, which ſhall be ſhewn by and by; only it has this Advantage, that you may ſoon know whether you have taken your Angles truly: for all about the Point ⊙ = 35°.

2. To take the Plot of a *Field* at one Station, in any Angle thereof, from whence the other Angles may be ſeen.

Let A B C D E F G be the *Field*, and F the Angle at which you would take your Obſervations.



Having plac'd your Inſtrument at F, turn it about (the North Point of the Cord from you) till thro the *Sights* you eſpy the Marks at G; then faſten the Inſtrument, and move the Index till you ſee the Mark at A, the Degree cut on the Limb being 20; then move it till you ſee B, where it cuts 40 Degrees: Do the ſame at C, and there it cuts 60 Degrees; likewiſe at D 77 Degrees, and at E 100 Degrees. All theſe Angles note down in your *Field-Book*; next, with the Chain meaſure all the Lines running from the Station, as from F to G, 14 *Chains*, 60 *Links*; and from F to A, 18 *Chains*, 20 *Links*; and ſo of the reſt: as you may ſee them in the following Table.

Ang.	*D.*	*M.*	*Ch.*	*Lin.*
G	00	00	14	60
A	20	00	18	20
B	40	00	16	80
C	60	00	23	20
D	77	00	16	95
E	100	00	8	50

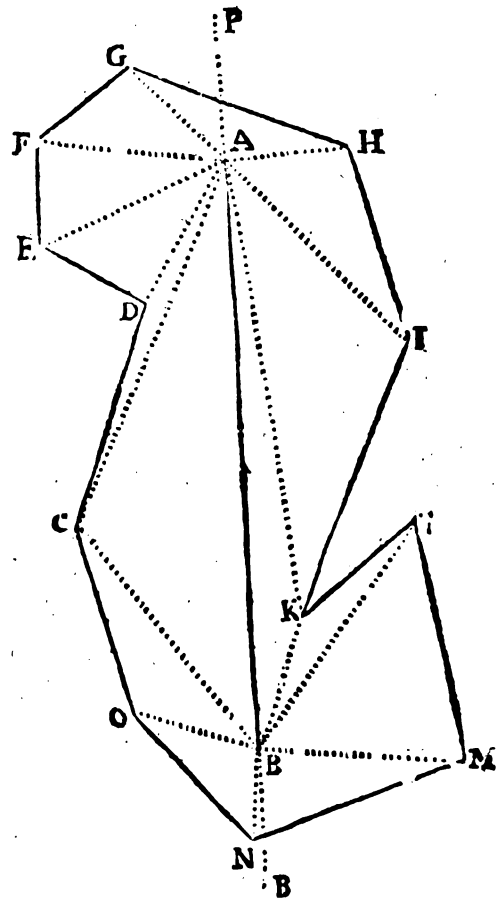
To protract theſe Obſervations.

Draw a Line at pleaſure, as G F, upon which lay the Diameter of your *Protractor*, with the Center in F; then make Marks at every Angle round the *Protractor*, as you find them in your *Field-Book*, *viz.* againſt 20, 40, 60, 77, 100; which done, take away the *Protractor*, and draw Lines F A, F B, F C, F D, and F E, thro each of theſe Marks: on which Lines ſet off the Diſtances by a Scale, as you find them in your *Field-Book*, and where the End of thoſe Diſtances falls, let there be Lines drawn to connect them, as G A, A B, B C, C D, D E, E F, and F G, and you have your *Field* compleat.

Note, that you may as well take the Plot of a Field at one Station, ſtanding on any ſide thereof, as in an Angle.

3. To take the *Plot* of a *Field* at two Stations, when the *Field* is ſo irregular, that from one Station you cannot ſee all the Angles.

Let C D E F G H I K L M N O, be the *Field*, in which, from no one Place thereof, all the Angles may be ſeen; therefore chuſe two Places for your Stations, as A and B.



Set your Inſtrument at A, and look thro the *Sights*, towards your ſecond Station B, and then fix your Inſtrument; and, as before inſtructed, with the Index take all the *Angles* at the end of the Field, as C D E F G H I K, and meaſure the Diſtance between your Inſtrument and each Angle, as alſo the Diſtance between the two Stations.

Then remove your Inſtrument to the ſecond Station B, and having made it faſt, ſo as thro the *Back-Sights* you may ſee the firſt Station A; take thoſe Angles at the end of the *Field*, as N O C K L M, and meaſure their Diſtances, as before: all which being done, your Field-Book will ſtand thus:

Firſt Station.

	D.	*M.*	*Ch.*	*Lin.*
Ang.	25	00	20	75
C	31	00	8	10
D	67	00	9	85
F	101	00	10	80
G	137	00	7	00
H	262	00	6	70
I	316	00	13	70
K	354	00	24	50

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Second Station.

Ang.	D.	M.	Ch.	Lin.
N	3	30	4	20
O	111	00	7	00
C	145	00	15	60
K	205	00	8	40
L	220	00	15	00
M	274	00	11	20

To *Protract* this, draw a right Line at adventure, as P A B B, whereon ſet from your Scale, 31 *Chains*, and 60 *Links*, the Diſtance between the two Stations, making Marks with the Compaſſes, as A and B for your firſt and ſecond Station.

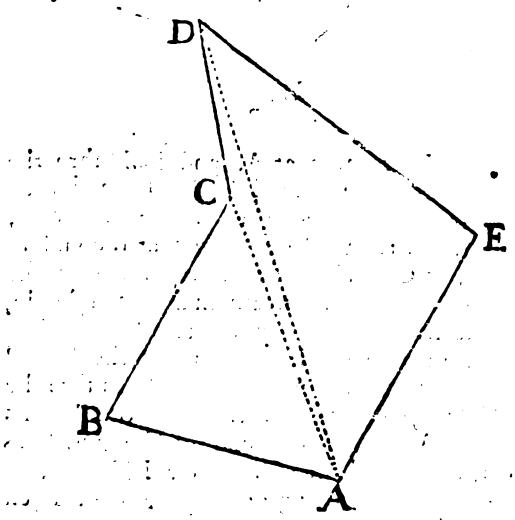
Lay the *Protractor* to A, the North End of the Diameter being towards B, and mark out the ſeveral Angles obſerv'd at your firſt Station; draw Lines, and ſet off the Diſtances meaſur'd.

Do the ſame at B, the ſecond Station, and when you have mark'd out all the Diſtances between thoſe Marks, draw the Bound-Lines.

It's to be obſerv'd, if a *Field* be very irregular, you may, after the ſame manner, make 3, 4, or 5 Stations, if you pleaſe; tho it is much better to go round ſuch a Field, and meaſure the Bounding-Lines.

4. To take the *Plot* of a *Field* at one Station, in an Angle, ſo that from the Angle you may ſee all the other Angles, by meaſuring round about the ſaid *Field*: Suppoſe A B C D E the *Field*, and A the Angle appointed for the Station.

Place your Inſtrument in A, and turn it round, till you ſee (thro the *fixed Sights*) the Mark at B; then ſcrew it faſt, and turn the Index to C, obſerving what Degrees are there cut on the Limb, which ſuppoſe to be 68 Degrees: Turn it further,



till you ſee D, and note down the Degrees there cut, *viz.* 76 Degrees; do the like at E, and the Index will cut 124 Degrees: This done, meaſure round the Field, noting down the Length of the Side-Lines between Angle and Angle.

Then your Field-Book will ſtand thus:

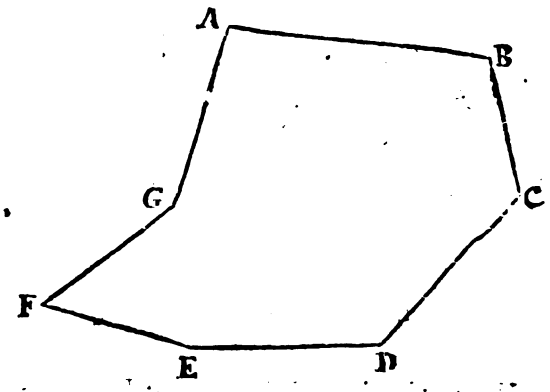
Ang.	D	M.
C	B	00
D	76	00
E	124	00

Lines	Ch.	Lin.
A B	14	00
B B	15	00
C D	7	00
D E	14	40
E A	14	05

To protract which, draw the Line A B as you pleaſe, and applying the Center of the Protractor to A (the Diameter lying upon the Line A B) prick off the Angles, and make Marks, thro which draw Lines A C, A D, and A E, in which you may find the Points C D E, by the Meaſures taken as you have 'em in your *Field-Book*, and taken off a Scale; then draw the Bounding-Lines, and you have done.

5. To take the Plot of a Park-Wood, a very great Common, or a large Champain Field, by going round about the ſame, and making Obſervations at every Angle thereof.

Let A B C D E F G be a large *Field* or *Wood*, thro which you cannot ſee to take the Angles, but muſt be forced to go round the ſame.



Place your Inſtrument at the Angle A, and lay the Index on the Diameter thereof, moving the whole Inſtrument about, till thro the *Sights* you ſee the ſecond *Angle* at B, and there fix it: Then turn the Index about backwards, till you ſee the Angle at G, the Index cutting 97 Degrees, which is the Quantity of the Angle G A B; meaſure the Line A B, it contains 12 *Chains*, 5 *Links*, which you are to put down in your *Field-Book*.

When this is done, remove your Inſtrument to B, the Index lying upon the Diameter, turn it about till you ſee the Angle at C, and there faſten it, and turn the Index backwards, till you ſee the Angle at A; then ſet down the Degrees cut on the Limb, and the Meaſure of the Line B C in your *Field-Book*.

Remove to C, D, F, and G, making your Obſervations in the ſame manner, and meaſuring the Length of every Line; they will ſtand thus in your *Field-Book*.

	D.	M.	Ch.	Lin.
A	97	00	12	5
B	120	30	4	45
C	132	00	8	85
D	125	00	13	4
E	121	30	7	70
F	80	00	5	67
G	227	00	7	87

The Manner of *Protracting* this, is nearly the ſame as before.

How to diſcover whether the Angles made at their ſeveral Stations, be truly taken or not.

RULE.

Multiply 180 Degrees by a Number leſs by 2 than the Number of Sides or Angles in your *Plot*,

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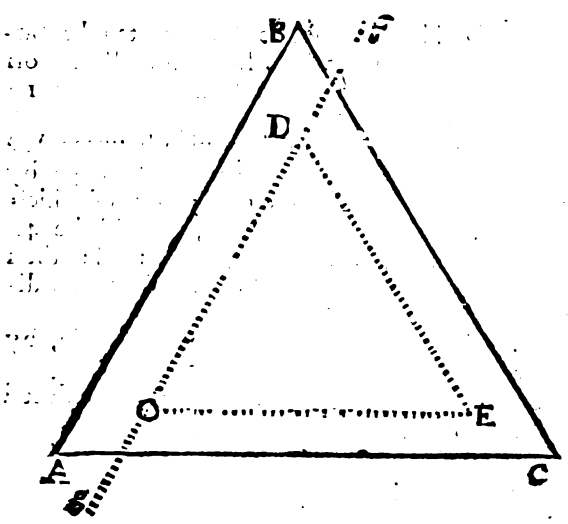
Plot, the Product ſhall be equal to the Sum of all the Angles obſerv'd, if you have wrought true, otherwiſe not.

Thus, there were ſeven Angles or *Sides* in the laſt *Plot*, therefore multiply 180 by 5, the Product is 900, which is equal to all the Angles reckon'd in the Inſide of the *Plot*; for the outward Angles are not included in the Rule.

6. To meaſure parallel to a Hedge, when you cannot go cloſe along the Hedge itſelf, and alſo in ſuch a Caſe how to take your Angles.

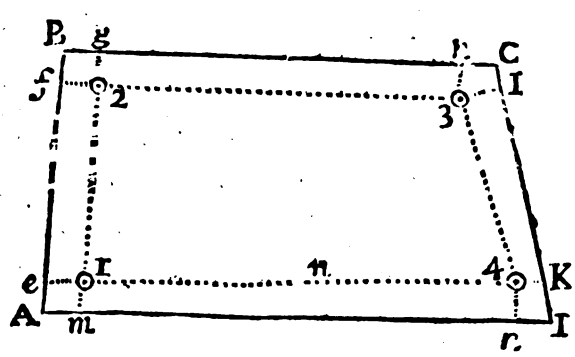
Suppoſe A B C to be the Field, and for the Buſhes you cannot come nigher than ⊙ to plant your Inſtrument.



Then ſet up your Marks, and with your off-ſet Rod or Chain, if the Diſtance be large, take the Diſtance between the Inſtrument ⊙ and the Hedge A B; which Diſtance ſet off again nigh B, and ſet up Marks at D: Likewiſe take the Diſtance between ⊙ and the Hedge A C, and accordingly ſet up Marks at E; then take the Angle D ⊙ E, which will be the ſame as the Angle B A C. Do thus for the reſt of the Angles; but when the Lines are meaſur'd, they muſt be meaſur'd of the ſame Length with the outſide Lines, as the Line ⊙ D, meaſur'd from *g* and *f*.

7. To take the Plot of a Field or Wood, by obſerving near every Angle, and meaſuring the Diſtance between the Marks of Obſervation, by taking in every Line, two Off-ſets to the Hedge.

Suppoſe A B C D to be a Wood or a Field to be thus meaſured.



Let Marks be ſet up in every Angle, not regarding the Diſtance from the Hedges, ſo much as the Convenience for planting the Inſtrument, ſo as you may ſee from one Mark to another; then beginning at ⊙ 1, take the Quantity of that Angle, and meaſure the Diſtance 1, 2. But before you begin to meaſure the Line, take the Off-ſet to the Hedge, *viz.* the Diſtance ⊙ *e*; and in taking of it, you muſt make that Line ⊙ *e* perpendicular to 1, 2, by directing the Diameter of your Inſtrument towards 2, and turning the Index till it lies upon 90 Degrees, which will then point to what Place of the Hedge to meaſure, as *e*: Then ſet the Meaſure of the Line ⊙ *e* in your *Field-Book* under the Title *Off-ſet*; ſo likewiſe when you come to 2, meaſure the Line 2, 3, and the Off-ſets 29, 34. Do the like by all the reſt of the Lines and Angles in the Field, how many ſoever they be.

And when you come to lay this down upon Paper; firſt, as before directed, protract the Figure 1, 2, 3, 4: that done, ſet off your *Off-ſets*, as you find them in your *Field-Book*, *viz.* ⊙ *e*, and ⊙ *f* perpendicular to the Line 2, 3; making Marks at *e*, *f*, *g*, *h*, &c. thro which draw Lines, which ſhall interſect each other at true Angles, and deſcribe the true Bound-Lines of the Field or Wood. And then if many intermediate Off-ſets be taken between Angle and Angle, when neceſſary, it is the very beſt and moſt expeditious way of *Surveying*.

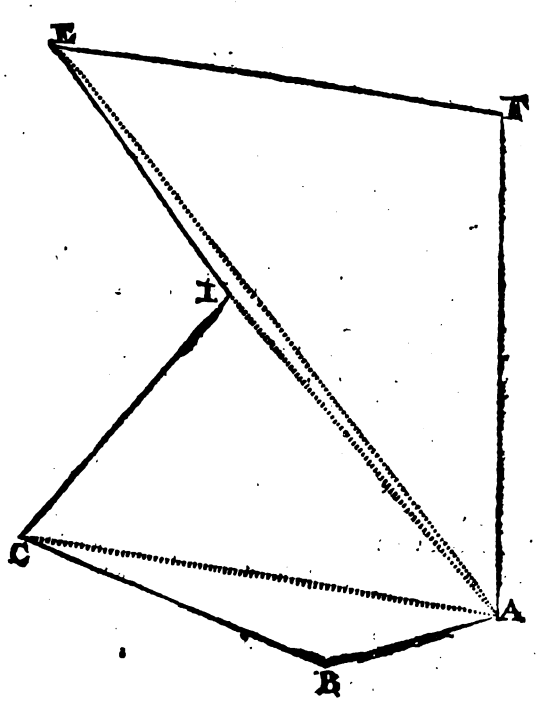
In working after this manner, obſerve,

1. If the Wood be ſo thick, that you cannot work within it, you may then perform the ſame thing, by going on the Outſide, round the Wood.

2. If the Diſtances are ſo far, that you cannot ſee from Angle to Angle, cauſe your Aſſiſtant to ſet up a Mark ſo far from you, as you can conveniently ſee it, as at *n*; meaſure the Diſtance ⊙ *n*, and take the *Off-ſets* from *n* to the Hedge, and proceed on the Line till you come to an Angle.

8. The common Way uſed by Surveyors for taking the *Plot* of a Field only by a Chain.

Suppoſe A B C D E F be the Field, whoſe *Plot* is required.



1. Meaſure round the Field, and note down in your *Field-Book* every Side thereof.

2. Reduce your Field into Triangles by the Diagonals A C, A D, A E, which meaſure and

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ſet down in your *Field-Book*; as ſuppoſe them to ſtand thus:

Diagonals

	Ch.	Lin.
A C	33	70
A D	25	70
A E	45	40

	Ch.	Lin.
A B	12	50
B C	23	37
C D	19	30
D E	20	00
E F	29	00
F A	31	50

To Plot which, draw a Line at pleaſure, as A C, whereon ſet off 33 *Chains*, 7 *Links*; then with the Meaſures of the Sides A B, C B, compleat the Triangle A B C.

Alſo with the Meaſures of the Diagonal A D, and the Side C D, compleat the Triangle A D C upon the ſame Baſe C A.

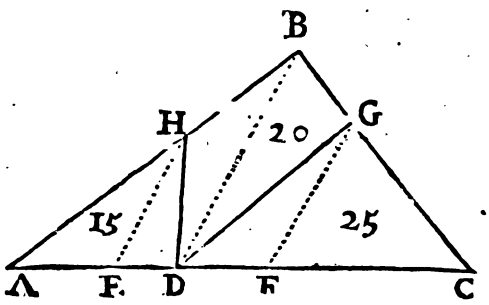
Then with the Meaſures of the Diagonal A E, and the Side D E, make up the Triangle A D E.

Laſtly, Upon the Baſe A E, with the Meaſures of the Sides A F, E F, compleat the Triangle A F E. So you have the true Figure of the Field, conſiſting of four Triangles, which are to be meaſur'd by the Direction under the word *Chain*; which ſee.

9. The Practice of *Surveying*, as it relates to dividing of Lands.

Now to divide a triangular Piece of Land into any Number of equal or unequal Parts, by Lines proceeding from any Point aſſign'd in any Side thereof.

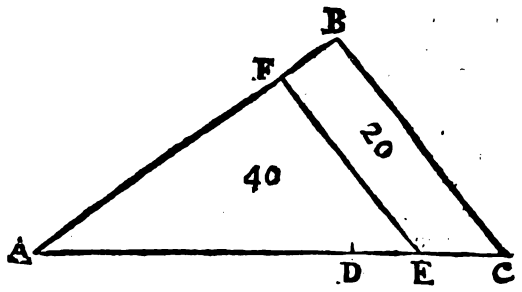
Let A B C be the triangular Piece of Land, containing 60 Acres, to be divided between three Men; the firſt to have 17 Acres, the ſecond 20, and the third 25 Acres: and the Lines of Diviſion to proceed from D.



Firſt meaſure the Baſe, which is 50 Chains; then divide this Baſe into three Parts: thus ſaying, If 60 give 50, what ſhall 15 give? Anſwer, 12 Chains 50 Links, for the firſt Man's Baſe, which ſet from A to E: Again, ſay, If 60 give 50, what ſhall 20 give? Anſwer, 16 Chains 66 Links for the ſecond Man's Baſe, which ſet off from E to F: Then the third Man's Baſe muſt be 20 Chains 84 Links, *viz.* from F to C. This done, draw an obſcure Line from D to the oppoſite Angle B, and from E and F draw the Lines E H, and F G, parallel to B D. Laſtly, from D, draw D H, and D G, which ſhall divide the Triangle into three ſuch Parts as were required.

10. To divide a triangular Piece of Land according to any Proportion given, by a Line drawn parallel to one of the Sides.

A B C is the triangular Piece of Land, containing 60 Acres, the Baſe A C is 50 Chains; this Piece of Land is to be divided between two Men, by a Line drawn parallel to B C, in ſuch Proportion, that one have 40 Acres, and the other 20..

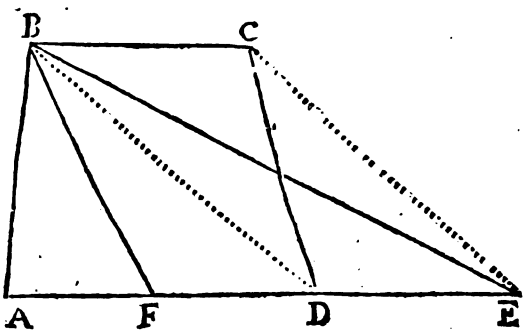


Firſt, Divide the Baſe, as you were taught before, and the Point of the Diviſion ſhall fall on D: A D is 33 Chains, 33 Links; C D is 16 Chains, 67 Links.

Secondly, Find a mean Proportion between AD and A C, by multiplying the whole Baſe 50 by A D 33,33, the Product is 16665000; of which Sum extract the Square Root, it will be 40 Chains 82 Links, which ſet from A to E: then draw E F parallel to B C, ſo the Triangle is divided as required.

11. To reduce a Trapezia into a Triangle, by Lines drawn from any Angles thereof.

Let A B C D be the Trapezia to be reduced into a Triangle, and B the Angle aſſign'd.



Draw the obſcure Line B D, and draw C E parallel to D B; produce the Baſe A D to E, and draw B E, which ſhall make the Triangle B A E equal to the Trapezia A B C D.

Now to divide this Trapezia, according to any aſſign'd Proportion, is no more than to divide the Triangle A B E, as before taught, which will alſo divide the Trapezia.

EXAMPLE.

Suppoſe the Trapezia A B C D, containing 124 Acres, 3 Rods, and 8 Perches, is to be divided between two Men; the firſt to have 50 Acres, 2 Rods, and 3 Perches; the other 74 Acres, 1 Rod, and 5 Perches: and the Line of Diviſion to proceed from B.

Firſt, Reduce the Shares into Perches, and it will be 8083 for the firſt Man, and 11885 Perches for the ſecond Man's Share.

Secondly, Meaſure the Baſe of the Triangle, *viz.* A E, 78 Chains 00 Links.

Then ſay, If 19968, the whole Content, gives for its Baſe 78 Chains, what ſhall 8083, the firſt Man's Part, give? Anſwer, 31 Chains 52 Links, which ſet off from A to F, draw the Line F B; ſo you divide the Trapezia, as deſir'd: the Triangle A B F being the firſt Man's Portion, and the Trapezia B C F D, the ſecond's.

12. To

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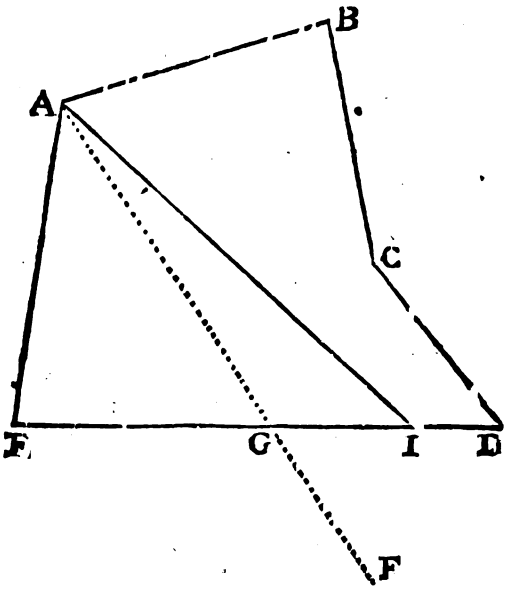
12. To divide an irregular Plot of any Number of Sides, according to any Proportion given, by a ſtrait Line drawn thro it.

As ſuppoſe the Field A B C D E contains 46 Acres, to be divided into Halves between two Men, by a Line proceeding from A.



Firſt, Draw a Line at pleaſure thro the Figure A F, then caſt up the Content of either Half, and ſee what it wants, or what it is more than the true Half ſhould be.

Thus you may caſt up the Content of A E G, and find it to be but 15 Acres, whereas the true Half is 23 Acres, 8 Acres being in the Part ABCDG, more than A E G; therefore make a Triangle containing 8 Acres, and add it to AEG, as the Triangle A G I: then the Line A I parts the Figure into equal Halves.

Thus you may divide any Piece of Land, of never ſo many Sides and Angles, according to any Proportion, by ſtrait Lines drawn thro it, with as much Certainty, and more expeditiouſly, than by any other way hitherto found out.

Another Example will make all plain.

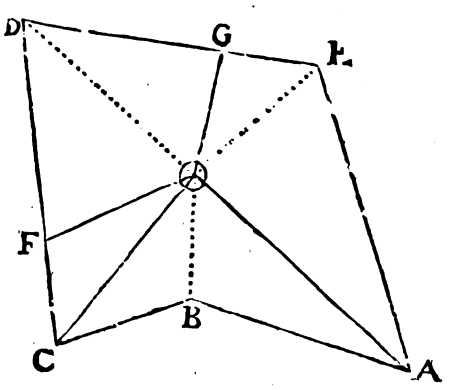
Suppoſe the following Field, containing 27 Acres, is to be divided between three Men, each to have 9 Acres, and the Lines of Diviſion to run from a Pond to a Field; ſo that every one may have the Benefit of the Water, without going over one another's Land.

Firſt, From the Pond ⊙ draw Lines to every Angle, ⊙ A, ⊙ B, ⊙ C, ⊙ D, ⊙ E; and then the Figure is divided into five Triangles, each of which meaſure, and put the Contents down ſeverally: which Contents reduce into Perches, and ſo will the Triangle,

$$\left\{\begin{matrix} A \odot B \\ B \odot C \\ C \odot D \\ D \odot E \\ E \odot F \end{matrix}\right\} \text{be} \left\{\begin{matrix} 390 \\ 1238 \\ 911 \\ 1107 \end{matrix}\right\} \text{Perches.}$$

The whole Content being 4320 Perches, or 27 Acres, each Man's Proportion being 144 Perches.

From ⊙ to any Angle draw a Line for the Diviſion Line, as ⊙ A; then conſider that the firſt



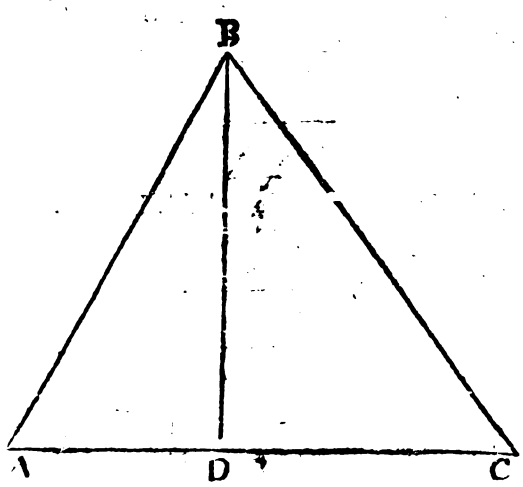
Triangle A ⊙ B, is but 674 Perches, and the ſecond Triangle B ⊙ C, 390, both together but 1064 Perches, leſs by 376 than 1440; one Man's Portion you muſt therefore cut off from the third Triangle C ⊙ D, 376 Perches for the firſt Man's dividing Line, which you are to do thus: The Baſe D C is 18 Chains, the Content of the Triangle 1238; ſay then, If 1238 Perches give bare 18 Chains, what ſhall 376 Perches give? Anſwer, 5 Chains 45 Links; which ſet from C to F, and drawing ⊙ F, you have the firſt Man's Part, *viz.* A ⊙ F: Then ſee what remains of the Triangle C ⊙ D, 375 being taken out, and you will find it to be 862 Perches, which is leſs by 578 than 1440.

Therefore from the Triangle D ⊙ E, cut off 578 Perches, and the Point of Diviſion will fall in G; draw the Line ⊙ G, which with ⊙ A and ⊙ F, divides the Figure into three equal Parts.

13. To take the *Horizontal Line* of a Hill.

When you meaſure a Hill, you muſt meaſure the Superficies thereof, and accordingly caſt up the Contents; but when you *plot* it down, becauſe you cannot make a Convex Superficies upon the Paper, you muſt only *plot* the *Horizontal Line*, or *Baſe* thereof, which muſt ſhadow over with the Reſemblance of a Hill: The *Horizontal*, or *Baſe Line*, is found after this manner.

Suppoſe A B C D a Hill, whoſe Baſe you would know.



Your Inſtrument being placed at A, cauſe a Mark to be ſet up at B, ſo high above the Top of the Hill, as the Inſtrument ſtands from the Ground at A; then take the Angle B A D, 58 degrees, meaſure the Diſtance A B, 16 Chains 80 Links: then ſay,

As

As Rad : A B : : S, B A D : A D.

S, 90°, 00′ : 16 Ch. 80 Lin. : : S, 32°, 00 8 Ch. 90 Lin.

Then remove your Inſtrument to B, and take the Angle C B D 46*deg.* meaſure the Diſtance B C 21 Chains; then ſay,

As Rad : B C : : S, C B D : D C.

S, 90° : 21 Ch. : : S, 46*d* : 15 Ch. 12 Lin.

The 15,12 added to 8,90, makes 24 Chains 2 Links, for the whole Baſe A C.

Otherwiſe thus:

Take the Angles B A C 58*d*, and A B C 78*d*, ſubſtract theſe two from 180*d*. there will remain in the Angle C 44*d*, Meaſure A B; then ſay,

As S,C : A B : : S,B : A C.

14. To find the Content of your Field in Acres, and Parts of an Acre.

Since Mr. *Gunter*'s four-pole Chain, all along here uſed, is ſuppoſed to be divided into 100 equal Parts or Links, and that every Acre contains 160 ſquare Perches or Poles; therefore 160 Perches × into 160 Perches = a ſquare Acre: But the Chain being decimally divided, ſo that in one four-pole Chain there are 100 Links; therefore 10 ſquare Chains muſt make an Acre, that is, an Acre will contain 10000 Links.

Suppoſe therefore the Baſe of any Triangle in the Plot were 27 Chains 53 Links, whoſe Area in Acres, and Parts of an Acre, you would find by multiplying its half Altitude 8 Chains 25 Links, into that Baſe or Side; work, juſt as in Decimals, thus:

C.	L.
27	53
8	25
13765	
5506	
22024	
22|71225	

You only from the Product cut off five Places, or, which is all one, divide it by 10000, and there remains 22 Acres .71225: To reduce which Decimal Fraction .71225 into Roods and Perches; you are to conſider that there are four Roods in an Acre, therefore multiply by 4, and cut off 5 Places, as before.

.71225
4
2|84900

This gives you 2 Rods and this Fraction;

.84900
40
33|96000

Which you multiply by 40, becauſe there are 40 Perches in a Rod, and the Product is 33,96000, from whence cutting off five Places, as before, it gives you 33 Perches: So the whole Content is 22 Acres, 2 Rods, 33 Perches. See the Article *Chain*.

Knowing the Content of a Piece of Land, to find what Scale it was plotted by.

Firſt, By any Scale meaſure the Content of the *Plot*; then ſay,

As the Content found is to the Square of the *Scale* you try'd by;

So is the true Content to the Square of the true *Scale* it was plotted by.

As ſuppoſe there is a Plot of a Piece of Land, containing 10 *Acres*, and you meaſure it by the Scale of 11 in an *Inch*, and find it to contain 12 *Acres* $\frac{1}{10}$ of an *Acre*; then ſay,

As 12 $\frac{1}{10}$: 121 (=) Sq.) : : 10 : 100.

And the ſquare Root of 100 is 10; therefore you conclude that Plot to be made by a Scale of 10 in an Inch.

How to change Cuſtomary Meaſure into Statute Meaſure, and the contrary.

Say, As the Square of one Sort of Meaſure is to the Square of the other;

So is the Content of the one to the Content of the other.

Thus, ſuppoſe a Field, meaſur'd by a Perch of 18 Foot, contains 100 Acres; how many Acres ſhall the ſame Field contain, by a Perch of 16 Foot $\frac{1}{2}$?

Say, If the Square of 16 $\frac{1}{2}$ Foot, *viz.* 272,25, gives the Square of 18, *viz.* 324; what ſhall 100 Acres *Cuſtomary* give? Anſwer, 119 $\frac{5}{9}$ *Statute* Acres.

SWALLOWS-WORT, call'd by ſome *Cellendine the Greater*; in *Latin*, *Vincetoxicon* or *Aſclepias*: A Plant, whoſe Stems grow two Foot high; they are round, limber, green, and ſtick their Tops to the neighbouring Plants: the Leaves are like thoſe of Laurel, except that they are more pointed, firm and ſmooth; they grow two and two by Intervals upon the Knots of the Stems, and oppoſite to one another. The Flowers are ſmall, thin and whitiſh, and repreſent a Baſon cut into five Quarters; they have a very agreeable Smell: The Flowers are ſucceeded by ſome pointed Cods full of white Flocks, and Seed lying Scale-wiſe, of a dark red, and garniſh'd with feathery Tufts; the Roots are white, ſmall, and extended in a Round. The Plant grows on Mountains, and in dry and ſtony Places.

The Roots of it are admirably good againſt Poiſon; from which the Plant in *French* has the Name of *Dompte-venin*, which ſignifies the Conqueror of Poiſon: If it be drank, it is very good againſt the Bites of venomous Creatures. Its Decoction with *Carduus Benedictus*, taken to the Weight of a Drachm and a half for eleven Days, is a ſovereign Remedy for thoſe who have been bit by a mad Dog; being taken daily in Wine, it is a Preſervative againſt the Plague: in ſhort, the Roots are ſudorifick, and provoke Women's *Menſes*.

SWAYING OF THE BACK, a Diſtemper in *Horſes*, which comes many ways; ſometimes it is occaſion'd by ſome great Strain, Slip or heavy Burden: ſometimes by turning him too haſtily round, and the Pain commonly lies in the lower part of the Back, below his ſhort Ribs, and directly between his Fillets. It may be perceiv'd by the reeling and rolling of his hinder Parts in his Going, he being then ready to fall to the ground by his *Swaying* backward and ſidelong; and when he is down, it is a great deal of trouble for him to riſe again.

To cure this Diſtemper, take two Ounces of the Fat of the Fruit of the Pine-Tree, three of *Olibanum*, four of Roſin, as many of Pitch, one of

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of Bole-Armoniack, and half one of Dragon's-Blood, which muſt all be well incorporated together, and laid Plaiſter-wiſe all over the Reins of his Back, where you are to let it remain till it falls off.

Another good Remedy for theſe Infirmities, is to adminiſter ſome ſtrengthning things inwardly; as common Turpentine made into Balls, with the Powder of Bole-Armoniack, and that of the dry'd Leaves of Clary: and to apply outwardly all over the Reins of his Back, a Charge of Oxicrocium and Paracelſus melted together, or Coleworts boiled in Sallet Oil, made thick, a Poultice with the Powder of Bole-Armoniack and Bean-Flower.

The Author of the *Gentleman's Recreation* ſays, That a Horſe's Back is ſaid to be ſway'd, when the Ligaments of the Bones of the Back are ſtretch'd by a Fall, and that if the Vein be broken within the Body, the extravaſated Blood curdles, putrifies, and produces very dangerous Diſtempers: His Method of Cure is immediately to take two Pounds of Blood from the Vein, and having with your Hand chafed his Back till warm, two ſcarifying Cupping-Glaſſes muſt be apply'd, one on each ſide, where he complains moſt of Pain, or where the extravaſated Blood is lodged. This done, let the Horſe be put into a Frame, and hung up, or otherwiſe incloſe him with Grates, that ſo he ſhall not be able to move his Body, and let him ſo remain five or ſix Weeks together; then rub an equal Quantity of Spirit of Wine and Oil of Turpentine, ſo ſhaken together in a Vial, as to look white like Milk, upon his Back, and next apply the red Honey-Charge, with half an Ounce of Galls added at every Application; applying a freſh Charge every time, without taking away the former. The Ointment of *Montpelier*, for want of the Honey-Charge, may be uſed for two or three days, and then proceed to Fomentations; but if he voids Blood ſtill at the Mouth and Noſe, let him have Sal Polycreſt and Juniper-Berries beaten, of each an Ounce, in a Pint of red Wine, every day for eight days together; and for the firſt four days let an Anodyne Gliſter be daily injected, after his Fundament has been firſt raked.

The ſame Author ſays, If, as it often comes to paſs, in great Strains of this kind, theſe Preſcriptions will not do, let two or three Inciſions be made with a large Iron Slice, and ſeparate the Skin from the Fleſh on the Reins, about half a foot's Breadth on each ſide the Back-bone, till you come to the Hip-bone; uſe Slices of Hog's Lard, half a Crown thick, to ſtop the Holes, ſo as to hinder the Skin to ſtick to the Fleſh: Then rub the ſeparate Skin with an Ointment made of equal Parts of Populeum, and of the Ointment of Marſh-Mallows, covering all the Part with a Lamb-Skin, the woollen Side inwards, and over all lay a Saddle-Cloth: then having hung the Horſe in ſuch a Poſture that he cannot ſtir, let him have a Glyſter of Sal Polycreſt every night, and a Pint of Wine every day, for eight days together; you may, after eight and forty days, uncover the Sore, and if you find it much ſwollen, 'tis in order to the Cure. Let the Lard be taken out, and the reddiſh Matter preſs'd out of the Sore; then put in freſh Pieces of Lard, and let all the Part be chafed with the abovemention'd Ointment, cover it up as before, and for twelve days let it be dreſs'd after the ſame manner, once in eight and forty hours. This being done, let the Lard alone, and dreſs it with the Duke's Ointment every day, till the Sore is healed. The Lamb-Skin may be taken away two and twenty days after the beginning of the Cure; and the Horſe, ten days after that, may be allowed to ſtir a little.

Inſtead of ſeparating the Skin, the Fire, an eaſier Remedy, may be given, piercing the Skin with a red-hot Iron, and making Holes at an Inch diſtance from one another, all over the ſame; then let a good Plaiſter, and two Sheets of Paper over it, be apply'd: hang up the Horſe for a Month, and when the Scales are fallen, dreſs the Sores with the Duke's Ointment, and proceed as before.

SWEALING *a Hog*, an Expreſſion uſed in ſome Counties for *Singing a Hog*.

SWEET-BASIL, in *Latin* is called *Ocimum*, from ὠκέως, *celeriter*, ſwiftly; becauſe it riſes ſo ſoon out of the Earth: but others call it *Baſilicum*, from Βασιλεὺς, *Rex*, a King; it worthily deſerving to be term'd a Royal Plant, from its fragrant Smell and great Vertues. There is both great and ſmall *Baſil*, but M. *Chomel* makes four Sorts of 'em, *viz.* three Garden, and one wild *Baſil*, call'd *Aſinos*: The ſmall kind of *Baſil* is that which is uſually deſcribed to be a Plant growing about half a foot high, whoſe tufted Branches repreſent a Head, adorn'd with ſmall Leaves of a fragrant Smell; its Flowers are ſingle, and grow like Lips, the uppermoſt is ſomething rounder indented, and a little larger than that underneath, which is leſs curl'd and indented; in the midſt of the Cup appears a Chive, faſten'd like a Nail to the hind part of the Flower, accompany'd by four ſorts of Embrios, which in time become as many oblong Seeds, incloſed in a Cellule, which ſerves as a Cup to the Flower. This Cell conſiſts of two Lips, the uppermoſt of which terminates in two Points, and the lower in ſeveral.

Baſil is reckon'd among thoſe Plants that fear the Cold in the firſt degree, hence it may be infer'd, that hot Beds are the only Places to ſow it in; when you have raiſed a Bed, cover'd at leaſt half a foot deep with Mould, as ſoon as the great Heat is over, the Place muſt be mark'd, where *Baſil* is deſign'd to be ſown. A Line muſt be drawn upon this Bed, into which the Seed is thrown as thin as poſſible; the ſame being ſo very ſmall, that, without an extraordinary Care, it will fall too thick: If it ſhould freeze, you muſt immediately cover it with Glaſſes, to be continued upon it till the Seaſon grows milder; and then the young Plants are by degrees made acquainted with the open Air.

Should the Weather prove very ſharp indeed, beſides theſe Glaſſes, Straw is made uſe of, or dry Muck diſcharg'd of its Heat, with which it is cover'd; but when the Air is more temperate, the two laſt Coverings only are employ'd, or no more than a Lay of Straw: when you have Reaſon to think that the Froſt is quite gone, the *Baſil* muſt be uncover'd in the day-time only; for a careful Floriſt will arm his Plants always againſt all Inconveniences of the Night in this Seaſon, and cover them again in the Evening.

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The moſt Skilful tell us, it will be proper, in a dry and mild Seaſon, to water it a little, in order to preſerve in it the radical Moiſture, ſo neceſſary for its Growth; but it ought to be water'd with a great deal of Prudence: This Care is continued till the *Baſil* is grown high enough to be tranſplanted, which is generally done into very ſmall Pots; for being a Plant of the ſmalleſt Size, it requires but little Nouriſhment.

Here it is to be obſerv'd, that the great *Baſil* is uſually raiſed in Kitchin-Gardens, and is of great uſe in our Ragoe's; but the ſecond is that which is raiſed for Sight, and proves an Ornament to ſmall Flower-Gardens.

The Pots they are tranſplanted into, muſt be of *Dutch* Ware, or compoſed of a Clay very proper for the Plants, becauſe that being placed at juſt Diſtances, they are deſign'd for an Ornament to the ſmaller Parterres, and are either ſet upon other Pots turn'd upſide down, or upon ſmall ſtone Pedeſtals made for that purpoſe. The *Baſil* Pots are to be mingled with ſome other Flowers, rank'd in an Amphitheatre, in which the Floriſt obſerves a certain Symmetry, without which, it will be offenſive to the Sight; which Irregularity, in this reſpect, is highly diſagreeable.

The ſmall *Baſil* is never planted in the open Ground, it being too delicate, and requiring a much lighter Earth, fill'd with Particles of Salt, more ſubtile than we meet withal in a Kitchin-Garden Soil; theſe Pots you are to fill with two Thirds of Mould, and one of Earth, well ſifted: It's ever uſual, for Neatneſs ſake, and the Convenience of the Plant, that the Superficies be cover'd with pure Mould, half an Inch deep at leaſt.

The Plant being thus ſet in Pots, according to the Rules of Gardening, Care muſt be taken to water it, which will bring it to its deſir'd Height; and foraſmuch as the Beauty of this Plant conſiſts in the Roundneſs of its Head, whenſoever a Branch is obſerv'd to ſhoot out beyond the reſt, it muſt be cut off, and rounded with a Pair of Sciſſars.

SWEET-BREAD, a Butchery and Culinary Term; the ſame being a very delicate Gland, found in the upper part of the Thorax of an Animal, and in Mankind it is call'd *Thymus:* It's ſituated in the upper part of the Breaſt, under the Clavicles. *Sweet-Breads* of Veal are what are principally uſed in the Kitchin.

Beſides the place theſe *Sweet-Breads* have in all the beſt ſorts of Ragoes, ſeveral ſeparate Diſhes may be made of them, both for Side-Diſhes and Intermeſſes; of which the following is the moſt conſiderable, which is call'd *Veal-Sweet-Breads* farced *a la Dauphine.*

Let ſome good *Veal Sweet-Breads* be ſcalded a little, and larded with boiled Gammon; in the mean while, having prepared a delicious and ſomewhat thick Farce, make a Hole with the Point of a Knife on the ſide of your *Sweet-Breads*, but ſo as it may not paſs quite thro: then they muſt be neatly ſtuff'd in the Hole, and baked in a Pot or Pan between two gentle Fires, whilſt a good Ragoe is making for them, of Mouſſerons, common Muſhrooms, Truffles, and Artichoak Bottoms. All being well dreſs'd, ſome Cocks-Combs, ſtuffed with the ſame Farce, muſt be added, and a little Chicken-Cullis, to the end that the ſame may not turn black; then having thoroughly clear'd the *Sweet-Breads* from the Fat, let them be put into the Ragoe, and ſtew'd a little. The whole Meſs muſt afterwards be dreſs'd in a Diſh, ſqueezing in the Juice of an Orange, and ſet hot on the Table.

Another way of dreſſing *Veal Sweet-Breads*, is, that after they have been larded with thin Slips of Bacon, and roaſted, let them be order'd with a good Ragoe or Sauce pour'd upon them; or elſe, after having been marinated, cut into Slices, and flower'd, they may be fry'd, in order to be ſerv'd up, with fry'd Parſley and Lemon-Juice: or laſtly, different Ragoes may be made of them, *viz.* ſometimes with a white Sauce, ſometimes with Morilles and common Muſhrooms, and ſometimes with Truffles; but they muſt be always ſet among the Intermeſſes. See *Veal.*

SWEET-BROOM, according to *Matthiolus*, is a very branched Plant, which in *Aſia* and *Greece* is ranked among Shrubs, and bloſſoms twice a year, according to the Account given by thoſe who have wrote about it; and for this Reaſon it is eſteem'd the firſt and the laſt wild Plant that bloſſoms.

Dioſcorides ſays, That the Leaves and Flowers being apply'd to the affected Part, will cure the Bitings of Adders; and *Galen* takes it to have a Vertue to diſcharge Humours, by tranſpiring them thro the Pores: As for *Matthiolus*, he affirms, That the Water in which *Sweet-Broom* has been boil'd, being taken warm three Hours before Meals, Morning and Evening, to the weight of five Ounces, for the ſpace of thirty Days, will diſſolve the Stone in the Bladder, and bring it away; but that the Patient after that muſt bathe in a Decoction of *Sweet-Broom*, and that while he is in the Bath, he muſt ſit upon the boiled *Broom:* This Bathing ſhould be often made. That Author aſſures us, he knew ſeveral, who obſerving this Regimen of Life, have been cured of the Stone, and have had ſmall Pieces come away from them thro the Yard, by uſing only its Decoction.

SWEET-MEATS, or *Comfits*; Fruits or other things comfited or preſerved: the Particulars of which are to be met with under their reſpective Heads; and therefore we ſhall conſider here only the Accidents which may befal them after they are made, and of the proper Means for remedying them, that no good Oeconomy may be wanting in reſpect to them: for tho all ſorts of your *Sweet-Meats* ſhould be made with the beſt Skill, as deſcribed up and down in this Work; yet they are apt to decay and be ſpoil'd.

The moſt uſual Inconveniences which befall *wet Sweet-Meats*, are, that they are ſubject to ſour and puff, which proceeds from the Moiſtneſs of the Fruit; which not having ſufficiently caſt their natural Juice, or the Liquor they imbibed, as they were ſcalding and cooling, in proceſs of time cauſe the Sugar to give: ſo that the *Sweet-Meats* grow mouldy, and throw out a kind of Scum. This ill Accident is ſoon perceiv'd, in frequently viſiting the Store-Houſe or Repoſitory, and it ſhould be immediately remedy'd, while an opportunity ſerves; otherwiſe, by your Neglect, you will run the hazard of rendring it deſperate, and of utterly ſpoiling your *Sweet-Meats*.

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The Remedy is, to put them into a Copper Pan over the Fire, causing the Sugar or Syrup to give a little, with a Cup full of Water; then let all boil together, taking off the Scum that rises on the Top, and having brought them again to the pearled Boiling, remove the Pan, and put your Fruit into Pots or Glasses, as at the first: by which means they will be thoroughly freed from their Sourness, and in a Condition to keep to the end, provided they be not laid up in too moist a Place. Otherwise the Syrup alone may be set over the Fire at first, with a little Water, and after having scumm'd it as before, the Fruits may be slipt in, which are to boil, till the Syrup has attain'd to the pearled Degree, and then they are to be disposed of in the usual manner. Thus the Sourness may be taken away from all sorts of Fruit preserv'd Liquid, particularly Wallnuts, Plums, Orange and Lemon-slips, *&c.*

The Inconvenience incident to preserv'd Fruits, is, that they sometimes candy; but this is not properly a Defect, as being only occasion'd by giving the Syrup too strong a Boiling: so that there are grounds to fear, lest such an Accident should do your *Sweet-Meats* any Injury; on the contrary, you are assur'd, that they will keep very well, and that the Sugar was good.

To repair this slight Damage, you need only put all that part which is candy'd into a Pan, with a little Water, and when it is brought to the pearl'd Quality again, mingle it with the rest, or else let all have a few Boilings together. When the *Sweet-Meats* are only candy'd on the Surface, such as Jellies, this Candy may be taken off, by passing hot Water over them, which will easily disperse the Candy, and render the *Sweet-Meats* as fine as they were in the beginning. Those Jellies of Goosberries, Currans, or other sorts of Fruits, being stale, may also be renew'd, by setting them over the Fire, in a Copper-Pan, with a little Water, to dilute, and cause them to give; so that as soon as they return to their former Degree of Boiling, which is pearl'd, or between smooth and pearl'd, they are to be pour'd into a Sieve, set over an earthen Pan, and afterwards put again into the Pots or Glasses.

There are some certain Fruits which are apt to grow greasy, more especially green and ripe Apricocks; and in that Condition they cannot be well dry'd: The proper Remedy is to boil them in new pearl'd Sugar, after they have been drain'd from their former Syrup. If you would bestow the same Cost on all other sorts of Fruits, they might be much more easily dry'd, and would become finer, than when the Confectioner, or proper Officer, contents himself, according to the usual Method, only to drain them from the Sugar, with which they were preserv'd, and afterwards to dress them upon Slates or little Boards, in order to be dry'd in the Stove, strew'd with Sugar.

Dry Sweet-Meats, that are kept for a considerable time, should be laid up in a Place free from all manner of Moisture, that is to say, near the Stove, or else in some Closet, in which a small Fire ought constantly to be kept, from time to time, during the Winter-Season; and forasmuch as Fruits preserv'd dry are apt to lose their Ice, when kept for too long a time, it is expedient to dry them, when occasion requires: by which means they will also be secur'd from another Accident, that is, from being shrivel'd and wrinkled; tho both may be remedy'd, by causing those Fruits to be boil'd again over the Fire, in the like Syrup or other new Sugar, in order to be dry'd again, after they have been boil'd in it to the pearl'd Degree, and set by to cool. See *Conserves* and *Preserves*.

SWEETS *for Royal Cyder*, see *Royal Cyder*.

SWEET SUBLIMATE, see *Sublimate*.

SWEET WILLIAM, or *Sweet John*, in *Latin Armerius*; a Plant, of which there are several sorts: but the double and the velvet are chiefly worth your propagating; every Slip of them set in the Spring will grow. They flower in *July*, and if their Seed be kept and sown, other Varieties of them may be gain'd, which must be sown in *April*; they do not flower till the second Year: they do mighty well to sow in Borders, and make a fine show.

SWELL'D LEGS; an Evil that a *Horse* is sometimes subject to, by hard Riding or sore Labour, when he is too fat, and carelessly put to Grass, or set up in the Stable too hot, whereby he takes Cold, which causes the Blood, Grease, and Humours to fall down into his Legs, and to make them swell. At other times it comes by long standing in the Stable, when the Planks where his Fore-feet stand, are higher than where his hinder Legs are; which uneasy Posture makes the Blood settle in the hinder Legs, whereby they are unhappily brought to swell.

The Prescriptions for curing this Evil are of several sorts, and necessary to be known by such as have to do with, or keep these useful Animals. Some use Nerve Oil, Black Soap, and Boars Grease melted, and anoint the Place therewith; or else bathe his Legs in Butter and Beer, or in Vinegar and Butter melted together.

Others use either Sheeps-Foot Oil, Train-Oil, or Pis and Salt Petre boil'd together, to bathe his Legs with, and roll them with Hay-Ropes wet in the same Liquor, from the Pastern to the Knee; but they must not be bound too hard.

Some bathe them in Water, wherein Sage, Mallows, and Rose-Cakes have been boil'd, with Butter and Sallet-Oil therein; or take Frankincense, Rosin, and fresh Grease, of each alike, boil'd and strain'd, and use it once a day, as there is occasion.

His Legs may be either wash'd in cold Fountain Water, or the Horse may be left every day to stand up to the Knees in running Water, till the Swelling is assuaged.

Others take Primrose-Leaves, Violet-Leaves, and Strawberry-Leaves, of each a handful; they boil them in new Milk, into which they put Nerve-Oil, Petroleum, and Pampilion, of each an Ounce, and anoint him therewith for four or five days together.

Many take Pitch, Virgins Wax, Rosin, the Juice of Hysop, Galbanum, Myrrh, Zedoary, Bdellium Arabicum, Populeum, and Storax; they boil them in Deer-Suet, and when cold, put therein Bole-Armoniack and Costus, beaten into fine Powder, and they incorporate them well together into the other Ingredients: They boil 'em all over again, and when they come to use it, spread it upon a Plaister, wrap it about the Swelling, and let it stay there till it drop off of itself.

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But when a Horſe's Legs are much *ſwell'd*, becauſe of the *Scratches*, take a Quart of Chamber-Lye and more, into which put a handful of Bay-Salt, a quarter of a Pound of Soap, a pretty quantity of Soot, a good handful of Miſletoe chopp'd; boil all well together, and with it bathe his Legs very warm, twice or thrice a day, and wrapping a Cloth, wet in the ſame, cloſe about them, this will aſſuage them.

SWELL'D PIZZLE; a Diſtemper in *Horſes*, being a kind of a Hardneſs that proceeds from the Part being bruiſed by Riding, and is cured in the following manner: Take Hollyhock, Houſe-Leek, and a little Plantane, which ſtamp together with freſh Butter, and anoint his Pizzle therewith twice a day; and if it be ſore, you muſt caſt him, and waſh his Sheath and Pizzle with White-Wine Vinegar very well, and if there be any Cankers or Hole in the Yard, then you muſt put ſome burnt Allom to the Vinegar, and waſh it very well; and he will mend without fail in three times dreſſing.

SWELLING; a Grief that befals *Horſes* from Heats, taken by hard Riding, or ſore Labour, whereby the Horſe being over-much heated, the Greaſe falls and ſettles in his Legs, and other Parts, which grow dry and hard, and breed Splints, Spavins, Curbs, Ring-worms, and the like, which in time are no other than proper Tumours: beſides which, it occaſions other Knobs and Swellings. See *Spavin*, *Splints*, *Swell'd Legs*, *Tumours*, &c.

SWELLING; a Diſtemper incident to *Goats*, after they have brought forth their Young: ſometimes it is cauſed by the great Pains they undergo, which makes the *Matrix* to ſwell; and at other times by the After-Burthen's not coming away as well as it ſhould, which occaſions great Diſorders within them, if not preſently help'd, by pouring a Glaſs of Wine down their Throats.

SWELLING; a Diſtemper in *Sheep*, which is cauſed by their eating ſome Herb or Graſs, that is an Enemy to their Nature, or cropping ſome that has been infected by venomous Creatures: they would undoubtedly burſt, if you ſhould neglect to give them ſome Relief. This *Swelling* may be eaſily diſcerned, and you may know that it is dangerous, when you ſee their Mouths ſlaver, and that this Humour has a noiſome Smell. To cure them of this Diſtemper, they preſently let the Sheep blood in that part of the Tail which is next the Thighs; after which, they give them Man's Urine to drink.

SWELLING *of the Belly*; a Diſtemper incident to *Oxen*, *Cows*, &c. in which caſe they make uſe of a Warming-Pan full of Fire, or a Frying-Pan made pretty hot, and apply'd to his Belly that is ſwollen: which Diſtemper would undoubtedly make him burſt, if not taken in time; the ſwallowing of an Inſect, or elſe an Herb full cover'd with Dew, are the Cauſes of this Diſtemper: To cure which, they thruſt a Horn that is bored thro, three or four fingers deep into his Fundament, and ſo walk him about till he breaks Wind; or elſe they give him a Gliſter of the Decoction of Mallows, Pellitory of the Wall, wild Succory, and Beets, to which they add Bran and Nut-Oil; and this will cure the *Swelling*.

SWELLING *of the Feet*; a Diſtemper incident to *Oxen*, &c. and in which caſe, beſides the allowing of them Reſt, you apply to the Place affected ſome Elder-Leaves bruiſed with Lard, and wrapping it up in a piece of Linnen-Cloth, this alone is ſufficient to effect the Cure.

SWELLING *of the Neck*; a Diſtemper which ſometimes ſeizes *Oxen* and *Cows*, either by a Contuſion, or an Abſceſs, which is form'd there; if by a Contuſion, they apply to it a Cataplaſm made of Honey, Lard and Bran: the whole is boil'd in White Wine, and it is left therein for four or five Hours.

If it be an Abſceſs, which you may know, when the firſt Remedy does not take effect; you muſt take the Ointment *Althea*, Laurel-Oil, and freſh Butter, of each two Ounces: and the whole being beat together cold, you muſt rub the Ox's Neck therewith, and wrap it up in a Linnen-Cloth. This Unction will have the Vertue to draw the Humour ſo much, as to form a Tumour, which you may cut open with a Pair of Sciſſars, as ſoon as you judge it to be ripe; when this is done, you muſt take care to dreſs it every day, applying ſome Nettle-Root to it, and ſo continue till the Abſceſs is entirely freed from its putrid Matter, and healed.

SWINE; a general Name for an Animal, that comprehends both Male and Female: the firſt ungelt, known by the Name of *Boar*; and gelt, by that of *Hog*; and the other by the Name of *Sow*. *Swine* in themſelves are indeed hurtful and ſpoiling Animals, yet at the ſame time very uſeful and profitable; which chiefly conſiſts in theſe three Things.

1. For the Raaf-Bacon.
2. For the Spit, Pork, Souce and Pudding.
3. For Breeding Pigs only; and in the Choice of them the Buyer muſt have a particular Regard to the Boars and Sows he breeds of: they ſhould be long and large of Body, deep-ſided, and deep-bellied, have thick Thighs and ſhort Legs; for tho the long-legged *Swine* make a good Appearance, yet he deceives the Eye, and is not for the Butcher's Profit: He ſhould have high Claws, thick Neck, ſhort Groin and Snout, and a good thick Chine, well ſet with ſtrong Briſtles.

As for the Colour of the *Swine*, that is certainly beſt, which is entire, as all white, or all ſanded, and the Py'd are the worſt and moſt liable to the Meaſles: the Black are tolerable, but our Country, by reaſon of its far Northern Situation, and conſequently Cold, do not frequently breed theſe.

The Rule to be obſerv'd in reſpect to the Soundneſs of *Swine*, is to pluck the Briſtles on the Back, and if there be Blood on the Ends of them, the Hog is not ſound, nor in Health; but if the Tail be wrinkled, it is a ſign of Soundneſs. If the Meaſles are ſuſpected, look under his Tongue, and the Kernels will ſatisfy you.

Now for keeping and preſerving of Hogs, when you have choſen the beſt for Breeding, the reſt, both Male and Female, are to be gelded: the Males will make brave Hogs, and excellent Bacon and Pork; ſo will the Females alſo, call'd *Splay'd Guelts*, and one of theſe is eſteem'd before two Hogs: The young ſhort *Swine*, of three Quarters or a Year old, are reckon'd the daintieſt Pork.

Now

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Now to feed them, when you do not fatten them, but keep them in good plight, give them Draff-Pulſe, and other Garbage, with Swillings in their Troughs; then drive them to graze in the Fields, for which the ſoft, marſhy and mooriſh Grounds are the beſt, where they get the Roots of Sedge, Galingale, Reeds, Ruſhes, Knotgraſs, and the like, good and wholeſome for 'em: The Fallow, or Tythe-Field, yields them alſo ſtore of Worms and Roots, that are good for them; and at the Fall of the Leaf, they may be driven to Hedges, where they find Haws, Sloes, wild Plumbs, Pears, Crabs, Nuts, &c. which are very wholeſome: likewiſe Acorns gather'd by ſome at the Seaſon, and kept in Ciſterns or Fats all the Winter, are good to mix with their Waſh; and when they are brought home, feed them again, as in the Morning, and ſty them up.

But more particularly, for *fatning* of *Swine* in woody Countries, either for Bacon or Lard; let thoſe who live near Woods, and Places where there are ſtore of Maſt, turn 'em to maſt for ſix or eight Days, and after they have well fatted and fleſh'd themſelves, bring them home, and ſty them up; then for a Fortnight or ten Days feed them with old dry Peaſe, giving them once a day, and little at a time, with as much Water as they will drink: whereby their Fat and Fleſh will be ſo barden'd, that when it comes to be boil'd, it will not conſume.

But for ſuch Perſons as keep Hogs, and live remote from Woods, in Champain Countries, they muſt ſty up their Hogs, and let them continue there till they are fed, never letting them out: give them nothing at all for the firſt two days; but the third, early in the Morning, let them have a pretty quantity of dry Peaſe and Beans; at Noon, at Four-a-clock, and at Bed-time, a like quantity at each time, and no Water all the Day. Let them have the ſame Uſage the next, and Water to drink as they liſt; and twice or thrice a Week, as your Proviſion ſerves, fill their Bellies with ſweet Whey, Butter-milk or warm Waſh; but do by no wiſe ſcant their Proviſion of Peaſe: and thus, in four or five Weeks, they will be fat enough to be kill'd.

Now for others, who live near Towns or Cities, where they have no great ſtore of Grain or Maſt, as *London*, or the like; they ſty up their Fatlings, take Chandlers Grains, as hard Skins, Kells, Lumps of Fleſh, &c. the Offal of rendred Tallow, which will not melt; and mixing the ſame with Waſh, give it to each of them three or four times a day, which will ſoon puff 'em with Fatneſs: and then, to harden the Fleſh, each *Swine* has a Buſhel of dry Peaſe given him, and ſo they are kill'd at pleaſure.

The way to help the ſcouring of them by this Feeding, is to give to elder *Swine* Milk and Verjuice, and to young Pigs Verjuice alone.

Laſtly, for feeding a Hog for Lard, or Boar for Brawn, feed them the firſt Week with Barley ſodden, till it break and be ſo ſodden, that he may never have freſh and ſweet; then let them be fed with raw Malt from the Floor, before it is dry'd, till they are fat enough, and a Week after let 'em have dry Peaſe or Beans to harden their Fleſh; their Drink being good ſtore of Waſhing of Hogſheads, and Ale-barrels, and Sweet Whey.

The Feeder muſt remember not to ſuffer his *Swine* to feed upon human Ordure, as they are apt to do, nor on Pigeon or Poultry-Dung; neither muſt they be ſuffer'd to eat Carrion, dead Fleſh or Garbage: for it will in time make them eat the Quick, nay to eat their own Pigs, and even little Children too. Wherefore be ſure never to let them want Meat, for Hunger will drive them to this, as to raven upon Capon, Chicken, Duck or Pig: neither muſt any Fiſh or Soap-Water be caſt into the Waſh, or Muſtard; all which breed the Meaſles. See *Boar*, *Pig*, *Sow*, and *Sty*.

SWINE-DUNG, an Ordure formerly eſteem'd the worſt of Dung, yea, hurtful to Corn, and other things ſow'd or planted for the Food of Mankind; but late Experience has taught the Huſbandman to prefer it before any other ordinary Manure whatever: and therefore they make their Hog-yards moſt compleat, with a high Pale well pav'd with Pebble, or Gravel in the bottom, into which Yard they throw *Corniſh* Muskins, all Garbidge, Leaves, Fruits, Plants out of Gardens, Courts and Yards, and a great deal of Fern, Straw or Weeds, for the *Swine* to make Dung withal.

Hot and burning Lands may be allay'd with this Dung, which is eſteem'd the coldeſt of any other, and is the beſt to prevent or cure the Canker in Trees; but it ought to be cover'd with the Earth, for it produces too great a quantity of Weeds.

SWINE-POX, an ill Sore in *Hogs*, which will run abroad, and is a very grievous Scab, proceeding ſometimes from Poverty, ſometimes from Lice in the Skin; and while they have this Diſtemper, they will never proſper, but will certainly infect one another.

To cure this Evil, ſome are wont to give the Powder of Brimſtone with Stale; but to make a Bath to waſh 'em with, take Yarrow, Plantain, and Primroſe-Leaves, Bryar-Leaves, old Oaken Leaves of a Year ſtanding, Water-Betony, of each two Handfuls, which you are to boil in two Gallons of Running-Water till they are tender; with which waſh the infected *Swine* once or twice, and it will dry up the Diſtemper; it being nothing but corrupt Water, between the Fleſh and the Skin, and ſo draws to a Scab.

SWOLLEN VEINS, in *French Varice*, interpreted by us to be a crooked Vein ſwelling, with corrupt Blood in the Temples, Belly or Leg of a *Horſe*; to cure which, M. *Chomel* ſays, you muſt open the Skin of the Horſe, and burn it with hot Irons: then rub or chaſe it for ten Days with Milk and Oil, and if the Diſeaſe is not removed, you are to let him blood, and ſo he will be cured. This Diſtemper does ſometimes torment the Horſe ſo much, that when he awakes, he extends his Foot, as if he had a Member diſlocated; you muſt rub it with your Hand, and make him go, and then that which ſeem'd to be diſlocated, will be brought to its right State.

SWOON; a Weakneſs, or rather ſuch a ſudden Faintneſs, that a Perſon finds himſelf as it were inſenſibly gone, without any Power to ſpeak or ſtir. The Cauſe thereof is in the Spirits or ſolid Body, and it happens either after much Loſs of Blood, Evacuation, Exhauſting, ſome cruel Grief or extreme Fright: it alſo proceeds

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from ſome peſtiferous or envenom'd Vapour; it happens to Maids that have not yet had their *Menſes*, or to Women when they are ſtopt: they likewiſe are occaſion'd for want of Digeſtion, by long Watchings, or elſe after much Sweating, hard Labour, Faſting too long, by great Pains, Impriſonment, being in the dark, or in a luminous Air.

The Symptoms which ſhow *Swoonings* uſually, are, that the Party grows pale, is taken with a cold Sweat, wants a Pulſe, has neither Feeling nor Motion, and becomes cold all on a ſudden; and if preſent Relief is not given, he may die.

The moſt common way of relieving the Patient, is to throw Water in his Face; to make him lie on his Back, to unbutton or unlace, and to give him a Crumb of Bread that has been ſteep'd in Wine.

If you perceive that the *Swooning* Fit proceeds from ſome bad Vapour or Poiſon, you muſt give him a Dram of Treacle diſſolved in ſome Wine, or a little Brandy, *Roſa Solis*, Imperial Water, or elſe let him ſmell to Vinegar, and rub his Temples, and the Extremities of his Parts, therewith; let him ſmell to ſome Balm or agreeable Scent, provided the Fit has not its Riſe from the *Matrix*; or pull him by the Ears, pluck the Hairs in his Noſe, or ſome other Part.

If the Fit proceeds from the Stomach, or ſome other Part, you muſt give him the neceſſary Relief; for example, if he reaches to vomit, you muſt facilitate the ſame, by giving him four Spoonfuls of Oil of Olive in half a Glaſs of warm Water, or ſome Emetick Wine; or you may give him ſix Grains of prepared Antimony, or beat a Spoonful of Rape-Seed, and mix it with a little Honey or warm Water; or elſe pound ſome Root of Betony, and take it with a little Honey-Water.

If the Fit proceeds from the Fulneſs of Blood or of Humours, you muſt blood and purge with very gentle Remedies, as either with Caſſia, Rhubarb, or double Catholicon diſſolved in Whey.

You muſt not bleed thoſe that are burly or replete, but only purge 'em with half an Ounce of the Tablets of Diacarthamy, or with two Ounces of diſſolved Manna in a Decoction of Sage or Thyme; they may after Dinner chew as much Rhubarb as a *French* Bean.

SYCOMORE, or the *Egyptian Fig-Tree*, in *Latin Sycomorus*; a Tree that has very thick Leaves, like thoſe of the Mulberry-Tree: it produces Fruit along the Stock three or four times a Year, reſembling wild Figs, tho of a much ſweeter Taſte, and without any Seeds within them; you muſt ſcrape the Tree to make them ripen, and others immediately come on in the Room of them. The Wood is very black, tho it contains much Milk in it; the Branch you cut off on't, remains always green: It grows in *Egypt*, in the Iſle of *Rhodes*, and in *Syria*.

It's ſaid that the Fruit of the *Sycomore-Tree* is good to open the Body, but that it yields no Nouriſhment, and is not good for the Stomach; that it has in ſome ſort the ſame Vertue as the Mulberry, but that it is ſomewhat moiſter and colder. In the beginning of the Spring, they draw a Juice from the Bark of this Tree, which they gather with ſome Wool, or with a Spunge; they dry it, and then make Troches of it, which they keep in an earthen Pot, but it will ſoon have a muſty Smell. This Juice has an emollient Vertue, it conſolidates Wounds, and is ſometimes apply'd outwardly againſt the Biting or Stinging of Adders, and againſt Pains in the Stomach, ariſing from a great Cold.

SYCOMORE, in *Latin*, *Acer Majus*; one of the Maples, in more Repute for its Shade, than the Tree deſerves: for the Honey-dew Leaves which fall early, turn to Mucilage and noxious Inſects, putrify with the firſt Moiſture of the Seaſon, and ſpoil our Walks.

This Tree is raiſed of Keys, as ſoon as ripe; they come up the firſt Spring: they are alſo propagated by Roots and Layers in moiſt Ground, not over-wet or ſtiff, and are to be managed as other Nurſery-Plants are. The *German Sycomore* is better than ours; however, ours is good for Trenchers, Cart and Plough-Timber, and not much inferior to *Aſh*. This Tree being wounded, bleeds a great part of the Year, and the Liquor emulates that of the Birch.

SYLLABUB; a Food many in our Country like extremely well, and is uſually prepared, by taking a Pint of Canary or White Wine, a Sprig of Roſemary and Nutmeg grated, the Juice of a Lemon, and ſome of the Peel, with Sugar; which put together in a Pot all Night, and cover it: In the Morning take a Pint of Cream, and a Pint and a half of new Milk; then take out the Lemon-Peel, Roſemary and Nutmeg, and ſquirt your Milk and Cream into the Pot, with an Inſtrument, called by ſome a *Wooden Cow*.

There are other ways of preparing it, and ſome uſe Red Wine to make their *Syllabub*; but if you would have whipt *Syllabub*, take half a Pint of Rheniſh or White Wine, which put into a Pint of Cream, with the Whites of three Eggs; ſeaſon it with Sugar, and beat it as you do Snow-Cream, with Birchin Rods: take off the Froth as it riſes, and put it into the Pot, doing ſo till it be beaten all into a Froth; let it ſtand, two or three Hours, till it ſettles, and it will eat curiouſly.

Take a Quart of Cream, and boil it, let it ſtand till it is cold; then take a Pint of White Wine, pare a Lemon thin, and ſteep the Peel in the Wine two Hours before you uſe it: to this add the Juice of a Lemon, and as much Sugar as will make it very ſweet. Put all this together into a Baſon, and whisk it all one way till it is pretty thick; fill your Glaſſes, and keep it a Day before you uſe it: It will keep good three or four Days; let your Cream be full Meaſure, and your Wine rather leſs. If you like it perfumed, put in a Grain or two of Ambergreaſe.

SYPHON, otherwiſe call'd a *Crane*; a Tube or Pipe of Glaſs or Metal, which is uſually bent to an acute Angle: and having one Leg ſhorter than the other, they are uſed frequently to draw off Liquors, out of one Barrel or Veſſel into another, without raiſing the Lees or Dregs. Sometimes Glaſs-Tubes, or Pipes, tho ſtrait, are call'd *Syphons*.

SYRINGA, otherwiſe call'd the *Pipe-Tree*; a Plant that ſhoots forth knotted Stalks from its Root, divided into Branches, adorn'd with oblong broad Leaves, ſomewhat indented on the Edges,

one

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one oppoſite to another, pointed at the End, and of a fine green: The Flowers grow at the Extremities of theſe Branches, conſiſting of ſeveral Leaves, of a round Form; the Style riſes in their Cups, which turns to a Fruit like a Top, ſticking to the Cups, opening in four Parts, and divided into four Cells full of Seeds.

This Shrub ſets off a *Garden* very well, and is commonly placed in the Borders of thoſe that are large, where it forms a ſort of a Buſh, which is not the leaſt Ornament to the Place where it ſtands.

The *Syringa* muſt be planted in a ſubſtantial Soil, it delights in Moiſture and ſhady Places; however, they ſometimes plant it in ſuch as are not ſo, and it thrives very well: If you would have the *Syringa* to bring forth a great many Flowers, and Wood in abundance, you muſt not ſpare for digging, which ſhould be done thrice a Year.

This Shrub is multiply'd two ways, *viz.* by Suckers and Branches, with part of the Roots ſplit off with them: If you multiply them by Suckers, you muſt always remember to let the Slips, you intend to plant, have a little old Wood at the Extremity of them, and let them be ſet in a ſhady Place, and they will the ſooner ſhoot out their Fibres. If you would raiſe them by Slips with Roots, you muſt form a Circle about the Foot of this Shrub, and having laid the Roots open, chuſe ſome of them that ſeem moſt likely to anſwer your Expectations; and let them be taken off with as much of the Roots joined to them as you can.

Foraſmuch as Nature never brings forth her Productions ſo beautifully, as when ſhe is aſſiſted by Art; the *Syringa*, among other Shrubs, muſt be pruned, if you would have it look well, and make an agreeable Figure in a *Garden*: when you prune it, you muſt firſt take off all the dead Wood, then that which is worn out, and the Boughs that are ill placed.

If there are ſome that out-ſhoot the reſt in Length, or others that ſtretch out too much on the Sides, they muſt be pruned where they want it; and tho this Shrub delights chiefly in the Shade, yet it does not come on the worſe for having ſometimes a little Sun.

SYRUP; a Compoſition, to which they give a ſomewhat thick Conſiſtence: It's made of Water, Suet or Fat, or Tinctures of Fruits and Flowers. There are ſeveral ſorts of *Syrups*, ſome being prepared only to pleaſe the Taſte, while others are made uſe of for the Preſervation of People's Health, or to reſtore it.

Syrups that are uſed to be drank and kept, are theſe, according to M. *Chomel*; who begins with the *Syrup* of *Red Goosberries*, and ſays, you muſt take ſome of them, and ſuch Quantity as you think fit; bruiſe them upon a Sieve into an earthen Pot, which Pot you are afterwards to carry into a Cellar, and place it upon a Tun or Board, in ſuch a manner that it muſt not touch the Ground, and ſo leave the Juice to work for the ſpace of three or four days: after which, ſtrain it very gently into another earthen Pot thro a Sieve, and then again thro a ſtraining Bag, till the Liquor becomes very clear; then take four Pounds of Sugar, put it into a Confectioner's Pan, moiſten it with Water to make it melt, boil it to a Caramel, and take great care it does not burn to: And when it is brought to this paſs, put to it two *Paris* Pints of Goosberries that are very clear, and manage your Scummer ſo, that the boiled Sugar do not ſtick to the Bottom; ſuffer it to reſt a moment, and after that, put it upon a good Fire, and make it boil faſt: However, take great care that it do not boil too much, and to skim it well as long as it is boiling. To know when it is enough, you muſt take three or four Drops in a Spoon, which you are to drop one after another into a Glaſs of Water; and when, thro the Water, they fall into the bottom of the Glaſs, without diſſolving but a very little, take the *Syrup* off, and let it grow cold: then bottle it up, and keep it as long as you judge convenient.

Syrups of Cherries and Rasberries are made in the ſame manner as that of Goosberries, excepting that you are not to lay them by to work.

To prepare *Syrup* of *Apricocks*: Take thoſe that are very ripe, and to the Quantity of ſix Pounds; cut them into Bits, and then put three or four *Paris* Pints of Water to them, let them boil well together till they are almoſt enough; ſuffer the Stuff to grow half cold, and ſtrain it thro a Sieve: then take the Water or Liquor, paſſed thro a ſtraining Bag, and put it into a Pan, with four Pounds of Sugar melted in this Water, which you muſt boil till it becomes a *Syrup*, and that a Drop of it ſinks to the bottom of a Glaſs of Water: You muſt take Care in the Boiling to ſcum it well, and when that is over, let it grow cold, and bottle it, that you may uſe it according to your Occaſions.

To make *Syrup* of *Verjuice*: Take Verjuice in Grain, pound it readily, and put it into a Sieve, and ſo in an earthen Veſſel; preſs the groſs Subſtance very well on the Sieve, and readily paſs it thro a ſtraining Bag, and ſo manage till it becomes clear or bright: after which, put it into a Pan with four Pounds of Sugar, which you muſt melt and boil to a pretty good Conſiſtence, and ſomewhat near to Caramel, but not quite ſo; afterwards take two *Paris* Pints of the Juice of Verjuice well ſtrain'd, which you are to put into the Pan where the Sugar is, and haſten the boiling thereof, for fear it ſhould grow yellow. You muſt take care that the Drop of all the foremention'd *Syrup*, which you let fall into the Glaſs of Water, do not fall quite plum, and ſo diſperſe in the bottom of the Glaſs.

To make *Syrup* of *Lemons*: Take three Pounds of the Juice of ſharp Lemons, let it be clear, well purify'd, and newly ſqueez'd, and ſix Pounds of the beſt refined Sugar, and make a *Syrup* of them according to the following Inſtructions. The Antients were of opinion, that a Doſe of the acid Juices of Fruits ſhould be larger than that of Sugar, and that the ſame Juices required long Boiling, as well to conſume part of their Moiſture, which they took to be ſuperfluous, as to come to the Conſiſtence requiſite for the *Syrups* to be made of them: from this Conſideration it was, that they boiled their Juices a long time. It's not to be doubted, but that the acid Juices that are evaporated partly in a Glaſs Veſſel by a *Bath-Mary*, do loſe ſome of their

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their Aquoſity; and that what remains in the Veſſel, will become more acid than the Juice was before that watry Part has evaporated: But beſides, that it is not always neceſſary we ſhould ſeek for this extraordinary Acidity; the Juices loſe their Beauty by this Boiling, and become leſs cooling; beſides, the watry part is not uſeleſs in the Compoſition of theſe Juices, ſince it is very cooling, and that the Acids, by a Junction with it, are convey'd more commodiouſly to the remote Parts, and without injuring, by their Acrimony, thoſe thro which they ought to paſs.

And foraſmuch as *Syrups*, which are only made of acid Juices and Sugar, do not require quite ſo thick a Conſiſtence as other *Syrups*; they ought not to be continued long upon the Fire, for fear of ſpoiling them. The Deſcription of this *Syrup* may ſerve for an Example for all other *Syrups*, made of the acid Juices of Fruits and Sugar.

This *Syrup* may be prepared two ways; one is, to take ſix Pounds of Powder-Sugar, that is very white, and well dry'd; it muſt be clarify'd with Whites of Eggs, and with ſix Pounds of Spring-Water: boil it on a moderate Fire, till it be brought to the Conſiſtence of a ſolid Electuary well boil'd; then taking it off the Fire, mix therewith three Pounds of Lemon-Juice well purify'd, and ſtir the *Syrup* with a wooden Stick till it be almoſt cold: The other is done, by putting three Pounds of Lemon-Juice well purify'd into a glaz'd earthen Veſſel, and diſſolve therein ſix Pounds of fine Sugar reduced into Powder; and ſtir the whole with a wooden Peſtle, till the Sugar is well diſſolv'd and incorporated with the Juice: Continue ſtirring it off the Fire in the ſame manner as the firſt *Syrup*. In the mean time, you muſt, in preparing this and all other *Syrups* that are compos'd of acid Juices, forbear the uſe of any Veſſel that is not made of Glaſs or glaz'd Earth.

The Vertue of the *Syrup* of *Lemons* is to cool and moiſten very much; it quenches Thirſt, and ſenſibly allays the burning of bilious Fevers: it ſtrengthens the Stomach and the Intrails, that are weaken'd thro the hot Intemperature of the Humours, and reſiſts Corruption and a bad Air. It is good againſt Worms, Poiſon, and contagious and epidemical Diſtempers: The Doſe is from half an Ounce to an Ounce in a Glaſs of Barley-Water, or ſome other Liquor; it ſerves for a Baſis in ſome Compoſitions, and they mix it with Potions, and in other Medicines.

Other *Syrups* may be prepar'd in the ſame manner; as the *Syrups* of Pomegranates, Gooſberries, Barberries, Verjuice, and the like.

To prepare *Syrup* of *Quinces*; Take two Pounds of their Juice, when it is ſettled and very clear, and as much of the fineſt Sugar, put the whole into an earthen glaz'd Pot upon a clear Fire, and let them be boil'd to the Conſiſtence of a *Syrup*; then take off the Pot, and ſuffering the *Syrup* to grow half cold, add to it, if you think fit, two Drops of the Oil of Cinnamon, and as much of Clove, incorporated with a little Sugar pulveriz'd: And thus you will have Quince-*Syrup*, which is much approved of for its good Effects.

If you would prepare a *Syrup* that has not ſo much Quince-Juice therein, and conſequently is not ſo aſtringent, you may do it in the ſame manner as that of Lemons, and put but one Pound of Juice to two Pounds of Sugar; but becauſe Aſtringency is that which is principally ſought for in this *Syrup*, it will be beſt the Quantity of the Juice ſhould be equal to that of the Sugar; to the end that the Juice, finding itſelf concentred, and diveſted of the greateſt Part of its ſuperfluous Humidity, by the Boiling, a Thing neceſſary to bring it to the Conſiſtence of a *Syrup*; it renders it more aſtringent, and fitter for the Purpoſes for which it is prepared: You muſt therefore take an equal Quantity of very fine Sugar, and of very clear Quince-Juice, put them together into an earthen glazed Pot, and boil them over a ſmall Fire to a good Conſiſtence of *Syrup*; then take the Veſſel off the Fire, and when the *Syrup* is half cold, aromatize it as before directed.

The *Syrup* of Quinces has the Vertue to ſtrengthen the Weakneſſes of the Stomach, helps Digeſtion, creates an Appetite, digeſts ill Humours, and puts them into a Diſpoſition to be expell'd: It ſtrengthens the Bowels, and is uſed with Succeſs in Dyſenteries, Diarrheas, and all Sorts of Looſeneſſes of the Body, cauſed by ſharp Humours, or the Weakneſs of the Parts. The Doſe is commonly an Ounce; you may take it by itſelf in a Spoon, or mix'd in Potions, or Barley-Water, for your common Drink.

To make *Syrup* of *Maiden-Hair*; Take half a Pound, or more, of the Leaves of Maiden-Hair, well freed from their Branches, and a Pound of Powder or fine Sugar; pound the whole for a quarter of an Hour in a Marble Mortar, and put this Conſerve into an earthen Pot: Take a Chopine and a half of common Drinking-Water, four Ounces of this Conſerve, a Pound and a half of fine Sugar, and the White of an Egg; beat the whole together, and boil it ſlowly upon a Fire to the Conſiſtence of a *Syrup*, which you are to ſtrain and keep for Uſe.

Syrup of *Violets* is rather a Drink than Phyſick; it is thought proper to inſert the Compoſition thereof in this Place, tho it ſhould ſeem as if it ought rather to be ranged amongſt liquid Comfitures: but becauſe they do not make liquid Comfits of Violets, and that this Article cannot ſo eaſily be found in this Work, it has been thought proper to give it Room under the Head *Syrup*.

There are two Ways of preparing this *Syrup*; one is, to pound in a Stone-Mortar a Pound or thereabouts of the Flowers of Violets, prepared as for a Conſerve, put the Maſs into a ſtrong Linnen Cloth, that can withſtand the Preſs, that ſo all the Juice of the Violets may be ſqueezed out: If the Violets are freſh gather'd, you will from this Pound extract above a Quarter of a Pound. While you are pounding and ſtraining this, boil a Pound of fine Sugar to the Conſiſtence of a Conſerve; take it off the Fire, ſuffer the Walm to be over, and then by little and little pour in this Juice, and keep ſtirring the Pan all over: When it is cold, put it up in Glaſs-

Bottles,

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Bottles, cork 'em well, and put ſoft Wax over the Corks.

The other Way is to pound the Flowers, and put them into a ſtraining Cloth, and pour the Sugar, that has been boiled not quite ſo much as into a Conſerve, upon them, and that by degrees, while this is doing, let another cruſh or ſqueeze the Violets with a wooden Spoon, to preſs out the Juice, which muſt be received into an earthen glazed Pot; and when you have done ſtraining thus, put the Cloth into a Preſs, that nothing may be loſt: Let the whole be quite cold, and then bottle it as before directed.

They put the Dregs and groſs Subſtance of theſe Violets, into a Stove to be dry'd, that nothing may be loſt, and the ſame will be pleaſant enough to eat.

Very good *Syrup* of Violets may be made by Infuſion; ſo may alſo good *Syrups* be made of pale Roſes, Peach-Flowers, and many others.

There are ſeveral *Syrups* prepared to *reſtore Health*, or to preſerve it; particularly, if you would have a *Syrup* againſt a *Defluxion* proceeding from a *cold Cauſe*: Take a Pound of Brandy, four Ounces of Sugar, and two Drachms of Cinnamon; let them infuſe for four Hours, and if you would give them a Tincture, the thickeſt Wine is the beſt: and to give it a good Smell, infuſe, for a whole Night, four Grains of Muſk or Ambergreaſe, and pour two or three Drops of it upon the Compoſition.

A *Syrup* for thoſe who are, as it were, at the *Point of Death*, and unable to recover, is to take ſome Roſe-Water, the ſame Quantity of Queen of *Hungary*'s Water, and ſome Sugar-Candy, which you muſt melt over a ſmall Fire; of which they make a *Syrup*, which being mix'd with ſome Cinnamon-Water, works Miracles on Perſons in Extremity.

To have *Syrup* of *Succory* compounded with Rhubarb; Take ſome whole Barley-Corns, the Roots of Smallage, Fennel, and Sparagraſs, with ſome white crude Tartar, of each two Ounces; two Leaves of Succory, Dandelion, Endive or Scariole, ſmooth Sow-Thiſtle, common Lettice, and Sage, making choice of that which has prickly Points like Thorns, Liver-wort, Fumitory, and Hops, of each one Handful; Maiden-Hair of *Montpelier*, black *Venus*-Hair, common Maiden-Hair, Ceterach or Scale-Fern, ſcraped Liquorice, Coqueret-Berries, and Dadder-Seed, of each ſix Drachms: Boil all theſe Ingredients, according to the Rules of Pharmacy, in ten Pounds of Spring-Water, till a third is conſumed; then ſtrain and preſs the groſs Subſtance of the Decoction, which you are to clarify with the White of an Egg among ſix Pounds of Sugar, giving it a middling Boiling, between a ſoft and ſolid Electuary. At the ſame time that you do theſe things, infuſe upon hot Aſhes, in an earthen Pot, glazed on the Inſide, and cover'd well for four and twenty Hours, ſix Ounces of good Rhubarb, and ſix Drachms of Spikenard, cut pretty ſmall, with an Ounce of white Tartar of *Montpelier* pulveriz'd, in three Pounds of diſtill'd Succory-Water; boil 'em afterwards a little, next ſtrain and preſs the Decoction, after which clarify the ſtrain'd Liquor with the White of an Egg among four Ounces of fine Sugar, to mix it with the *Syrup* you have made, and boil the whole together to a good Conſiſtence: you muſt keep it carefully, becauſe it is of great uſe in Phyſick.

There is indeed no *Syrup* more uſed in all Places, than this of compound Succory is; you have alſo a Deſcription given of it in all Diſpenſaries, tho in a different manner, according to the various Sentiments of Authors: But our Author has added Tartar to the Compoſition of this, as well as of ſeveral other *Syrups*, that it may ſufficiently penetrate the Simples, and the better impart Vertue to the Water, in order to ſtop their volatile Particles, and prevent Diſſipation.

They begin the Decoction of the Simples with whole and well-fed Barley, which they boil with the pounded Tartar, in ſix Pounds of Water, for half an Hour and upwards; then they add thereto the Roots of the Smallage, Fennel and Sparragraſs, freed from their Rind and Core, and well chopt or bruiſed: they boil them for half an Hour, and afterwards add the Coqueret-Berries bruiſed and the chopp'd Herbs, which they boil amongſt the reſt for a Quarter of an Hour and upwards; after which, they add the mundified and bruiſed Liquorice, the Dadder-Seed, and Maiden-Hair, which had been reſerved: and having given them ſome Walms together, they take the Decoction off the Fire, and after they have ſtrain'd, preſs'd, clarify'd, and boil'd it, as before, over a moderate Fire, till it comes to the Conſiſtence of *Syrup*, this is what is call'd the *Syrup* of Succory made without Rhubarb. But if you would have it compounded with Rhubarb, the Boiling muſt be continued, as already mention'd, till it comes to a Conſiſtence that is between a ſoft Electuary and that which is ſolid: And in caſe, upon the Junction of the *Syrup* and the other Liquor, it be not thick enough, it muſt have more Boiling.

There are thoſe who reſerve part of their Decoction to infuſe Rhubarb and Spikenard therein; but if it be conſider'd, that a Liquor already charged with the Vertue of ſeveral Simples, is not in a Condition to receive a-new that of Rhubarb and Spikenard, and that of neceſſity a good part thereof muſt be left in the Dregs; there is good Reaſon to think, that the Succory-Water, here deſcribed, is much better, ſince it is not embaraſs'd with any extraneous Vertue, and poſſeſſes nothing but what is natural to it.

As to the Vertues of this *Syrup* compounded with Rhubarb; ſome have call'd it the Balm of the Liver and the Spleen, becauſe it powerfully removes their Obſtructions, as well as thoſe of the Pancreas and Meſentery.

It is good for the Jaundice, an ill Habit of Body, and to ſoften and diſſipate Hardneſs, and Swellings of the Belly, which ſometimes befall Children, by reaſon of ſome Obſtructions, or from Worms: They make uſe of it with good Succeſs in Apozems, made for diſpoſing ill Humours to be purged away, particularly bilious ones, and for opening the Paſſages that are neceſſary

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ceſſary for Evacuation. It's purgative, eſpecially when compounded with Rhubarb, which is the Reaſon that they ſometimes preſcribe it alone to young Children, and that at other times they mix it with purging Infuſions, eſpecially in Diarrheas, Lienteries, Bloody-Fluxes, and other bilious Diſeaſes of the Bowels. This *Syrup* has this Vertue in it, that in evacuating bad Humours, it fortifies all the Parts of the lower Part of the Belly; the common Doſe is from one Ounce to two.

Thoſe who deſire to have ſimple *Syrup* of Succory, may prepare it with an equal Part of fine Sugar, and the Juice of Succory, well purify'd by lying by, and let them be clarify'd together with the White of an Egg, and boil'd to the Conſiſtence of a *Syrup*.

Syrup of *Jujubes*. To compoſe this *Syrup*, take, 1. Sixty Jujubes; 2. Cleanſed Barley, Liquorice, and Maiden-Hair of *Montpelier*, of each one Ounce: 3. A Handful of freſh Violets: 4. The Seeds of Mallows, Quince, white Poppy, Sthelon, and Lettice, of each three Drachms. Boil the whole, according to the Rules of Pharmacy, in ſix Pounds of common Water; then ſtrain the Decoction, and clarify it with the White of an Egg amongſt three Pounds of Sugar: give it afterwards a Boiling, and the Conſiſtence of common *Syrups*.

Should a Decoction be made of the Medicaments preſcribed for this *Syrup*, without having any regard to the viſcous Subſtance of the Seeds, and without purſuing the Method which ought to be obſerv'd in the Decoction; you may make it ſo viſcous, that the *Syrup* made thereof cannot be in a Condition to laſt long: It would ſtill laſt a ſhorter time, and its Conſiſtence would be leſs regular, if, according to the Uſage of the Antients, you ſhould add to it ſome Gum-Tragacant; ſeeing three Drachms of this Gum would be capable to give this *Syrup* the Conſiſtence of a Looch, and would not hinder it to be tranſparent: But, according to the Method here preſcribed, the Vertue of the Medicines will not fail to be found in this *Syrup*, and it will have a very fine Conſiſtence.

As to the Operation; you muſt boil the Barley in ſix Pounds of Water, over a ſmall Fire, for a good half Hour, in an earthen glaz'd Pot; then adding thereto the Jujubes chopped, boil them for a Quarter of an Hour and upwards: then add the ſcraped and bruiſed Liquorice, chopp'd Maiden-Hair, and bruiſed Seeds, and when you have given them ſome Walms, add the freſh Violets, and plunge them in the Decoction, and at the ſame time take the Pot off the Fire; and when the Decoction is grown a little cold, ſtrain it, and having clarify'd it with the White of an Egg, as before, boil it over a a ſmall Fire, to the Conſiſtence of a *Syrup*.

This *Syrup* relieves Perſons that have dry Coughs, and ſubject to Defluxions on the Lungs; for it allays the Phlegm, by qualifying its Acrimony, and helps Expectoration: they commonly take it alone in a Spoon, from half an Ounce to an Ounce; they may alſo diſſolve it in pectoral Piſanes, in Jujubes and Apozems, and mix it in Looches.

To have a *ſimple Syrup* of the Flowers of *Colts Foot*; Take a Pound and a half of theſe Flowers newly gather'd, put them into an earthen Pot, glazed on the Inſide, and pour nine Pound of Spring-Water boiling upon them, then cover the Pot, and let them digeſt upon hot Aſhes for the ſpace of twelve Hours; at the Expiration of which, let the Infuſion have ſome Walms, then ſtrain and ſqueeze it: That you may put it back into the ſame Pot upon a like Quantity of freſh Flowers of Colts-Foot, let 'em infuſe together, and afterwards have ſome Walms, ſtrain and preſs the whole as at firſt, and this being done, clarify your ſtrain'd Liquor with the White of an Egg amongſt four Pounds of fine Sugar, and boil it on a ſmall Fire, after the Manner of *Syrups*.

The Property of this *Syrup*, is to cut and looſen the viſcous Phlegm, that is in the *Trachea Arterialis*, and the Lungs; by which means an Aſthmatick Patient will be much relieved, and ſuch as have incumbred Paſſages of Reſpiration: It is taken alone in a Spoon by Intervals, and at Times long before or after Meals, from two Drachms to half an Ounce; it is alſo mix'd with Looches and pectoral Piſanes.

We proceed to the *compound Syrup* of *Colts-Foot*; for which the Ingredients are, 1. Half a Pound of the Roots of Colts-Foot: 2. Leaves and Flowers of the ſame Plant, of each four Handfuls. 3. Two Handfuls of the Maiden-Hair of *Montpelier*. 4. One Ounce of Liquorice. 5. Five Pounds of Spring-Water. The Diverſity of the Subſtance of the Simples that enter into the Compoſition of this *Syrup*, require different Degrees of Boiling; ſo that they muſt not be infuſed nor boiled together at the ſame time, at leaſt unleſs you would forgo the chief Rules of Pharmacy, by which we are taught to begin with the Infuſions and Decoctions of the moſt ſolid Medicines: foraſmuch as you cannot at the ſame time gather the Roots, Flowers and Leaves of Colts-Foot, which is the Baſis of this *Syrup*, and that this Plant brings forth its Flowers before the Leaves, let the Roots and the Flowers be dry'd, and kept till the Leaves are ready; then you muſt pound the Roots well, and boil them for half an Hour in eight Pounds of Water: then add the Leaves chopt, and boil them for a Quarter of an Hour amongſt the Roots, let then the ſcraped and bruiſed Liquorice, Maiden-Hair chopt, and the Colts-Foot Flowers, be put in, give them ſome ſmall Walms, at the ſame time take the Decoction off the Fire, ſtrain and ſqueeze it, when it is a little cool'd; and having clarify'd the Liquor with the White of an Egg, put among it five Pounds of fine Sugar, and boil it over a ſmall Fire to the Conſiſtence of a *Syrup*: but it muſt be boil'd a little more than the common *Syrups*, becauſe of the Viſcoſity of the Colts-Foot.

They aſcribe ſome Vertues to the compound *Syrup* of Colts-Foor, as they do to the former *Syrup*; but it operates, however, with more Vigour, becauſe of the Junction of the Leaves and Roots of Colts-Foot, of the Liquorice and Maiden-Hair therein: It is, moreover, ſomewhat more

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more disagreeable to the Taste; however, the Dose and its Uses are almost the same.

Syrup for *Asthma's*; the Ingredients are, 1. Two Ounces of cleansed Barley: 2. Root of Lagwort or Butter-Bur, Elicampane, Smallage, Fennel, Liquorice, Raisins of the Sun clear'd of their Stones, of each an Ounce and a half. 3. A Dozen of Dates, clear'd in the same manner as the Raisins. 4. Jujubes and Sebests, thirty of each. 5. Leaves of Colts-Foot, Lungwort, the Tops of Hyssop, white Horehound, and Maiden-hair of *Montpelier*, of each an Handful. 6. The Grains or Seeds of Anise and Cotton, of each half an Ounce. 7. Flowers of Colts-Foot and Cats-Foot, of each half a Handful.

Let the Barley be boiled for half an Hour in nine Pounds of Water, and after you have added the Roots of Lagwort, Elicampane, Smallage and Fennel to it, they being first well cleansed and chopt, and having boiled all for half an Hour more, put in the stoned Dates chopt with the Jujubes, Sebests and Raisins of the Sun, and when they have been boiled for about a Quarter of an Hour with the rest, put in the chopt Herbs, which must be boiled also for a Quarter of an Hour, and then add the Liquorice and bruised Seeds, Maiden-Hair and Flowers; and after some Walms, take the Decoction off the Fire, and being half cold, strain it: Then clarifying the Liquor with the White of an Egg in five Pounds of fine Sugar; boil it on a small Fire to the Consistence of a Syrup, and when it is cold, aromatize it with a Drop of Anise-Oil, and two Drops of Cinnamon-Oil, and incorporate it, with about a Pound and a half of fine Sugar reduced into Powder.

This *Syrup* has the Vertue to cut and loosen a cold, viscous and tenacious Phlegm in the Breast, and all the Parts which serve Respiration; it relieves asthmatick Persons, and those who have inveterate Coughs, for it opens the Passages, and makes way for the Discharge of the Phlegm, which incumbers them: It's a true Balm for the Breast of old People; a Spoonful of it is usually given at a time, at all Hours of the Day and Night, but not near the time of Meals: and it is to be continued, or the Use of it renew'd, as there is occasion.

Restorative or Tortoise Syrup. 1. Take a Pound of the Flesh of a Land-Turtle. 2. Eight Ounces of Cray-Fish. 3. Cleansed Barley, and Pulps of Dates and Raisins of the Sun, of each two Ounces. 4. Jujubes and Sebests, of each a Dozen. 5. An Ounce of Liquorice. 6. Nuts or Kernel of Pine-Apples and Pistachees cleansed, the Seed of Bastard-Saffron, Melon, Cucumber, Citruls, and the Flowers of Nenuphar and Violets, of each half an Ounce. 7. Seed of Lettice and White Poppy, of each two Drachms.

As to the Operation, take the Flesh of the Land-Tortoise, separate it from the Bones, Skin and Entrails; and for the Cray-Fish, wash them well, and put them into an earthen, glazed Pot, with two Ounces of the Barley; pour six Pounds of Spring-Water upon them, and having cover'd the Pot well, boil the whole over a small Fire for the space of two Hours, then add the Fruits, after they have been cleansed and cut, boil them with the rest for a quarter of an hour or thereabouts; then add the Pine-Apple Kernel, Pistachees, and bruised Seeds, and after them the Liquorice and Nenuphar-Flowers, and last of all those of Violets; and when you have given them some Walms, take the Pot from off the Fire. When the Decoction is a little cool, strain it, and clarifying it with the White of an Egg in three Pounds of Rose-Sugar, boil it to the Consistence of a *Syrup*, which you must aromatize, when it is cold, by mixing therewith six Drops of the distilled Oil of Anise, incorporated with an Ounce of fine Sugar reduced into Powder.

This *Syrup* ought not to be prepared, but when there is particular Occasion for it, and for the use of some Patient that stands in need of it, because it will not keep long; its Vertues are very considerable: It's recommended for the Recovery of Persons who are dry'd up and attenuated by long Sickness, or some slow Fever. It often relieves such as are Pthisical, and has recover'd those that have been wasted with deep Consumptions; for it moistens, cools and extinguishes unnatural Heat; they use it between Meals; the Dose is from half an Ounce to an Ounce. It should be long and pretty frequently taken: It may also be mixed in Julips or Emulsions, as they do by other *Syrups*.

Syrup of Nenuphar, or *Water-Lilly*: You must chuse only the white Parts of the Flowers, and weigh two Pounds of them; put 'em into a glazed earthen Pot, that has a narrow Mouth, and pour upon them nine Pounds of boiling Water, plunging the Flowers well in the Water, and when you have well cover'd the Pot, put it upon hot Ashes for four and twenty Hours; then having given the Infusion some Walms, strain it, and pour it hot upon a fresh and equal Quantity of the Flowers put into the same Pot, and having cover'd it, repeat the Infusion, Boiling and Straining: then clarify the Liquor with the White of an Egg in four Pounds of fine Sugar, and boil them to the Consistence of a *Syrup*; and at the end of the Boiling, add some of the Juice of Pomegranate, that is clear and fine, thereto. This Infusion ought to be boiled a little more than others, that the Viscosity thereof may not spoil it.

This *Syrup* cools and moistens much, and hence it is that they use it much in continual and intermitting Fevers; it qualifies the Bile, and allays the Head-Ach proceeding therefrom: It also quenches Thirst, and the Heat of this Flame. It takes away that Passion which makes such a Ravage in our Bodies; it provokes sweet Sleep, and is a Remedy for the Heat of the Reins; it thickens the Humours, and blunts the Sharpness of them: It may be given by itself, from half an Ounce to an Ounce and a half; but they commonly dissolve it in distill'd Waters, Emulsions or Decoctions, in the form of a Julip.

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Simple Syrup of Apples: Take two Pounds of the Juice of ſweet-ſmelling Apples, and four Pounds of fine Sugar pulveriz'd; put 'em into a glazed earthen Pot upon a ſmall Fire, and keep them there till they are well incorporated, and reduced to the Conſiſtence of a *Syrup*: The preparing of this *Syrup* is like to that of the Juice of Lemons. They may alſo ſerve as a Model for ſeveral ſimple *Syrups*, which have the Juice of ſome Fruit for their Baſis; as thoſe of Cherries, Barberries, Goosberries, Rasberries, Pomegranate, Verjuice, and others, of which we do not think it neceſſary to give a Deſcription here; only we ſhall obſerve as to the Juice of Apples, that it ought to be expoſed to the Heat of the Sun to purify it, and then gently poured off and filtrated, before it is put into the Pot with the Sugar.

A *Syrup of Apples* may alſo be eaſily prepared without the Aſſiſtance of Fire; if you pare the Apples, cut them into pretty ſmall Slices, take away the Kernels, and put them on the back of a new Hair-Sieve, in a hollow Silver or *China* Baſon; having cover'd the Sieve with theſe Slices, you afterwards ſtrew as much pulverized Sugar upon the Slices, till it becomes of the ſame Thickneſs with themſelves: Put freſh Slices upon this Sugar, and continue your Lays, and finiſh with Sugar; cover the Sieve with another Plate or Baſon, and letting the whole lie by for two or three days in a cool Place, you will find in the bottom of the Baſon a very fine, and very agreeable *Syrup*, and of a good Conſiſtence; and the ſame is found to be endued with all the good Qualities that can be expected from it.

This *Syrup of Apples* is very cordial, and of good uſe againſt the Palpitations of the Heart, particularly when cauſed by Vapours that ariſe from the Spleen: It revives all the noble Parts, quenches and allays the burning Heat of bilious Fevers: They mix it with Decoctions, and other convenient Liquors.

Purging Syrup of Buckthorn; a Shrub, called in *Latin Rhamnus Catharticus*, that uſually grows in Hedges, whoſe Stock is as thick as a Man's Leg, and ſometimes more; it bears ſeveral prickly Branches, cover'd with Leaves like thoſe of the Pear-Tree: Its Berries are about the Bigneſs of well-grown Juniper-Berries, they are at firſt green, and afterwards become black and ſhining as they ripen, which they do about Vintage-time; thoſe Berries grow, as it were, in ſmall Cluſters, and contain in them four, five or ſix longiſh and triangular Seeds: Their Juice is of a darkiſh, or dark green Colour, and a little bitter.

Take a good Quantity of theſe Berries when they are full ripe, put 'em to macerate in a glazed earthen Pot, upon hot Aſhes, for two or three hours; ſtir 'em from time to time with a wooden Ladle, that they may every where be equally heated; then having ſtrain'd and preſs'd 'em, take ſix Pounds of their Juice, and four Pounds of fine Sugar, boil 'em together on the ſame Fire to the Conſiſtence of a *Syrup*: Take off the Pot, and having ſkummed it, and ſuffered it to grow cold, aromatize it with four Drops of the diſtilled Oil of Cinnamon, and the ſame Quantity of Clove, incorporated with an Ounce and a half of fine Sugar, reduced into Powder; then put up the *Syrup* into a Glaſs or *China* Veſſel for your Uſe.

This *Syrup* powerfully purges the Serofities throughout the whole Habit of the Body; they make uſe of it in Cacexies, and Diſeaſes of the Joints, but more particularly for the Cure of watery Dropſies and Rheumatiſms: The common Doſe is from half an Ounce to an Ounce; they take it by itſelf in a Spoon, or elſe mix it with Decoctions, or other convenient Liquors.

Syrup of Mint: Take freſh Mint, which you muſt pound and moiſten with a little Cinnamon-Water or Brandy; after which, preſs out the Juice, which you muſt fine by the means of a *Bath-Mary*, boil it to the Conſiſtence of a *Syrup*, to which add ſome Spirit of Mint, drawn by way of Fermentation.

This *Syrup* cures all Obſtructions and cold Diſtempers of the Stomach, augments natural Heat, purifies the Blood, ſtrengthens the Liver, and cures all its Ailments; the continual Uſe of it retards old Age, renews the Body, and corrects the Defects of the firſt, ſecond and third Concoction.

Emetick Syrup: To prepare this, take ſix Pounds of the Juice, and three Ounces of the Glaſs of Antimony; infuſe the whole for four and twenty Hours *in Balneo*, over Aſhes that are moderately hot: after which, the filtrated *Syrup* muſt be boiled in the ſame Cucurbit by the Bath over hotter Aſhes, with two Pounds of Sugar; then aromatize it with two Drops of the Oil of Cinnamon, incorporated with half an Ounce of Sugar pulveriz'd; and let it be kept in a Glaſs Bottle that is well ſtopt up.

This *Syrup* has the Vertue to provoke Vomiting, and to clear the Stomach of the bad Humours which ſometimes ſtick faſt therein; after the Vomiting is over, it commonly gives ſome Stools: However, it ſometimes ſo happens, that it will not make the Patient vomit at all, but works only by Stool. Note, that the Infuſion of the Juice, and Glaſs of Antimony, is made in the Juice of Quinces or Lemons, with Sugar; but if, inſtead of thoſe Juices, you make uſe of Wine, the *Syrup* will make you a little the more readily to vomit.

You muſt obſerve, we have inſerted here none of the Preparation of Antimony, which operates more gently and commodiouſly than this *Syrup*; for it may be preſcribed to all Sexes and Ages, and even to ſucking Children and old People, for thoſe Diſtempers ariſing from Plenitude, particularly from a heap of ill Humours lodged in the Stomach.

The Doſe is from two Drachms to an Ounce, or at moſt an Ounce and a half, for thoſe who are very robuſt; it's given in a Spoon by itſelf, or elſe mixed with White Wine, Broth, or ſome other Liquid.

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A *Purging Syrup*: Take ſome Capendu-Apples, cut them into Quarters, in order to take out the Seeds, and pound 'em ſo, that you may have a Pint of Juice from them; pound an equal Quantity of Bugloſs and Borrage, in order to have a Chopine of their Juice, which you are to mix with that of the Apples: give 'em three or four Walms, and take off the Scum, and then adding to every half Setier an Ounce of pick'd Sena, let it ſteep for four and twenty Hours in the three Chopines of Juice; after which, take half a Pound of Sugar, and the Juice of two large Lemons, and boil the whole together.

An excellent *Syrup* to preſerve and recover *Health*, is to take eight Pounds of the Juice of the Herb Mercury, and four Pounds of the Juice of Borrage and Bugloſs, and give them a Boiling with a dozen Pounds of good *Narbonne* Honey; ſtrain the whole together thro a Straining-Bag, the better to clarify it: afterwards put a quarter of a Pound of the Root of Gentian, and half a Pound of the Roots of Garden-flag, both the one and the other being cut into Slices, to infuſe in three Chopines of good White Wine; ſtir 'em often, ſtrain 'em afterwards thro a Linnen Cloth, and mix the Straining with the Juices and clarify'd Honey: then boil it to the Conſiſtence of a *Syrup*, which you ſhall ſcum towards the latter end.

The Vertue of this *Syrup* is ſuch, that whoever takes a ſmall Spoonful of it faſting every Morning, he may be aſſur'd, according to M. *Chomel*, that as long as God ſhall pleaſe to let him live on the Earth, he will have no need of a Phyſician or an Apothecary.

Syrup of Bell-Grapes; a *Syrup* made of their Juice, which muſt be clarify'd by leaving it to ſettle in the Sun, or before the Fire; four Ounces of it are ſufficient for a Pound of Sugar, which muſt attain to its blown Degree of Boiling, before the Juice is incorporated with it. If the Grapes are more ripe, a *Syrup* may be made of them, according to the Method hereafter laid down for *Mulberries*.

Syrup of Cherries; a liquid Subſtance, which may be prepared in the following manner: Let two Quarts of the Juice of Cherries be firſt paſs'd thro the Straining-Bag, in order to cleanſe it, which is alſo requiſite to be done in all other the like Caſes, and then put to it a Pound and a half of Sugar: afterwards having brought the *Syrup* to a pearl'd Degree of Boiling, let it be ſet by, and put into Vials, when cold, to be mingled with beaten Water, in order to make a cooling Drink upon any emergent Occaſion.

Otherwiſe, according to the firſt Method of ordering the *Syrup* of Mulberries, which ſee below, you need only bruiſe the Cherries, and throw 'em into Sugar that has attain'd its blown Quality; ſo that after ten or twelve Boilings, all may be poured into a Sieve, ſet over ſome Veſſel, to receive the *Syrup*.

Moreover, having cauſed the Cherries to caſt their Juice, by preſſing 'em in a Copper-Pan over the Fire; this Juice may likewiſe be put into blown Sugar, and let it blow till it becomes pearl'd.

Syrup of Clove-Gilliflowers; a ſort of a Liquid, for which having provided the beſt ſort of Clove-Gilliflowers, of a lively red Colour, weigh out three Pounds of thoſe that are well pick'd, and put 'em into an earthen Veſſel with a narrow Mouth, varniſhed on the Inſide; then pour in nine Quarts of Spring-Water boiling hot, and dip the Flowers with a wooden Spatula in the Water: cover the Pot well, and ſet it over the hot Embers for the ſpace of an hour, at the Expiration of which, the Infuſion muſt have a little Boiling, in order to be ſtrain'd and ſqueez'd. It muſt alſo be heated again, and poured hot upon three Pounds of freſh Flowers put into the ſame Veſſel. This Liquor is to be mingled with ſix Pounds of good Sugar, boil'd till it becomes pearl'd, and clarify'd with the White of an Egg; the whole Meſs afterwards muſt be poured into a Sieve, and ſet over an earthen Pan, or elſe ſtrain'd thro a fine Linnen Cloth.

This *Syrup* has an admirable Efficacy againſt any Infection of the Air, and malignant Fevers, and is a great Reſtorative for Weakneſs of Body; more eſpecially for ſtrengthning the Heart and Brain, when taken alone in a Spoon, or in ordinary Drink.

Syrup of Currans, is prepared thus: When you have provided Curran-Juice, clarify'd by paſſing it thro the Straining-Bag, let as much Sugar be almoſt made *Crack'd*; then mingle both together, and you will perceive that the *Syrup* has attain'd to the neceſſary Degree of Boiling. This *Syrup* may alſo be prepared after the ſame manner as that of Mulberries, explain'd hereafter, as well as *Syrup* of Pomegranates, and others of the like nature, which are proper for *Cooling*.

Syrup of Mars; ſee *Tincture of Mars*.

Syrup of Mulberries; a *Syrup* of ſingular Uſe in private Families, as well as ſeveral others that occur in this Work: To prepare which, you muſt firſt cauſe two Pounds of good Sugar to be boiled, till it has acquired its blown Quality; let a Pound of Mulberries be thrown into it, and give them eight or ten Boilings: then pour all into a Sieve ſet over an earthen Pan, and put the *Syrup* into Bottles, to be kept as long as you ſhall think fit, and uſed as Occaſion ſerves.

You may alſo make it, by preſſing the Mulberries to get their Juice, which is to be put into a Pan with a Pound of Sugar, and the whole boiled till it becomes pearled. This *Syrup* is well known to be a ſovereign Remedy for Diſtempers of the Throat, and other Indiſpoſitions of the like nature.

Syrup of Roſes; a Liquid that may be prepared in the ſame manner as you prepare that of *Violets*, which may be ſeen, or elſe according to the following particular Way: Put 'em into a Pot, and pour in as much warm Water; then cover the Pot, and let all infuſe for eight hours on hot Embers; afterwards ſet 'em in a Copper-Pan, or in the ſame Pot, over a clear Fire, till the Liquor be ready to boil, and

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ſqueeze it thro a new Linnen-Cloth: Laſtly, pour this ſtrain'd Liquor on the ſame Quantity of other freſh Roſes, let 'em all infuſe again, and continue to do ſo for nine days, changing the Roſes every time. This Infuſion may be kept a whole Year without being ſpoiled, in Glaſs Vials, provided they be well ſtopt with Cotton and double Paper, to the end that its Smell and Vertue may be preſerved. *Syrup* of Violets may be made after the ſame manner, but the Infuſion will not keep ſo well.

Syrup of Sugar; a very uſeful Thing in a Family, and eaſily prepared: You are to pour Spirit of Wine upon Sugar-Candy to the height of a Finger's Breadth, and ſet all over the Fire, till it attains to the Conſiſtence of a *Syrup*, which may be uſed to very good purpoſe in promoting the Cure of Diſtempers of the Lungs, and Coughs.

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TABLETTE, or *Lozenge*, a Term in Pharmacy, the ſame being a ſolid Electuary, or a Compoſition of ſome Drugs brought to be dry, which is cut into the form of ſmall, round or ſquare Boards. They diſſolve Powders, Confections, pounded Fruits, Oils, Salts, and Spirits, in Sugar; of which they make Tablets, like thoſe of the Juice of Liquoriſh for Rheums. They make thoſe that are Pectoral, Stomachical, Aperative, Hepatical, *&c.*

TABACCO, in Latin *Nicotiana*; a Plant which an approved *Engliſh* Author gives an account how to raiſe, *viz.* from Seed ſown in a good warm Soil, ſhelter'd from the Winds, which Seed muſt be mix'd with Aſhes, that they may the more equally be ſown: when they begin to appear they lay Boughs and other things over them, to ſhelter them; and while they are growing they prepare another place to remove the Plants into, where they plant them two or three foot diſtant; but with us, in theſe cold Countries, they muſt be ſown in a hot Bed. The Tabacco Plant is fit to remove when it puts forth four or five Leaves: when it comes up it muſt be carefully watch'd from the Caterpillers and the Weeds that are about it, and howed up once a Month. When the Stock is got up to a due height, it muſt be cut, except what is deſigned for Seed: when it loſes any thing of its verdure, begins to bow down, or is come to a ſtrong Scent, 'tis ripe; and when it is cut, they dry it in a Houſe upon Poles. It muſt be often viſited, and not hang too thick. The Roots left in the Ground produce another Crop, but not ſo good as the firſt. Mr. *Worlidge* ſays it tans *Leather* as well as *Oak-Bark*. See *Nicotiana*.

TAMARINS; the pithy Subſtance found between the two Barks of Tamarins, which is the Fruit of a Tree that grows in the *Indies*: the beſt Tamarins are of a ſharpiſh and agreeable taſte, and of the Onion ſmell; you are to make choice of thoſe that are freſh, pithy, and of a prety hard Paſte; you muſt take care that they be not hollow. Tamarins are cooling and aſtringent; they uſe 'em in continual Fevers, in Bolus's and in Decoctions, in order to calm the too violent motion of the Humours; they alſo give 'em in the ſame manner in a Looſeneſs.

TAMARISK, a Tree that grows tall and great, being increaſed by Suckers and Layers, and uſually planted by thoſe who reſpect variety and pleaſure.

TAMBOUR, a kind of fine Sieve call'd a Drum, proper for the ſifting of Sugar, *&c.*

TANSY, in Latin *Tanacetum*, a Plant whoſe Root is woody, ſlender, creeping and hairy; from whence ariſe Stems of a cubit and an half high, round, channel'd and divided by Knots or Joints, with ſeveral Wings or Branches, garniſh'd with long Leaves, compos'd of ſeveral ſmall ones rang'd over-againſt one another, extended like Wings, indented under the end of the Stems; there are umbels with button'd Flowers of a yellow colour, like thoſe of Camomil, and the Seed is like that of Seriphion and the little Cyperous, whoſe taſte is ſomewhat ſharp and bitter, and ſmell bad. It grows on the ſides of Ditches and Hedges, and flouriſhes in *July*.

Modern Authors make uſe of Tanſy for the diſſipating of Wind in the Stomach and Belly; and of its Seed for Worms, and being pounded and mix'd with Oil it's a ſovereign Remedy for Pains and Swellings of the Nerves: Its Juice being mix'd with Oil of Roſes is very good for Intermitting Fevers, and after the Fit they rub the Patient therewith; the ſame being drank in Wine is very conducive to diſſolve the Stone, and for Pains in the Bladder, when you cannot make Water but by drops; but it's ſaid that Men muſt only uſe it, and Women Motherwort; the Root being comfited with ſome Honey, gives much eaſe to thoſe that have the Gout in their Feet.

TAPISTRIES, things wrought wherewith to hang Rooms: if you would have your Tapiſtry reſume its former beauty, after it has been tarniſh'd, ſhake and clean it well, then take a hard Hair-bruſh, to rub out the Chalk with which you have done it all over, after it has remain'd ſeven or eight Hours upon it; and when it is off do it over again, and letting it remain on as before, make uſe of the Bruſh to it a ſecond time.

TAP-ROOT, the main Root of an Oak, *&c.* which ſhoots deep and downright into the Earth, of which great care muſt be taken it be not injur'd, becauſe it is always anſwerable to the leading Shoot on the top of the Tree, which muſt ſuffer with it.

TARANTULA, a ſort of large Spider found in *Italy*, whoſe biting is venomous: the Tarantulas of *la Pouille* are moſt dangerous of any other; thoſe who are bitten by them have not the ſame effect attending them, ſome Laugh, others Cry, ſome again Cry and Sing, and there are thoſe that keep awake; ſome pleaſe themſelves with the ſight of certain Colours, and they are all terribly afraid of a naked Sword: The general Cure is to make them dance with all their might, to the ſound of ſome muſical Inſtrument that pleaſes them; ſome love the Violin, others are delighted with the Hautbois; ſome again like nothing but the Trumpet, *&c.*

TARDIVE, a Term uſed concerning Fruit that ripens after or later than other of the ſame kind, or ſuch as will keep long in the Winter. Thus we ſay, Tardive, or late ripe Cherries, Peaches, Plums, Pears, *&c.*

TARDIVITY, a Term, ſays Monſieur *Chomel*, which may and ought to be made uſe of, tho' at preſent obſolete, when ſuch a Fruit is mention'd on the account of its becoming late ripe.

TARNISHING, the loſing the gloſs or ſplendor of a thing, and mentioned here more particularly in reſpect to *Gold* or *Silver Lace*; to bring which to its former beauty, take the Gall of an Ox and that of a Pike, mix 'em together in ſome fair Water, and rubbing your Lace therewith it will recover its colour.

TARRAGON, a Plant of which there are two ſorts, the firſt produces a ſtrait Stem two Cubits high, about the thickneſs of a walking Stick, being ſmooth and ſpotted like a Snake's Skin, tho' moſt of the Spots are red; the Leaves are ſo wrapt one within another as in Sheaths: The Fruit grows at the top cluſterwiſe; it's green at firſt, and afterwards becomes yellow and red: The

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Root is thick and round, white, twisted and cover'd with a thin Skin. This Plant grows in shady places near Hedges; it blooms in *July*, and the Fruit is ripe in *August*.

Tarragon is bitter, pricking and hot, a little astringent, and has the vertues of *Arum*; the smell of the Herb or Root makes Women miscarry; the Juice of the Root is good for the Distempers of the Eyes; being taken in some Wine it drives Poison from the Heart; it purges the Entrails, subtilizing the gross Humours, and opening a passage for them, tho' it does not purge.

The other is different from the former, having several Stems laden with long Flowers; the Root is creeping and even with the surface of the Earth. All that can be said of the Properties of this Plant which the Ancients do not mention is, that it is hot and dry, it pricks the Tongue extreamly when you taste it; they eat it in Sallets and put it in Sauces to give 'em a relish; but being apt in Sallets to attenuate the Blood and heat the Liver, it must be eaten with cold Herbs, such as Endive, Lettice, and Borage-Leaves, but not by young, sanguine and cholerick Persons, especially in Summer; tho' it is good for old Men at all times. It is reputed to be an Antidote against the Plague, being taken in the form of an Errhine with Tabacco, brings Flegm from the Brain in great plenty; besides it is aperative, powerfully provokes Urine, helps Digestion, and creates an Appetite.

TART, a sort of Pastry-work made of Cheese, Cream, or other things.

To make a *Tart with Cream*: Take very fine Paste, which they roll or work to the thickness of a Crown-piece, the middle to be thicker than the extremities; they afterwards beat some Milk, Flower and Sugar, and boiling the same upon the Fire till it comes to be a Pap, put it into the Paste, then bake the Tart in an Oven, and, when ready, serve the same up with much Sugar strew'd upon it.

Another way of making Tarts is to dress your Crust, the Paste needs not be so fine as the other, neither need it be so thick, but yet proportion'd to its bigness; and the middle of the bottom Crust must be a little thicker than the other parts. The Crust being wiped over a second time, you must garnish it either with Pastry-Cook Cream, Comfits, Fruit, or Cheese, which must be season'd with Sugar, dry Currans, Pine-Apple Kernel, Cinnamon, or sweet Spice in Powder, fresh Butter, and other Ingredients, as if it were to make a Tart. When the Tart is made, you must cover it at top with some Bands of Paste, and having sugar'd it, bake it in the Oven, and when enough, strew Sugar again over it, and moisten it with some drops of Rose-water. Little Tarts are made in the same manner.

To make *Cheese-Tarts*: Take about two handfuls of soft Cream-Cheese, and about the bigness of two or three Walnuts of dry fine Cheese, which must be rasped, or only cut into very small bits, Salt at discretion, and a quartern of fresh Butter melted, add thereto the white and yolk of an Egg or two; mix all these things together, work them that they may be well temper'd, adding a little cold Water to the mass, if it be too thick: But if the Cheese you make use of be soft enough, and yield some Whey, you must put no Water to it; but on the contrary you must drain off the Milk, or else the mass will be too slabby; reduce it into the consistence of a Pap that is well boiled, and as thick as Glue; you must also add thereto the quantity of an Egg of fine Flower, or white Bread: Fill your Tart with this mass, or farce, put it into the Oven to bake, and when it is enough powder it with Sugar. You may if you please make use of good Hogs-Lard instead of Butter.

To have another fine *Cheese-Tart*: Beat the Yolks of two or three Eggs, with a handful of Sugar in Powder; and when that is perform'd pour 'em into a Paste or Crust made ready for that purpose; spread on this first Preparation, and put upon it as much as you think fit of Cheese-Farce and other Ingredients, set down for making common *Cheese-Tarts*.

The Tart being sufficiently garnish'd, bake it, and when it is almost enough, strew Sugar upon it, and moistning it with a little Rose-water, put it into the Oven again to finish the baking and glazing of it with the Sugar.

To make a *Cheese-Tart* of another fashion, take a good half Pound of fat Cheese, which is yet soft, but very well wiped, squash or bruise, and take good sweet and thick Cream, a small pinch of Parsly Leaves chopt very small, the Yolks of three Eggs and a little Salt, mix all these things well together, and when your Mass is reduced into a well temper'd Farce, pour it upon your fine Paste form'd of the Thickness of two Testoons and as broad as a Plate, put upon this Farce half a quartern of good fresh Butter, cut into small Lumps; cover your mass with a lid of very fine and thin Paste, moisten the edges with a little Water, and join 'em together exactly. This Tart resembles a Tourte or Porringer turn'd upside down; you must gild the Lid or Cover, and make a small Hole in the form of a Cross in the middle to give the Farce in the Crust some vent, it will be proper a little to lift up the Points or Edges of this Hole; and in half an Hours time, or thereabouts, it will be ready.

Several other sorts of Tarts there are; some being made of Cherries, and other sorts of Fruits; in order to which take preserv'd Cherries; and let a piece of well made Paste, half puffed, be roll'd out very thin, for an under-Crust to be spread over the bottom of the Pye-pan; then lay your Cherries in order and roll out some slips of Paste, which cannot be made too small; with these, fine Ornaments are made for your Tarts, in form of a Star, Basket, Royal Banner, and several others, at Pleasure: Thus having shap'd all with the point of a Knife, the Tart must be bak'd and afterwards used with fine Sugar, passing a red hot Fireshovel over it; it may be garnish'd with Fevillantines or small Fleurons of all sorts of Fruits; Tarts may be made of other Fruits, and even of Cream, in the same manner, when Apricocks, Verjuice, &c. are in Season, they are natural, and at other times Marmelade may be used: However the Tarts may always be rendred more delicious, by making the Crust with Almond Paste, or crackling Crust.

If you would make a *Peach-Tart*, stone some ripe Peaches, pound 'em well in a Mortar and leave 'em in heaps; in the mean while having put some Sugar, with candid Lemon Peel cut small, into a Dish, let a fine Paste be made stiff with a little Butter, Flower, Salt, Water and the Yolk of an Egg; then roll out a round Piece, very thin, for the bottom Crust, according to the size of your Dish, and make a small Border of the same Paste, for the side-Crust about two Inches high. Afterwards, putting the Peaches into it in good Order, the

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the Pye may be put in the Oven and brought to a fine Colour, with a red hot Fireſhovel, after you have ſtrew'd it with Sugar: This is commonly call'd a *broil'd Tart* by the *French*, and ought to be ſerv'd up hot to the Table.

TARTS of the like Nature may be prepar'd with Apples and other ſorts of Fruits; and if you will give your ſelf the Trouble they may be made of Paſte proper for Crackling Cruſt, neatly cut, dry'd in an Oven, and afterwards iced over with the Yolk of an Egg, fine Sugar and a little preſerv'd Lemon Peel, well temper'd together: Having thus order'd your Paſte for the Lid, cauſing it to be iced over in the Oven, till it becomes very white, it muſt be laid upon the Tart that is dreſs'd in the Diſh a little before it is ſerv'd up, and may be garniſh'd with Meringues.

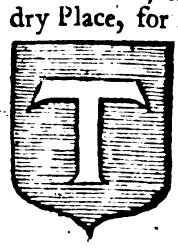
To have a ſweet-ſowre Tart, take a Glaſs of Verjuice or Lemon Juice, with a Quarter of a Pound of Sugar, and when half is boiled away, add ſome Cream, with ſix Yolks of Eggs, and a little Butter, Orange Flowers, candid Lemon-Peel grated, and beaten Cinnamon; let all be put into a Tart made of fine Paſte, and bak'd without a lid.

A kind of Marmelade or Cream may be made of Apples, Beets, Melons, and other ſorts of Fruits, boiling them in White-wine, and afterward pounding 'em with Sugar, Cinnamon, Orange-flowers and Lemon-Peel; they muſt be ſtrain'd thro' a Hair-ſieve, and put into a Tart made of very thin Cruſt with a little Butter, in order to be ſerv'd in with Muſk'd Sugar and Orange Flowers.

TARTAR; any groſs or terreſtrious Matter in general, that ſticks to the ſides of the Veſſel, when ſeparated from its Liquor by the means of Fermentation, is call'd *Tartar*, but what we mean here ſtrictly, is that of *Wine*, which is found ſticking to Caſks, like very hard Stone, ſometimes white, and ſometimes red, according to the Colour of the Wine it comes from; white Tartar is to be preferr'd before red, becauſe it is purer and contains leſs Earth; both the one and the other are had in greater abundance in hot Countries than in others; but the beſt white Tartar of all, is that brought out of *Germany*. It muſt be heavy, white and chryſtalline, it has the ſame Vertue with *Cream* or *Chryſtal of Tartar*; which ſee.

The Lee of Wine is likewiſe a *Tartar*, which has precipitated to the bottom of the Veſſel, where it remains liquid, becauſe it has been mix'd with the moſt phlegmatick and viſcous Parts of the Wine, this liquid Conſiſtence gives it a Diſpoſition of fermenting more than the petrify'd Tartar, ſo that the Salt has been more exalted thereby.

We may obſerve here, by the way, that Vinegar-Makers ſeparate by Expreſſion the moſt liquid Part of the Lee of Wine, and uſe it for making of Vinegar, but they dry the thick Subſtance of this Lee expreſſed by Loafs, which is call'd *Tartar*, or *Lee* of Wine: It conſiſts of white and greeniſh Lumps, much reſembling the ordinary calcined *Tartar*; and like that is full of a fix'd Salt and a very ſharp *Tartar*, but it is leſs charged with Earth; thoſe Aſhes muſt be kept in a very dry Place, for it eaſily becomes humid.



TAW; an Ordinary in the Herald's Term, which they reckon among the Croſſes, call'd by this Name, and of this Figure.

TEA, or *Teha*, or *Tſia*; a Leaf brought into *Europe* from the *Eaſt-Indies*: It grows upon a Shrub, of which there are two ſorts, firſt known by the Name of *Tſea* or *Thea*; and the ſecond is call'd *Cha* or *Chaaund Teha*; the firſt is a Shrub of the bigneſs of the Myrtle-tree, whoſe Leaves are pointed, longiſh, indented, of a brown green, and inclining to black, and like thoſe of the Pomegranate-tree; the Flowers conſiſt of five Leaves ſtanding Roſe-wiſe, with ſome Stamines; the Fruit which ſucceeds the Flower contains three Stones, each of which has a ſweetiſh and ill taſted Kernel therein; the Roots are fibrous, and divided into three ſmall Parts, and diſperſed upon the Surface of the Earth. It grows in poor as well as rich Lands in *China*.

The Leaves of the firſt ſort are brought to us dry and rolled up, they aſcribe many good Qualities to them; we know by Experience that there is nothing more ſovereign than this Plant, as well for prolonging our Days to a good old Age, as to obſtruct every thing that may be injurious to our Health, for it makes the Body notoriouſly vigorous and robuſt, and alſo cures the Head-Ach, Rheums, Shortneſs of Breath, Weakneſs of the Stomach, Belly-Ach, Laſſitude and Defluxions, which fall on the Breaſt and Eyes; it prevents the Stone and diſſolves it, it ſo well cures and ſtops the Vapours, which cauſe ſleep; that thoſe who have a mind to write or ſtudy by Night, will find themſelves no ways letten or imbarraſſed, and to this end they muſt drink it after Supper, there are ſome indeed, who inſtead of keeping awake, will fall to ſleep, for the groſſer Vapours being only allay'd, thoſe that remain are proper to produce ſleep.

The ſecond ſort of Thea is a Shrub of about the bigneſs of a Gooſeberry-Buſh, the Leaves are like thoſe of the former, but they are ſmaller, of a paler and more bright Green, inclining to yellow; and their Infuſion of a more agreeable Taſte: As for the reſt it is in all reſpects like the former; this Shrub grows in the Kingdom of *Siam* and *Japan*.

The Leaves of the Chaa have the ſame Properties with thoſe of the other kind, Mr. *Chomel* ſays, that *Fluellin* is call'd the Tea of *Europe*; for which conſult that Article; but many in our own Nation much uſe and extol Sage Tea.

The Seed of Thea being put into the Ground will bear in three Years Time, and as this Plant will grow as well in cold as in hot Countries, its not to be doubted, but if it were brought into theſe Parts, it might be as eaſily cultivated as in *China*.

As to the method uſed in *China* for drying and rolling Tea-Leaves; they gather them in the Spring, and then expoſe 'em to the Vapour of boiling Water in order to ſoften them; when they have been well penetrated, they ſpread 'em upon Plates of Metal, which they lay over a moderate Fire, and drying them by degrees, they will be roll'd of themſelves into the form wherein they are tranſported to us.

In the choice of Tea you muſt pitch upon that newly imported, that has a good Smell and a Taſte ſomewhat like Violet, the Leaves ought to be cool, well dry'd, and of a green Colour; the *Chineſe* Merchants often mix other Leaves with them.

To *keep* Tea, it's generally put up in a Bottle well ſtop'd, or in a Box cloſely ſhut; this Box,

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which we call a Caniſter, is generally made of Tin, but it would be better if made of Lead, like thoſe brought from *China*; when the Caniſter is new, you muſt let a Pinch of Tea remain in it ſome Days, which will take off the Scent, throw that away and fill it with your Tea.

TEAL, ſee *Wild-Duck*.

TEAM, ſee *Cart*.

TEAZLE, or *Fuller's Thyſtle*, in *Latin Dipſacus*, a Plant like enough to the wild *Dipſacus*, yet the Stem is not ſo much channel'd nor ſo cover'd with Prickles; it has weak Leaves, and its Tops are much ſmaller, being no bigger than an Olive; they are full of ſmall Threads, inſomuch that they reſemble Tufts of green Silk, ſome take it to be the Lead-wort of *Pliny*, and perhaps with ſome Reaſon. It has a very aſtringent Vertue, and ſtill more deſſicative, by which as well as Comfrey, it conglutinates as well inward as outward Wounds, Ulcers and Fiſtula's; ſtops Fluxions, repreſſes Dyſenteries, cures Ulcers in the Mouth and its Inflammations; it is very good to make you piſs.

They ſow their Lands in ſome Parts of *Eſſex* with *Teaſils*, to dreſs their Bays and Cloth with, which they do upon Lands already plow'd up for Corn: And about *Dec.* they either double furrow it, that is, have one Plow to follow the other in the ſame Furrow, or dig it up; and in the latter end of *February*, or the beginning of *March* they ſow the *Teaſil-ſeed*, which they keep well weeded in the Spring: One Peck will ſow an Acre. A Clay-Ground is eſteem'd to be the beſt Soil for them: They cut them about *Auguſt*, tying them up in Bundles, or Staves, as they call it, and ſet them to dry in the Sun, if the Weather be fair; but if not, they ſet them in Rooms and dry them there. The common produce is about an hundred and ſixty Bundles, or Staves, upon an Acre, which they ſell for about One Shilling a Stave. But the moſt common Way of propagating them is, to ſow them mixed with Carraway and Coriander Seed, of which there is a great deal ſown about *Kelvedon*, *Coggeſhal*, and other Places in *Eſſex*.

TEETH-LOOSNING, an Inconvenience to which *Black-Cattle* are ſometimes ſubject; it proceeds one while thro' Feebleneſs and Weakneſs of them, and at other times from a cold Rheum, got by lying on ſome cold and wet Place, or eating much watery Graſs: To cure which, caſt the Beaſt and draw Blood on his Gums, and ſo he will mend, and ſome after Bleeding anoint the Gum with ſtrong Sack; while there are others, who ſlit his Tail under his Rump, and binding there a little bruiſed Garlick, it will do.——*Sheep* alſo are liable to this Misfortune, for which you muſt bleed them in the Gums, and under the Tail, and rub their Teeth with Sage, Earth and Salt.

TEMPERAMENT, ſee *Conſtitution*.

TENESMUS, a Diſtemper in the *Anus*, or Fundament, which obliges Perſons to go to ſtool continually; it happens commonly in all Fluxes of the Belly, and when the Matter is ſo ſharp and as it were baked over, as to make the Part raw as it paſſes.

The *Teneſmus*, if it laſts long, makes Women with Child miſcarry: The Hiccup is an ill Symptom in a *Teneſmus*, if it happens in the Time of a Dyſentery or Looſneſs; when the Cauſe is taken away, it will ceaſe; but if it comes from a ſharp, hot and long baked Humour, you muſt bleed once or twice, and then purge with Caſſia, or double Catholicon, or Manna in Whey; Bathing may be alſo adviſeable, and Gliſters made with Milk and brown Sugar, or with a Tripe Decoction, or a Decoction of *Provence* Roſes, Agrimony, Plantain, Flax, Honey, or Oil of Roſes.

A *Teneſmus* is eaſily catch'd, and therefore thoſe who have it upon them, ſhould do their Needs by themſelves.

TENNY or *Tawny*, a Term in Heraldry for a bright Colour made of red and yellow mix'd, and is expreſſed in engraving by thwart Strokes or Hatches like *Purpure*; in the Coats of all below the Degree of Noble, 'tis call'd *Tenn*, but in thoſe of Nobles it is call'd *Hyacinth*, and in Princes Courts by the Name of the *Dragon's Head*.

TERRAS-*Walks*: ſee *Garden-Walks*.

TERRENE, or *Land Plants*, ſuch as the Oak, Elm, &c. that receive their Aliment from the Earth, and this Food is reckon'd to be of three ſorts, *viz.* Sand, Loam, or Mother-Earth, and Clay, in their ſeveral degrees: They are diſtinguiſh'd from *Amphibious Plants* and *Water Plants*.

TERRINE; a Side-Diſh ſo call'd, and a very conſiderable one, which may be prepared thus: Take ſix Quails, four young Pigeons, two Chickens, and a Breaſt of Mutton cut into pieces; bake or ſtew 'em all in an Earthen Pan, which in *French* is call'd *Terrine*, between two gentle Fires, with Bacon Bards at the bottom to keep 'em from burning, or young ſtreak'd Bacon cut into pieces; then letting the fat be drain'd off, put ſome good Veal Gravy in its place, with boil'd Lettice, a little green Peaſe-Soop, and green Peas or Aſparagus-Tops: Let all be ſtew'd again together for ſome time, and thoroughly clear'd from the Fat before they are ſerv'd up. Something having been ſaid already in relation to this Head, in the ſecond Paragraph of *Miroton*, conſult that Article.

TERTIAN-*Ague* or *Fever* is that which intermits entirely, and then returns again on the third Day inclusively. See *Ague*.

TETTER, otherwiſe call'd *Ringworm*, a cutaneous Diſtemper incident to human Race; for the curing of which, or more particularly thoſe call'd *Live-Tetters*: firſt, Take half a Dram of Camphire, half an Ounce of Clove, Grains of Paradiſe a dozen, a little Gum-adragant, live Sulphur, as much as you judge proper, Hogs-Lard what is ſufficient; pound 'em all well together, and reduce 'em into Powder, then with a little of the Lard make a kind of an Ointment, with which you are to anoint the Tetter. You may do the ſame for the *Itch*.

2. Take ſix Ounces of the Juice of the Root of *Lapatum acutum*, Hempſeed Oil, one Pound, Soap ſcraped very ſmall, four Ounces, Soot from the Mouth of an Oven, reduced into fine Powder, half an Ounce; boil it all together in a Veſſel on the Fire, keep continually ſtirring till it is reduced into an Ointment, rub the Ringworms with it, and waſh 'em with Piſs.

3. Take two pennyworth, or thereabouts, of white Virgin Wax, an Ounce of the Oil of ſweet Almonds, and ſome Venice Turpentine reduced into an Ointment by way of Lotion in Roſewater. Melt the Wax in a convenient Veſſel upon a chafing Diſh, and when it is melted, put the reſt of the Ingredients to it; take it off the Fire, and beat the whole well together till it attains to the con-

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consistence of an Unguent; put it up and keep it for your occasions: You are to rub your Tetters with it.

4. Boil some Walnut Oil in the Spring, and having five or six live Toads ready, throw them in, when they have boil'd some time take 'em off and throw them away; preserve the Oil in a Glass-Vial and rub your Tetters therewith, which will dry up in a short time.

5. Take sublimate Mercury and Ceruse, of each an Ounce; Oil of sweet Almonds, two Ounces; and Lemon Juice, two Drams, in which you are to kill your Mercury; then pound the rest, and afterwards mix the whole together, and beat 'em well for two or three Hours; of which make an Unguent, with which you are to rub 'em: It will take off the Heat at first, and then cure.

For inflam'd *Tetters*; 1. Take an Ounce of Gold Litharge, half a quartern of Oil of Olive, and two Spoonfuls of Vinegar; put the whole into a glaz'd Pot and boil it on a slow Fire, and when it is reduc'd to the form of an Ointment take it off the Fire, and keep it for use; and when that is done apply it to the part affected, and rub it on as hot as you can.

2. Take Water-Cresses, pound the same with common Salt and apply to the Tetters.

3. Take the Powder of Algeroc, mix it with a Pomatum of either Orange or Jessamine Flowers, or Rose Ointment, and rub it on.

4. Take a piece of Haslewood, light it at one end, and put it all in a flame to a Pewter Plate, leaning a little on one side, and a dark red Oil will run from it, with which rub the Tetters.

1. For *farinous or mealy Tetters*; Put into a Pewter Dish some fresh Butter, about the bigness of an Egg, and as much black Pitch, incorporate both together, lay it up in an earthen Pot and apply it every Evening.

2. Take a Glass of good Vinegar, and steep therein a new laid Egg in the Shell, a Scum will appear on the surface of the Vinegar, with which the Tetters are to be rub'd.

For Tetters in the Face; they must be often rub'd with Vinegar, wherein a new laid Egg has been steeped so long till the Shell is dissolv'd entirely.

TETTER, a Distemper which *Dogs* are sometimes liable; to remedy which take black Ink, Juice of Mint, and Vinegar, of each a like quantity, mix 'em together with the Powder of Brimstone, to a Salve, and anointing the Tetter till it bleeds it will kill and cure it.

TETTER, an Evil incident to *Sheep* and *Goats*, which is cured in this manner: Take Sorrel-Roots, wild or tame, slice or bruise 'em a little, and soak 'em in Vinegar two Days and two Nights, and rub the Tetter four or five times a Day therewith, and leave the Roots to remain still in the Vinegar.

2. Others take the Gum of a Cherry-Tree, and dissolving it in strong Vinegar, rub the Sore with it. Many prescribe the Herb Prick-Madam, stamping it with Harrow-Grease, let it so remain for two Days and then anoint it therewith.

TETTER, otherwise call'd *Flying-Worm*, or *Ring-Worm*, a very evil Sorance, which runs up and down a *Horse*'s Body; from whence it receives its Name; sometimes proceeding from the heat of the Blood, which engenders a hot and sharp Humour, and sometimes from bad and foul feeding, and is most commonly found in his Rump, which runs down the Joints till it comes into his Tail; and if it continues there long, will turn into a Canker: But yet it will now and then settle upon some fleshy part of the Body, which will so trouble him with itching and rubbing against Walls and Posts, that it will bring away the Hair, yea, and the Skin and Flesh also; he will tear with his Teeth if he can come at it, the itching is so violent.

This Distemper may be known by the falling away of the Hair, and by his continual rubbing; but if it gets into the Joint between the top of his Rump and the Tail, then it is known by a Scab, which you may feel with your Finger; and if it be scrap'd or pick'd away, a thin Water will come out of it by degrees, which being left long to run will in time get into his Tail and become a Canker, as aforesaid.

Things generally used in the cure of this Evil are, Water found in the decay'd hollow of a Beech Tree, wherewith it is rubb'd: The Juice of the Leaves and Roots of stinking Gladwin, one Pint of Plantain-Water, two of Beef-Brine, boil'd together and clarify'd, is good to kill them: So are many more things, but particularly, Take two Drams of *Precipitate*, put into a small Vial-Glass with fair Water, much more than will cover the Powder, and kept close stopped; with which wash it twice a Day; and after you have dress'd the Sorance, shake the Glass and let it stand till the next Dressing: But if it be in any fleshy part, you may kill it by bathing the place with the Juice of Southernwood, Maudlin and Rue, of each a like quantity, and put them into three Quarts of Urine, with two handfuls of Bay-salt; let it boil till one Quart be consumed; then take it off, and with a Clout fastned to a Stick wash the Sorrance very hot, for four or five Mornings together.

THATCHING, the covering the Roof of a House or Barn with Straw or Reed: It is a common covering in many Parts of the Kingdom, and to be even preferred before some others; the best is that which is called *Holm*, which is long and stiff Wheat-Straw with the Ears cut off, bound up in Bundles unbruised, which, well laid, lies thin, lasts long, and is much neater than the common way. Thatchers commonly allow about two good Load of Straw for five square of Thatching, or one Load to two and half square. They use no Withs in some Parts of *Kent*, to bind on their Thatching-Rods, but Rope-Yarn, which is a single strand Line about the size of a Peny-Cord, pitch'd with Pitch, as some do their Well-Ropes: It's cheap enough, and more durable than *Withs*; for when they are grown *Sear* they will fly and break, but this will not, and therefore it may be judged good-husbandry to use it. They thatch in some Parts with *Reed*, instead of Straw. Some Workmen assure us, this kind of Thatching will endure forty, fifty, or sixty Years: A thousand handfuls of Reed bound up in a little Band will cost fifteen or sixteen Shillings, and cover about three square of Roofing; for laying of which they have four Shillings *per* Square.

THIRD-*Earing*, a Term in Tillage, signifying Ground a third time plow'd.

THIRST, a Distemper consider'd as an immoderate desire of some Moisture, is caused by an excessive Dryness, which obliges the Party to drink incessantly: It has its Origin either from an internal or external Cause: If the Cause is internal, it proceeds either from the Stomach, Liver, Heart, an Intemperature that is generally hot and dry, salt

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ſalt and bilious Juices, or from other Parts, as the Reins, Belly, or the Brain; as may be obſerved in Frenzies, Madneſs, and other violent Paſſions.

If the cauſe of Thirſt be external, it proceeds from the heat of the Sun, hard Labour, Vexation, exceſs of Drinking, and from ſalt and high-ſeaſon'd Victuals; ſo it may alſo from ſtrong Phyſick, Poyſon, Stinging of Serpents, from long abſtinence of drinking, *&c.*

If Thirſt be occaſion'd by Choler, you may diſcern it by a bitterneſs in the Mouth, and if the Spittle is ſalt, it proceeds from Flegm of the ſame nature; if from the Lungs and the Heart, the Party will find a ſmall Fever upon him, ſpit Blood, or breathe with difficulty.

In the Thirſt which proceeds from the Reins, the Patient will have a continual Inclination to make Water.

If from the Liver, he will be pale and his Urine yellow; if from an Obſtruction in the Myſentery, the more he drinks the more dry he will be: He will be continually looſe, and the Excrements always raw.

An immoderate Thirſt in a Fever, when the Perſon's Body is extreamly arid, is a bad ſymptom.

If the Thirſt ceaſes, the Fever continues, and that the Patient's Tongue becomes dry and black, it is a ſign that the ſenſitive Power is extinguiſh'd.

As for thoſe who are wont to drink in the Night, if they ſleep after it, it is a good Sign; but, on the contrary, they will become Dropſical, or die ſuddenly, if they do not ſleep after they have drank.

If you ſuffer Thirſt at going to Bed, you will find yourſelf better next Day.

He that can voluntarily ſuffer Thirſt is ſtrong and vigorous.

He that takes Phyſick and drinks before it works will be ſure to vomit.

To cure Drought that proceeds from the Obſtruction of the Myſentery; the Patient muſt for ſeveral Days drink an opening Tiſſane faſting; and if it proceeds from the Reins, let him drink ſome good pure Water in the Mornings.

That Drought which proceeds either from Poyſon, the ſtinging of ſome venomous Creature, Sauce, high-ſeaſon'd things, or violent Phyſick, is to be remedied by giving immediately a Vomit to the Patient; you muſt alſo give him Cordials: Let him uſe the Syrups of Lemon, Gooſeberries, Pomegranates, Barberries, and Whey; let him drink Barley-Water made of Succory, Sorrel, and Water-Lilies, and take Caſſia in a Decoction of Tamarinds.

As for the Thirſt which is cauſed by ſalt and corrupt Flegm, purge the Patient either with double Catholicon, Diaphenic, or Confection of Hamech; let him take a Tiſſane of Barley, with ſome Cream of Tartar, or the Spirit of Sulphur.

To cure that Drought which proceeds from the Lungs, Heart, and Weſand-Pipe, if you are in the Country, chew the Leaves of Alleliuiia, or the Leaves of Barberries, both which are ſowriſh, or the Bark of *Amara dulcis*, which is the *Solanum Lignoſum* of ſome Botaniſts, but do not ſwallow your Spittle which this brings into your Mouth; or, laſtly, the freſh Root of Polypody, namely, that which grows at the Root of Oaks, which is eſteem'd to be the beſt; its Roots taſte like Liquoriſh, and will make the Mouth Water: In preſcribing things after this manner, it may be ſuppoſed by ſome, that we account every body to be an Herbaliſt; it were to be wiſh'd indeed they were ſo, for they might thereby, at a ſmall Expence get rid of many Diſtempers they labour under.

If a Perſon has been very much heated and after that finds himſelf exceſſively thirſty, dry your ſelf firſt, then take a Shirt well warm'd and put it on, warm your ſelf by a good clear Fire, where no Wind comes, and, laſtly, drink a very ſmall quantity of pure Wine, let it be the very beſt, and let it be not very cold: Keep yourſelf from the cold Air, for fear of ſome bad Accident.

When you find your Tongue burden'd with ſome ſalt Flegm, ſcrape it with a ſilver Spoon, and if you have none, take a clean but coarſe Linen-cloath, with which you may rub it: If you are not hard to vomit, mix a little Oil of Olive with a Spoonful of warm Water, to make you vomit, and to free the Stomach from the Humour which cauſes Thirſt.

THISTLE, in Latin *Carduus*, a common Name to ſeveral Plants, whoſe Flowers are Pipes cloſed together in the form of a Head, and whoſe Leaves are prickly; tho' the *Thiſtle* be a noiſom Weed, yet ſome of them are receiv'd into Gardens with us.

1. The *Greater Globe-Thiſtle*, with Leaves cut in, or gaſh'd to the middle, full of ſharp Prickles; its Branch and Stalk above a Yard high, bearing great round hard Heads, with ſharp-bearded Huſks of a bluiſh Green, (from whence come pale-blue Flowers) ſpreading over the whole Head, and are ſucceeded by the Seeds contain'd in the Huſks, which muſt be preſerv'd, for the Plant dies in Winter.

2. The *Leſſer Globe-Thiſtle*, whoſe Leaves are ſmaller and whiter, as are the Stalk and Head of the Flowers; the Root more durable, commonly laſting four Years, bearing Flowers.

Their time of Flowering is uſually in *Auguſt*, and being ſow'd of Seeds they will come to be Flowers the ſecond Year; they prove a great annoyance to ſome Lands, by killing the Graſs, Corn, *&c.* tho' they be a ſure token of the ſtrength of the Ground; and the way to deſtroy 'em is to cut them by the Roots, before the Seeding time.

3. Our *Ladies milky dapled Thiſtle*, in Latin, *Carduus Marianus*, is a Plant whoſe Stem grows three or four foot high, the Leaves are long, large, prickly, and mark'd with Spots as white as Milk; it bears at the top Heads, beſet with hard Points, each of which ſuſtain a tuft of Flower-work, hollow at top, and of a purple Colour: It grows both in Gardens and in uncultivated places, 'tis worth eſteem, for the young Stalk about *May* being peel'd and ſoak'd in Water, to extract the bitterneſs, boil'd or raw, is a very wholſom Sallet, eaten with Oil, Salt and Pepper; ſome eat them ſodden in proper Broth, or bak'd in Pies, like the Artichoak; but the tender Stalk boil'd or fry'd, ſome prefer, both are nouriſhing and reſtorative.

Mr. *Chomel* ſays, That the Seed and Root of this *Thiſtle* have almoſt the ſame Vertues, to remove Obſtructions and to provoke Urine, as the *Star-Thiſtle*: That the *Italians* made uſe of its Root in Sallets, like Artichoaks, that a Tiſſane is made of the Root, reduc'd into Powder, Fennel-Seed, and a little long Pepper, which is good for Nurſes who are defective in their Milk; and the diſtill'd Water of its Leaves being drank with half a Dram of the Seeds, is very good for Pains in the Sides.

4. That call'd *Holy-Thiſtle*, in Latin, *Carduus Bene-*

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Benedictus, ſhoots forth a Stem two or three Foot high; the Leaves are large, indented, prickly, and of a Colour inclining to that of Borage; the Heads which grow on the top of the Branches are beſt, they grow in the manner of Heads formed of ſome Leaves; the Flowers are of a yellow colour.

Holy Thiſtle has no leſs Vertues againſt the *Plague* and all ſorts of Poiſon, than *Angelica*, whether taken inwardly or apply'd outwardly: It does by the ſame Vertue drive away Moles and other Creatures injurious to Gardens, from the Place and Ground wherein it is planted. Thoſe who have a Quartan or other Agues that begin with a cold Fit, will be cur'd by taking in a Morning three Ounces of the Water of *Carduus Benedictus*, or about a Dram of its Seeds pulverized. This Remedy is good for *Pleuriſies* and *Epilepſies* in young Children, if you boil the Seed in Wine: Its Decoction is good to allay Pains in the *Kidneys*, and the *Cholick*, to kill *Worms*, and to make you *Sweat*. *Carduus Benedictus*, whether dry or green, taken inwardly and apply'd outwardly cures malignant *Ulcers*.

The *Hundred headed Thiſtle*, in Latin, *Eringium*, is a Plant whoſe Stem is divided at the top into ſeveral Branches, grows up about two Foot, the Leaves are large, indented, guarded with Prickles, and alternatively rang'd; the Flowers are whitiſh and conſiſt of five Leaves, ſtanding Roſewiſe; they ſtand upon prickly Heads, which grow on the ſummit of the Branches; a Crown of ſmall prickly Leaves ſerve for a Baſis to each Head. This Plant grows on the Sea-ſide and in Sandy places.

The Wine in which the Roots of the *Hundred headed Thiſtle* has been boiled, will remove the retention of *Urine*, forces away *Gravel*, is good in *Epilepſies*, *Dropſies* and *Jaundice*: The Decoction of its Root is admirable againſt the *Headach*, and alſo the diſtilled Water of the Tendrels of its Leaves drank daily, and even as often as you can.

THORN, a common Name given to two or three ſorts of Plants, as the *White-Thorn*, *Black-Thorn*, and *Goats-Thorn*; the *White-Thorn* is ſo well known every where that it needs no deſcripon; and therefore we proceed to the uſe of it: You will certainly find it the beſt *Quick* to *Plant*, and is the moſt common, and eſteem'd the handſomeſt and beſt *Fence*: It will ſuit any Soil, where a new Ditch and Bank are made, except the drieſt Gravel and Sand, and will alſo even grow upon that, if it proves a wet Year: It is raiſed of Seeds or Plants, but Plants are the quickeſt way, the Seeds lying two Years in the Ground before they ſpring, but they grow very faſt after two or three Years. Where Sets are ſcarce, when you fell your Underwoods, or rather the Year before, ſow Haws and Sloes in them, and they will furniſh you without doing your Wood any harm, becauſe you may draw them before they come to be big.

Next to the *White-Thorn* is the *Black-Thorn*, a Plant likewiſe very well known, and is raiſed as the other; indeed it makes a very good Fence, tho' it comes ſhort of the *White*, becauſe it is apt to run more into the Ground, and is not ſo certain of growing; but then the Buſhes are much the beſt and moſt laſting of any for dead Hedges, or to mend Gaps; nor are Cattle ſo apt to crop them as the other: They will grow upon the ſame ſort of Soil as the other, but the richer the Mould is the better they will proſper. See *Fence*, *Hedge*, *Quick-Fence*, or *Set* and *Goats-Thorn*.

The Root of an old *Thorn* is excellent for Boxes and Combs, and curiouſly and naturally wrought. They formerly made Ribs to ſome ſmall Boats with the *White-Thorn*. And if they were planted ſingle and in Standards, they would riſe into large bodied Trees in time, and be of excellent uſe for the Turner, and not inferior to Box. The diſtilled Waters from the Stones or Kernels of the *Haw* or *White-Thorn* reduc'd to Powder, is ſaid to be ſovereign againſt the Stone.

THORN-APPLE, in Latin, *Stramonium*, a Plant that bears large broad Leaves, pointed at top, of a dark green, and faſtned to long Stalks; amidſt theſe riſes a Stem about a Foot and an half high, as big as a Man's Finger, and branching out into ſeveral Boughs, each of which bears a Flower ſhaped like a Pipe, and indented in ſeveral places; in the Cup a chive appears faſtned like a Nail to the lower part of the Flower, which in time becomes a round Fruit garniſh'd with little Points, and divided into Cells full of flat Seed in the Figure of a little Kidney.

This is an annual Plant, ſown thin on Beds in the Month of *March*; and ſince the readieſt way to raiſe it is to ſecure it from the hoary Froſts, care muſt be taken as ſoon as it is up to cover it with Glaſſes, or any covering which will do the buſineſs as well; when it is ſtrong enough to be mov'd, let it be raiſed with the Spade, which is the beſt way, for if it be pull'd by the Roots it will too much retard its growth. The place moſt proper for it is a Border, either of a great or ſmall Parterre, where it makes a handſome Show, as it does likewiſe in Pots: It muſt be carefully watered after it is planted; and this muſt be continued all the Summer till the fall of the Flower.

Others ſay the *Thorn-Apple* is twofold, *viz.* the green, which riſes up with a ſtrong round Stalk four or five Foot high, branched at the Joints with large, dark, green Leaves jagg'd about the edges; having large white Flowers at the Joints; which are ſucceeded by great round thorny Heads, opening, when ripe, into three or four parts, full of flat blackiſh Seed; and the Later differing from the other in ſmallneſs of the Leaves, that are ſmooth, indented on the Edges, and Stalks without Branches; the Flowers are not ſo big but more beautiful, the Heads round, leſs and harder than the other; the Roots of both die in the Winter: The greater kind is common and will grow every where.

THRAVE *of Corn*, in moſt parts of *England*, conſiſts of four Shocks, and each Shock contains ſix Sheaves; tho' in ſome Places they reckon but twelve Sheaves to a *Thrave*.

THROTLING, a Diſtemper in *Black-Cattle*, proceeding from ſome Humours which gather under their Throats, and cauſe the Glands to ſwell to ſo dangerous a manner that they will choak 'em, without ſome ſpeedy Remedy be us'd; and the way is to open theſe Glands, Morning and Evening with a Lancet; then rub the Throat underneath with Laurel Oil and freſh Butter beat together; his Head muſt be wrapt warm and well cover'd, otherwiſe the poor Beaſt will die.

THROUGH-WAX, or *Through-Leaf*, in Latin, *Perfoliata*, a Plant whoſe Leaves are almoſt round tho' pointed at the top, like thoſe of Peaſe, with certain pretty large Veins from the Stalk to the Edges, they ſeem as if they were pierced through the Stems and Branches; and hence it is that the Plant has obtain'd the Name of *Perfoliata*: The Stem is ſlender, ſmooth, round and laden with Branches;

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Branches: It has but one Root, that is hairy enough. It grows amongſt Corn and in Meadows, and bloſſoms in *June*.

The Decoction of this Plant in Wine being drank, is good for *Ruptures* and the falling down of the *Guts*. It is alſo, when apply'd Plaſterwiſe, good for the *Kings-Evil*: the Water diſtill'd from it, as well as the Herb, allays all ſorts of *Inflammations*.

THRUSH, or *Throſtle*, a ſmall Bird, a little bigger than a Lark, generally of a Leaden Colour; but there are ſeveral ſorts of them; as the *Miſletoe-Throſtle*, the *Northern* or *Field-fare*, the *Wind-Throſtle*, the *Woodſong-Throſtle*, the *Heath-Throſtle*, &c. They make hot Pies of *Thruſhes*, in the ſame manner as they do of *Partridge* or *Woodcock-Pies*, which you may ſee. If you roaſt them, let 'em be baſted and ſtrew'd with Bread and Salt, in order to be eaten with Verjuice, Pepper, and a little Orange-Juice, after having rub'd the Diſh with Shalot. Amongſt other Diſhes *Thruſhes* may be put into a Ragoe, in order to which, fry 'em in Lard, with a little Flower, a faggot of fine Herbs, Pepper, Salt, Nutmeg, a little White Wine, and Capers, ſqueezing in ſome Lemon Juice as they are ſerving up to the Table.

For Potage made of *Thruſhes*, let them be likewiſe fry'd in Lard, after they have been drawn, and then boil'd with brown Broth proper for that purpoſe, and which you may ſee under the Article *Broth*; the Liver being alſo fry'd in the ſame Lard, muſt be afterwards pounded and ſtrain'd thro' a Hair-ſieve with the ſame Broth, in order to be put upon the *Thruſhes*, or into the Potage, which are to be dreſs'd and garniſh'd with Muſhrooms.

THUNDER, the quenching of Fire in a Cloud, or an Exhalation hot and dry mix'd with moiſture, carry'd into the middle Region, and there thicken'd and wrap'd in a Cloud: Of this hot Matter, coupled with cold and moiſture, cloſed in the Cloud, grows a Striſe; the Heat beats and breaks out of the ſides of the Clouds with a thundring Noiſe, and the Fire then diſperſed is the Lightning.

Thunder prognoſticates the Weather to follow; for when it Thunders more than it Lightens, it preſages great Winds; but otherwiſe, if it Lightens oftner than it Thunders, great and haſty Showers are likely to ſucceed: Morning Thunder ſignifies Wind, Noon Thunder, Rain; Roaring or diſtant ones, Wind; but cracking and acute Thunders, Winds and Rains.

THYME, in Latin, *Thymus*, from θυμὸς, *Animal Spirit*, becauſe according to the Phyſicians, there is a vertue in this Plant able to repair the Animal Spirits, by means of which we live. There are ſeveral ſorts of this Plant, but not differing almoſt at all from one another; we ſhall deſcribe that only cultivated in our Garden-Borders. It grows very low, ſhooting out ſeveral woody Stems very Branchy and full of little Leaves of an Aſh colour; on the top of theſe Branches grow the Flowers, like little Heads, of a Purple colour; each Flower, according to Mr. *Tournefort*, is a Pipe cut at top into two Lips, of which the uppermoſt is ſtrait, and often divided into ſeveral Parts, that beneath is divided into no more than two. From the Cup of this Flower ariſes a Chive faſtned like a Nail to the hinder part of it, and accompany'd with four ſorts of Embrios, which, in time, become ſo many Seeds, incloſed in a Capſula, which ſerv'd as a Cup to the Flower. As for the uſe of *Tyme* in Gardens, ſee *Edgings*.

Wild-Thyme grows in hot Countries, in barren Places and upon rocky Mountains, more particularly in *Candia*; hence it is called *Thyme of Candia*. It bloſſoms in *June*; ſee *Wild-Thyme*.

Thyme being boiled in Water and Honey, and ſo drank, is good for ſevere Coughs and ſhortneſs of Breath; it promotes Urine, and helps to bring away the After-burden and a dead Child: It helps the *Menſes* and diſſolves Blood clotted in the Body. If you reduce it into a Powder and take three Drams of it in the Spirit of Vinegar, with a little Salt, it will purge away thick Flegm and ſharp and bilious Humours. A Cataplaſm made of *Thyme* boil'd in Wine, is good for the *Sciatica*, and the Ventoſities of the Belly or Womb. The ſmell of *Thyme* is excellent for the Relief of thoſe who are ſubject to the *Falling-ſickneſs*; and to keep them from it, its proper to place its Leaves round about their Beds: The frequent uſe of *Thyme* in Wine or Whey is good for melancholick Perſons.

TIDBITS, or *Dainty-Bits*, in French call'd *Beatilles*, are certain delicious and nice Things that enter into the Compoſition of Tarts, Ragous, and Potages, ſuch as Truffles, Artichoaks, Cocks-Combs, or Pallates, Sweet-Breads, and the like.

TILLAGE, a moving or ſtirring of the Earth, which being perform'd on the top of it, enters to a certain depth and makes the lower and upper parts change place: The Operation, as to Gardening in general is, that hot and dry Earth muſt be till'd in Summer, either a little before or whilſt it Rains, or ſoon after, of where there is a likelihood of more, when it can be done neither too often nor too deep: But it muſt not be perform'd in hot Weather, unleſs water'd preſently after. But moiſt, cold and ſtony Earth, muſt be never till'd in time of Rain, but rather during the greateſt Heat; and as frequent Cultures partly hinder the goodneſs of the Earth from being waſted, by the growth and nouriſhment of ill Plants; ſo in the time that Trees bloſſom, Vines ſhoot, &c. it muſt not be done at all.

But in reſpect of Arable Land, tho' the Spade was anciently uſed as well as the Plow, yet the latter being found more expeditious and convenient, the other has grown out of uſe; of this Land there are reckon'd three ſorts, 1. Such as are claiey, ſtiff, cold and moiſt, which is generally thrice plowed, in the Spring, Summer and at Seed-time, for *Wheat*, and four times for *Barley*, if it be the firſt Grain ſown after long reſting, which in moſt places with us is not uſual; and theſe ploughings and fallowings are very advantageous to the Ground, for hereby it is by degrees laid in ſuch Ridges, as the nature thereof requires; for the more in number, the higher the Ridges, the better they are for *Wheat*, which delights naturally in moiſt Ground, ſo that it be laid dry, and not ſubject to be drown'd and over-glutted with moiſt Years, and it very much prevents blaſting: This is a means likewiſe to make the Land lighter and fitter for the Seed to take Root in, the Clods being apt to diſſolve by being expoſed to the Weather, and often broken by the Plough; as alſo to kill the Weeds, to capacitate it to receive nitrous Dews, and celeſtial Influences; ſeeing they more eaſily coagulate and fix on a light Earth than on a ſad or heavy Lump; and to defend the Corn well from the extreamities of the Weather, eſpecially cold Winds: For the more uneven any piece of Land is, the better it bears ſuch Seaſons; for which reaſon, in the open Champaign, where the Land is dry, and they do not lay up their Ridges,

as

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as in other Places, then it is harrow'd but little, and left as rough as may be, for no other cauſe, but to break the fleering Winds.

But in caſe *Barley* be intended to be firſt ſown therein, after the firſt fallowing, it muſt lie over the Winter, that the Froſt may the better temper it for the Seed-time, when it is to be plowed again; if for Peas or Beans, once fallowing before the Winter ſerves the turn; but if it has a good Sward or Turf upon it, it is more adviſable to denſhire or burn it the Summer before it is ſown, that being the more expeditious and advantageous way; it ſpends the acid moiſture, kills the Weeds, and ſoon brings the Land to a lively fine temper.

Good rich mellow Land, as black Mould, or any other colour, that has lain long for Paſture, till overgrown with Moſs, Weeds, or the like, which will as ſoon grow on rich as on poor Land, are improv'd by plowing, which is not only a Medicine, or cure to them, but raiſes an immediate advantage, and much benefits the Land for the future, in caſe a Crop or two be taken of it at a time, and that it be laid down for Paſture again well ſoiled; or elſe ſown with *St. Foin*, *Clover*, &c. but if not, by ſoiling it only the Year before it be laid down, it may yield good Graſs after the Corn is carried off, and ſo come to a Sward. The hard Land is to be laid in height according as to its inclination either to Moiſture or Drought. New-broken Ground, if it be ſown with Peaſe the firſt Year, ſaves one plowing, and a good part of the Herbage the Summer before; it alſo deſtroys the Weeds, and better prepares the Land for any other Grain.

As for poor and barren Land, the beſt and ſpeedieſt way to reduce it to Tillage, if it has lain long untilled, and has a Sward thereon, either of ſowre Graſs or of Ruſhes, Weeds, or ſuch like, or of healthy Graſs, Fern, or Broom, whereby an evil Juice has been contracted injurious to Vegetation, and withal fertil with terreſtrial Salt, is to burn-heat or denſhire it. But this Caution is to be obſerv'd by the Huſbandman, that he muſt not be too greedy to ſow it often, till the Heart of the Land be drawn out, which then it will eaſily yield, that it muſt lie to reſt many Years after to gain a Sward again, neither muſt the Soil made of the Straw be expended on other Lands, which ill Huſbandry is ſo generally uſed, that it brings an ill name upon this part of Improvement; which if they ſoil'd and laid for Paſture, after two Crops, would yield very good Graſs; or elſe let it be ſown with new Hays, or Graſſes. See *Agriculture*, *Plows of ſeveral ſorts*, and *Ridges*.

TILLS; ſee *Lentils*.

TIMBER; ſee *Felling*, *Pruning*, *Seaſoning*, &c. *of Timber*.

TIMBER-*Meaſure*; Forty three Foot ſolid make a Tun of Timber, and fifty Foot a Load; ſee *Felling of Timber*.

TIMBER-*Trees and Underwood*; ſee *Planting of Timber-Trees and Underwood*, *Coppice*, *Dreſſing and Cleanſing of Wood*, &c.

TIMBER-*Clefts*; an inconvenience that attends green Timber, which is very apt to ſplit or cleave after it is wrought into form, which is a great Eye-ſore in fine Buildings: Now to cloſe the Chops and Clefts this expedient has been found to do well; Anoint and ſupple it with the fat of powder'd Beef, with which it muſt be well ſoak'd, and the chaſm fill'd with a Sponge dip'd into it; this muſt be done twice over. Some Carpenters uſe Greaſe and Saw-duſt mingled together; but the firſt is ſo good a way, that our Author ſays, he had ſeen Wind-ſtock Timber ſo exquiſitely cloſed, as not to be diſcern'd where the Defects were: But remember this muſt be done when the Timber is green.

TIMBRE, or rather *Timmer*, ſays *Guillim*, the Heralds Term for the Creſt, which ſtands in any Atchievement a top of the Helmet.

TIMPANY, a Diſtemper proceeding from abundance of Blood, which uniting with the Seed retain'd in the Womb does by its immoderate Heat change itſelf into ſeveral ſmall pieces of Fleſh, or into one great one. It is perceiv'd when the Body grows lean, the Colour fades, the Stomach fails, the Hypocondras ſwell, the Back pain'd, the Menſes ſtopt, the Breaſt grow big, and the Belly is extended, raiſed, and that nothing can move it.

All theſe Symptoms, at firſt, makes Women ſuſpect they are with Child, but they are undeceiv'd when the term of their Lying-in is paſt, and that the Diſtemper ſtill remains upon them.

Women in the Southern Parts of the World are not only ſubject to *Timpanies*, but alſo to breed Monſters; and if this Diſtemper, after all the real Symptoms of it are known, be neglected, it becomes incurable, and at length cauſes a Dropſy; and therefore to provide againſt ſuch fatal Conſequences, the Patient muſt be preſently bled in the Foot, in caſe ſhe has plenty of Blood, and that her Age and Strength will alſo allow it; after which, a hot and moiſt Regimen muſt be uſed, the hot to open, and the moiſt to ſoften; and to this end Recourſe muſt be had to Medicines that are proper for the Stoppage of the Menſes; and yet theſe here muſt not be neglected.

Take half an Ounce of Euphorbium well pulverized, make Pills thereof with a little of the Syrup of Mugwort, or of its Juice, divide 'em into four parts, a Dram for each Doſe, and take it every Morning faſting; or elſe either make uſe, from time to time, of the Pills of ſimple Hiera, Trochiſks of Myrrh or Agarick, Hermodactil, and Injections made with Mallows, Pellitory, Origan, Calamint, Camomile, Melilot, Roſemary, Sage, Mugwort, Anniſe, and Fennel: You may alſo uſe Baths, to which you may add a good part of the ſaid Herbs; and at your coming out of it, rub your Reins and Belly with Lily and Camomil Oil, or with Gooſe-greaſe. Suppoſitories and Perfumes taken in at the Privy Parts, will very much help to looſen, and at the ſame time, draw it off: The firſt may be prepar'd of a Dram of Iris Powder, half a Dram of Myrrh, twenty Grains of Caſtor and Seed of Rue, and Turpentine as much as is needful. Or elſe take two Ounces of Nutmeg Oil mixt with two Drams of the Powder of Gentian, and with ſome Cotton.

As for the Perfume, you may make uſe of Myrrh, and often uſe *Pulpy Timpany*, an Herb it ſeems ſo called; you may mix therewith a quantity of Vapours or watry Matter, which will increaſe the Accidents and Symptoms, and two other Simples improperly call'd *Timpanies*. Maids as well as marry'd Women, are ſometimes ſubject to a *Dropſy*, *Aſcites*, or *Timpany*, thro' the ſuppreſſion of the Menſes. For the *Aſcites* uſe the ſame Remedies, and moreover Suppoſitories made of white Hellebore, Opoponax, Ox or Bull Gall.

For the *Timpany* the ſame Remedies are uſed as in the *Dropſy*; and if there be occaſion for Suppoſitories, prepare 'em with Rue, Honey, and Niter, or ſome other with Bdellium, Oil of Spike and Mugwort Juice.

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TINCTURE, a Word in Heraldry ſignifying the Colours in an Eſcutcheon, or Coat of Arms.

TIN, called by the Ancients *White-Lead*, a Metal which comes near unto Silver in Colour, but differs very much from it in the figure of its Pores, and in the ſolidity and weight; the name of the Planet *Jupiter* is given to it by Chymiſts, who ſuppoſe that it receives its particular Influence from it. It is a malliable Subſtance, ſulphureous, and very eaſy to put into faſhion. A vertue has been attributed to it againſt the Diſeaſes of the *Liver* and *Matrix*.

But, forasmuch as the beſt *Tin*, and in moſt plenty, is the Product of our own Country, and more particularly in the County of *Cornwal*, and that which contributes much to the increaſe of our Wealth and Power, it will be very proper to ſay ſomething concerning the finding, working, and ordering of it.

The Stones from which *Tin* is wrought, are ſometimes found a foot or two below the ſurface of the Earth, but moſt uſually betwixt two Walls or Rocks, which are commonly of an Iron colour, of little or no affinity with the *Tin*, in a Vein or *Load*, as the Tinners call it, betwixt four and eighteen Inches broad, or thereabouts; ſometimes the Metal is rich and fat, other whiles hungry and ſtarved; and the Pits are forty, fifty, and ſometimes ſixty Fathoms deep and more; but the Load being very rich and good, above that you have ten Fathom from the Graſs, or thereabouts, and a ſtrange cavity below; The *Tin* is for the moſt part incorporated with the Stone, and is found in it; they break every individual Stone, and if there be any Blackneſs in the Stones they *break out well*, as they term it, and this black ſtuff produces their *Tin*.

But tho' this Metal be made for the moſt part of Stones, yet it is ſometimes, as it were, mix'd with a ſmall gravelly Earth, ſometimes white, but for the moſt part red; and it is eaſily ſeperated from this Earth with bare waſhing, but from the Stone not without much ſtamping.

They diſtinguiſh this gravelly *Tin* from that which is gathered from the Stones, and call it *Pryan-Tin*, an hundred Loads of which ſcarcely equals in value fifty of the other.

Another ſort they call *Mundick Ore*, and being mix'd together the *Mundick* may be eaſily known by its glittering, yet ſad Brownneſs wherewith it will ſoon colour your Fingers; but if there is any *Mundick* left in melting the *Tin*, it does much Prejudice, ſeeing it makes it thick and muddy: It ſeems to be a kind of Sulphur: Fire only ſeperates it from the *Tin* and evaporates it into Smoak.

Beſides the forementioned Stones found in *Tin-Mines* and incorporated with the *Tin*, there occurs a *Spar* mix'd alſo with this Metal, as it is commonly with Lead and Copper: It appears frequently of a ſhining whitiſh Subſtance, and cauſes a white Froth upon the Water in waſhing; when it is firſt taken out of the Earth it is ſoft and fattiſh, but ſoon after grows ſomewhat hard. It is ſeldom found growing, but ſticking to the Metal. The Miners call it *White-Spar*, and ſome think it to be the Mother and Nourithment of the Metal: The beſt *Ore* is that which is in Spars, and next to this, that which has a bright Spar in it.

As for the working of the Ore, it is done in this manner; the Stones being beaten, as before, are brought to a Mill call'd the *Stamping-Mill*, which goes by Water, with ſuch Hammers as Paper-Mills have; the Stones are ſo diſperſed that by degrees they are waſhed into a Lattin-Box with Holes, into which the Stampers fall, by which means they are beaten pretty ſmall, and by the Water continually paſſing through the Box, the Ore, through its weight, falls cloſe by the Mill, and thoſe Parts that are not Metalline, which they call *Cauſalty*, are waſhed away by the Water; then they take that which falls cloſe by the Mill, and ſo diſpoſe it in the ſaid Mill, that the Water may drive it once more, to make a better ſeparation of the Cauſalty. In the next place they dry it in a Furnace, on Iron Plates, and then grind it very fine in a *Craſing-Mill*, with Stone, common on the Hills of *Cornwal*; after this they rewaſh it, as before, and then dry it a little, and carry it, laſt of all, thus fitted, to the Furnace, called by them a *Blowing-Houſe*, and there Melt and Caſt it. There ſwims on the Metal, when it runs out of the Furnace, a Scum, which they call *Droſs*, much like to Slag or Droſs of Iron, which being melted down with freſh Ore, runs into Metal. The Cauſalty they throw in heaps upon Banks, which, in ſix or ſeven Years, they fetch over again, and make it worth their labour.

Under this Head of *Tin* we may add a few Lines more concerning *Tin-Works* and *Tin-Stones*: If the *Load of Tin*, as they call it, lies right down, the Tunners follow it ſometimes to forty or fifty fathom deep, and the deeper they ſink the greater they find the Load; but their Labour is ſo hard and tedious that they cannot work above four Hours in a Day; and as they dig their Load ſlopewiſe under the Ground, the Air at length will not yield them Breathing, till they ſink a *Shaft*, that is, a perpendicular Hole down to that place from the top or ſurface of the Earth, and tho' the Light be juſt then over their Heads, yet the Pit is ſtill ſo dark that they are fain to work for the moſt part by Candle-light. In their paſſage under Ground they ſometimes meet with very looſe Earth, and ſometimes extream hard Rocks, whereof now and then a good Workman will be ſcarce able to hew above a Foot in a Week. They now and then meet with great ſtreams of Water, and ſunking Damps that diſorder them.

When the *Tin-Stones* are brought above Ground, they break and mill them, as before; and in caſe the Stuff be moiſt they dry it by the Fire in an Iron Cradle, and after that grind it to a fine Sand, and when it has all the Earth waſh'd from it, it is then call'd *Black-Tin*, which is carry'd to the Blowing-Houſe and melted by a Charcoal Fire, blown by a great pair of Bellows, moved by a Water-Wheel, and then it is coined; but the *Soft Tin* is the moſt worth of the two. A Foot of *Black Tin* is in meaſure two Gallons, but the weight is uncertain, and according to the goodneſs of it. A Foot of good *Moor-Tin*, which is held the beſt, will weigh about eighty pounds; a Foot of the *Mine-Tin*, which is meaner, fifty two pounds; and of the worſt, fifty pounds: And two pounds of good *Black-Tin* being melted will yield a pound of *White-Tin*.

TIN-GLASS. See *Biſmuth*.

TIN-POWDER, a Powder made of this Mineral by melting it in a Crucible, and ſhaking it about in a Box, and there will come off a grey Powder from the out-ſide; what remains muſt be melted again and ſhook about as before, until you have obtain'd what quantity you deſire. This Powder is a celebrated Remedy to deſtroy Worms, and may therefore be given for that intent. The Doſe is from an Ounce and an half to two Ounces. See *Worm-Powder*.

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TIN-WORM, a ſmall *Red-Worm* round and full of Legs, much like a *Hog-Louſe*, which will be creeping in Summer among the Graſs, and poiſons the Beaſt that eats of it, cauſing him ſuddenly to ſwell, ſo that within four and twenty Hours, if he be not remedied, he will die. The Cure is,

1. Take a quantity of *Stale*, and put ſome Salt therein, which mix well together, and give it him, and preſently after chaſe him till he ſcowres, and when he does he will be likely to do well.

2. Some take a good handful of *Herb Robert*, which being chopt ſmall, bruiſed well, and mixt with Ale or Beer, they give him.

3. Others take Earth of *Ant-Hills*, and mixing the ſame with *Vinegar* give it the Beaſt.

TIRING *of a Horſe*, a very incommodious thing to the Rider, whether in Journying, Hunting, or the like; the beſt help for him is to give him warm Wine to drink, and to let him Blood in the Mouth, to ſuffer him to lick up and to ſwallow the ſame; and then if you come where are any Nettles rub his Mouth and Sheath well therewith; after which gently ride him till you come at the reſting place, where ſet him up very warm, and before you go to Bed give him ſix Spoonfuls of *Aqua vitæ*, and as much Provender as he will eat: Next Morning rub his Legs with Sheeps-feet Oil, and it will bring freſh agility into his Limbs. Others let their Horſe Blood in the Neck-Vein, and next day give him a Glyſter, with an Ounce and an half of *Sal Polycreſt*, and the day after make him drink a pound and an half of Oil Olive, keeping him bridled two Hours before, and as long after.

TIT, the Name by which ſome call a little Horſe. There are thoſe who call a Horſe of a midling ſize, and above that of a *Tit*, a *double Tit*.

TLALAMATI, a Plant whoſe Leaves are almoſt round, like thoſe of *Moneywort*, ſtanding three and three together: The Stems are of a purple colour, and creep upon the Ground: The Flowers grow in the form of Ears of Corn, and are of a red Colour: The Seed is ſmall and round, and the Root ſlender, round and fibrous. This Plant grows in the Province of *Mechoacam* in the *Weſt-Indies*.

The *Tlalamati* is of an aſtringent nature, and proper to cure Wounds and to ripen Tumors: It alſo ſtops Vomiting.

TOAD, a Reptil generally loath'd and abhor'd by Mankind, on account of ſome poiſonous Qualities he has; yet however of much uſe in Phyſick: To prepare them for which, there are thoſe who, after they have ran them thro' and thro', dry 'em in ſome airy Place, and ſo keep 'em to be uſed as they have occaſion. Others tie 'em up by the hinder Legs with a Packthread, and let them hang in that manner in a very airy place; where they not only let them remain till they die of themſelves, but alſo till they are quite dry'd up; and then they lay 'em by for uſe.

Toads thus prepar'd being held in the Hand, or put under the Armpit, or behind ones Ear, or laſtly, hung about the Neck, paſs for a Specifick againſt bleeding at the Noſe; and being alſo apply'd to the Navel they ſtop the overflowing of the *Menſes*.

A *Toad* being beat into Powder and apply'd to peſtilential Buboes, or Plague-Sores, draws the malignity out of them: And it does the ſame even by Venerial Buboes: Moreover, the ſame being apply'd to the Reins, and given inwardly in White-Wine, from a Scruple to half a Dram, brings out dropſical Water.

Vanhelmont very much recommends thoſe Amulets which he would have prepar'd with the Powder of dry'd *Toad*, and the Stuff which he diſgorges in dying into a Cup made of Wax, which is plac'd under him as he hangs by the Leg; and he does aſſure us, that theſe Amulets are Specificks, as well to preſerve from, as to cure the *Plague*: He ſays, in fine, That Authors aſcribe all theſe Vertues in a *Toad*, to a Bone, or rather, a Stone, which is ſometimes found in the Heads of thoſe that are very large or very old, call'd a *Toad-Stone*, and in *Latin*, *Bufonites*.

Chymiſts extract a Volatile Salt from a *Toad*, which has admirable Vertues againſt *Dropſies*: They reduce the dry'd *Toad* into a Powder, and uſe it againſt the ſame Maladies. The Doſe taken inwardly is from one Scruple to two; for they apply it alſo outwardly to the Navel, not only for the purpoſes already mention'd, but alſo to provoke Urine.

Tho' a *Toad* has no Teeth, yet he will bite with his Lips: His Urine is venomous, he ſwells to ſquirt it out, when he is purſued. It is alſo ſaid, that his Slaver has a poiſonous Quality: when any one has been touch'd either with his Urine or Slaver, the place ought forthwith to be waſh'd, either with Urine or with Brandy; and the Perſon ought to take inwardly ſome Doſes of the Volatile Salt of a *Toad*, or *Harts-horn*, to prevent the Coagulation of the Blood, or to thin it if it begins to coagulate: It's a Precaution proper to be made uſe of, to the end you may prevent ſuch ill accidents as may happen. But one thing more is to be obſerved, that *Toads* are not ſo much to be fear'd in temperate, as they are in very hot Countries.

TOAD-STONE, a precious Stone like unto a ſmall Bottle, which is hollow on one ſide and ſomewhat rais'd on another; it's of a dark-pale Colour, and ſometimes black, ſometimes white, at other times green, or of divers Colours; but the beſt is the white. This Stone being reduc'd into Powder and taken inwardly, is an excellent Remedy againſt Poiſon. There are a great many who do aſſure us, that thoſe who carry it about them are preſerv'd from all Poiſons; and that if you rub it gently upon the Fleſh of a Perſon, it will diſpel the Swellings caus'd by the biting or ſtinging of venomous Creatures, and draw out the Poiſon.

TOAD-FLAX, and WILD-FLAX, in *Latin*, *Linaria*, Plants of which the laſt is twofold, 1. the *Wild-Flax* with a white Flower, broader leaved than the common Flax, with many white Flowers at the top, lined with purple, whoſe Root will abide many Years; and tho' the Branches die in the Winter, new ones will come up in the Spring. 2. That with a yellow Flower, whoſe Stalks are reddiſh, Flowers yellow, Seeds black, but not ſhining, and Roots durable.

Then for the *Toad-Flax*, it is diſtinguiſhed, 1. Into *Toad-Flax* that is narrow leaved, greeniſh, ſnipt about the edges with ſpiked Flowers, of a ſadder Purple or a pale Violet, with a yellow Spot in the gaping place of the Flower. The Seed is ſmall, flat, and greeniſh, and the Root dies as ſoon as the Seed is ripe. 2. The ſweet Purple, with Leaves lying on the Ground, and a Stalk plentifully furniſh'd with ſweet Flowers of a lighter Purple, the Seeds reddiſh, and the

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Root periſhes. 3. *Toad-Flax* of *Valentia*, bigger ſtalked than the former, with Leaves like ſmall Centory, and yellow Flowers. *Broom Toad-Flax* is buſh-leav'd, riſes up with an upright Stalk, with green Leaves, red Flowers at the Joints, and ſmall blackiſh Seeds.

They bloſſom in *July* and *Auguſt*, and the Seed is ripe ſoon after. Such whoſe Roots abide the Winter are fit to be ſet together; the reſt are to be ſet with Seedlings in ſome place open to the Sun: They come up dry and require but ſmall Attendance.

TOD *of Wool*, a weight containing 28 pounds, or two Stone weight.

TOISE, or *Fathom*, a Meaſure, of which they make three ſorts, *viz.* the *Current Toiſe*, *Square Toiſe*, and the *Cubical Toiſe*.

The *Current Toiſe* is a Meaſure of ſix Feet in length, diſtinguiſh'd by ſmall Nails into Feet, Inches, Lines, *&c.* with which they meaſure the Lengths and Heights of Gardens and Walls, of heaps of Dung, raiſed or tranſported Earths, *&c.* Its commonly made of Wood; there are alſo thoſe that are made of ſmall Iron or Copper Chains: A Foot is twelve Inches, and an Inch is twelve Lines.

A *Square Toiſe* is a Superficies which is a *Toiſe* in Length and Breadth; its Area contains thirty ſix Foot ſquare: It ſerves for meaſuring the ſurface of the Earth and Buildings.

A *Cubical Toiſe* is a Cube which contains ſix Feet every way, *viz.* in Length, Breadth, and Depth, and comprehends two hundred and ſixteen cubical Feet in its ſolidity. The *Cubical Toiſe* is made uſe of to meaſure Earths, as well thoſe that have been dug up and tranſported, as thoſe which have been heap'd up; as alſo Ramparts and Baſtions.

TOISON D'OR, (*French*,) the Term in Heraldry for a Golden Fleece, which is ſometimes born in a Coat of Arms.

TOLU, in Latin, *Tolutanum*, a Balſom of a deep yellowiſh colour, near approaching to red, and of a moſt delicious Smell, much beyond any other Balſom; *Schroder* ſays, it is brought from ſome parts of the *African* Continent, near *Carthage*; but we have it from the *Weſt-Indies*. It firſt flows from the Tree which produces it of the conſiſtence of ordinary *Turpentine*; but with keeping, we find it frequently grow hard enough to be brittle, and it does not ſeem the worſe for being ſo, its Balſamick Parts cohering too cloſely to fly off in the waſte. It is a moſt excellent *Balſamick* and *Reſtorative*, is very good in all decays, particularly of the *Lungs*: It ſoftens and quickens the *Blood*, and cures *Catarrhs* and all *Coughs* from tickling Defluctions: Its healing Vertues alſo extend to the remoteſt Parts, and it is an extraordinary Medicine in *Seminal Weakneſs* and old *Gleets* in both Sexes. In ſhort, there is not a better, pleaſanter, and more efficacious Drug in our Shops, in all the abovementioned Intentions. *Lindanus* and *Sylvius de la Boe* were great admirers of it. The beſt way of giving it is in Pills, or a Solution in ſome ſpirituous *Menſtruum*, for it will not diſſolve its beſt Parts in any other. *Schroder* and *Etmullerus* recommend its external uſe in many Caſes; and ſo have ſeveral others, who have taken notice of it before them; but it is not ſo apply'd in the preſent Practice.

TONGUE, a Part very well known in a Man's Mouth, which ſerves to form Words and to convey Food into the Throat. It's the Principal Organ of the Taſte, and is ſubject to many diſorders.

Thoſe who are troubl'd with a ſwell'd Tongue, it will often hang out of their Mouths, as that of a Dog does when he is dry; they eat with much difficulty, and the Throat is affected thereby: This Evil proceeds either from Superabundance of Blood, or from a wateriſh and ſubtil Flegm, which drenches its Muſcles: If it comes from the Blood it is known by the colour, but if from Flegm, the Tongue is white, the Face pale, and the Mouth drivels perpetually; this diſorder muſt by no means be neglected, tho' it does not ſeem to be of any great importance, for it may bring on ſome other more pernicious Accidents. When the Blood is the cauſe of this Swelling, the Party muſt be bled in the Arm, and under the Tongue, and be cupp'd behind the Neck, after which he muſt be purg'd with *Manna* or Tablets of *Succo roſarum*; or let him uſe Gargles made either of the Juice of Lemon, or Pomgranate, put either into Purſlane or Nightſhade Water; or elſe he may uſe only the Juice of Lettice or Sorrel, with a little Honey or Sugar.

If the Cauſe be Flegm, he muſt have frequent and pretty ſtrong Glyſters adminiſtred, purge often, either with *Manna*, *Agaric* Pills, Syrup of *Roſes*, Tablets of *Citro*, or *Diacarthami*.

For *Ulcers* and *Inflammations* in the Glands of the Tongue, put to a Chopine of the Decoction of old or new Figs, half an Ounce of Allom reduced into Powder, and gargle the Tongue with it; or elſe mix it either with the Juice of Mint, Lemon, or Verjuice: You may take two Drams of Aloes with two Ounces of Honey in half a Setier of White-Wine, or the Decoction of Purſlane, and gargle your Mouth with it.

For the hardneſs of the Glands under the *Tongue*, take a Setier of Water, two Ounces of Honey, and two Spoonfuls of the Juice of Muſtard, with which make a Gargle.

If your *Tongue* be troubled with Puſtles, boil ſome Milk and gargle it therewith, or waſh your Mouth with a Decoction of Quince-ſeed.

Cooks know how to accommodate the *Tongues* of ſeveral Animals, and to make excellent Food of them, and eſpecially *Neats-Tongues*, and thoſe of *Calves*, *Hogs*, or *Sheep*. Which may be ſeen under their reſpective Heads.

TONGUE-GRAFTING, a way of *Grafting* in Roots, and thus perform'd; the Root is cut ſloping about an Inch in length, and the Graft as much, both very ſmooth; then each is cleft an Inch alſo in length, and ſo they are made to enter into one another, inſomuch that the Sap of the Graft may join to that of the Root as much as can be: Lap the jointed part about with a little Hemp or Flax-Hurds, and ſet the Roots ſo grafted into the Ground, about ten or twelve Inches deep, ſo as the Joint may be about four Inches at leaſt cover'd under the Earth, that it may not be bare at any time, but kept moiſt by the Earth: The Root you graft on may be a Piece of the Root of an Apple or Pear-Tree, about ſix Inches in Length; it ſhould not be leſs than the Graft, it may be bigger, but it is beſt when they are both of the ſame ſize.

"Some Years ago, ſaid Mr. *Lewis*, who commu-
"nicated the Method above to the *Royal-Society*,
"I ſow'd a Bed of Apple-Kernels in *March*,
"the Spring following I pluck'd up forty of
"thoſe Seedlings, grown to the thickneſs of a fair
"Graft, I grafted them in the manner of *Tongue-*
"*Grafting*, and planted them again, they all
"grew, and four of 'em bore Fruit to Perfection

"that

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" that Year ; ſo that in a Year and an half, from " an Apple-kernel, I had ripe Fruit: Some of " theſe Trees will now bear two Quarters of " Apples upon a Tree, and are bigger than moſt " of thoſe Trees among which they ſtand ; " which coſt twelve Pence a Tree, when theſe " were Kernels: I conceive, ſays he, that Plums, " Cherries, Apricocks, Peaches, and all ſorts of " Fruit Trees, may be thus raiſed.

TONGUE-HURT, an Injury that befalls a *Horſe* by ſome Accident ; or with a Bit, Halter, or the like: To cure it, ſome boil Water in *Woodbind* Leaves, *Primroſe* Leaves, *Blackberry* Leaves, *Knot-graſs*, with ſome Honey, and put a little Allom to it, and two or three times a Day waſh it with a Clout ti'd upon a Stick, being luke warm ; or elſe, you may take melted *Roſatum* and anoint his Tongue therewith ; But whenever you dreſs either his Tongue or Mouth, be ſure to tye the Horſe up to the Rack an Hour after it: Others take red Honey, the Marrow of powder'd Pork, quick Lime and Pepper, made into fine Powder, of each a like Quantity, boil 'em together till they come to an Ointment, and anoint the Part with it twice a Day. But the particular Receipt is, take half an Ounce of *Arman*, put it into the Fire, till it becomes red hot, then take it out and beat it into a fine Powder, after which take a Saucer full of live Honey, and a Pint of White-Wine, mix and ſteep theſe with the Powder together, and ſo let it boil over the Fire, keeping it ſtirring, then take it off to cool, and ſo waſh the Tongue with it Morning and Evening till it is well.

TOOTH, the hardeſt and whiteſt Bone any Animal has, and a *Tooth* has this in Particular, that it has no *Perioſteum* as the other Bones have: Mens *Teeth* are in number two and thirty, ſixteen in the lower, and as many in the upper Jaw ; every *Tooth* conſiſts of two Parts, *viz.* the Crown and the Root: The Extremity of each Root has a little Hole therein for the Paſſage of the Veſſels : There are three ſorts of *Teeth*, and theſe are the *Fore-teeth*, *Eye-teeth*, and *Grinders*.

The *Fore-teeth*, are four, and ſtand in the fore-part, or middle of the Jaw ; the *Eye-teeth*, are two, and ſtand more to the Cutters, and the Grinders are ten in each Jaw ; theſe are alſo, from their Situation, call'd *Cheek-teeth*.

Teeth are not only of Uſe in aſſiſting us to expreſs what we have a Mind to, but they alſo ſerve for Ornament, and to chew our Food, which deſcends from the Mouth into the Stomach ; they are ſubject to Pains, Ulcers, and Inflammations of the Gums and Jaws, to rot, become bare, ſhake and fall off.

If you would preſerve your *Teeth*, you muſt Drink nothing that is either too hot or too cold, Eat not much Milk-meats, ſugar'd Things, Fat, Turneps, Leeks, and Vinegar ; you muſt waſh 'em in a Morning with the Decoction of the Roots of *Tithymala*, or with Wine wherein the Leaves of *Provence* Roſes have been boil'd, or the Leaves of Myrrh, Sage, or Lemon-peel ; or elſe rub your *Teeth* with the Aſhes of Tobacco, or burnt Allom mix'd with a little Honey, or with Coral, dry'd Bone, or Pumice-ſtone reduced into Powder, or with *Sal Gem*, or common Salt.

To prevent the loſing of your *Teeth*, take ſome Tobacco-Roots, pound 'em well in a Mortar, ſteep a Linnen-cloth in the Juice that comes from the Roots, and rub your *Teeth* and Gums therewith : You may alſo put Tobacco-leaves, into the hollow Part, after you have bruiſed it a little between your Hands.

To faſten looſe *Teeth*, take ſome of the green Leaves of a Plum-tree, or Roſemary, boil'd in thick Wine or Vinegar, waſh your Mouth with this Liquor very hot, and repeat it often.

1. To faſten the *Teeth*, and preſerve the Gums, take a Dram of Allom, two Drams of *Bole Armoniack*, half a Dram of Myrrh, and a Pint or more of Claret ; reduce the three firſt Ingredients into a fine Powder, and put this Powder together with the Wine into a Glaſs-bottle, ſtir it ſometimes, and daily waſh your *Teeth* and Gums with this Liquor.

2. Take ſome Frankincenſe, and receive the Smoak of it through a Funnel, the end of which you are to place upon the Tooth.

To cloſe up the Gums and the *Teeth*, that are looſe, take ſome Earth-Worms, calcin'd, with which rub your *Teeth* or elſe a Calf's Liver dry'd in a Oven and reduced to Powder, adding an equal Quantity of Honey to it, and bring the whole into the Conſiſtence of an Opiate.

To clean the *Teeth*, and bring on the Fleſh about 'em, take Dragons Blood, and three Ounces of Cinnamon, and two Ounces of calcin'd Allom, reduce the whole into a fine Powder, and every other Day take care to rub your *Teeth* with it.

The way to whiten the *Teeth* is, to dip a bit of Cloth into ſome ſquilitic Vinegar, and rub the *Teeth* and Gums therewith ; for beſides the whitening of them, it will alſo faſten and ſtrengthen the Roots, and ſweeten the Breath.

Another way to whiten the *Teeth*, is to take Roſe-water, Syrup of Roſes, white Honey, Plantain Water, of each half an Ounce ; and four Ounces of the Spirit of Vitriol ; you muſt mix the whole well together, and with a Linnen Cloth rub your *Teeth* with the ſame Stuff, and waſh 'em with Roſe and Plantain Water, an equal Quantity.

To prepare a Water to whiten the *Teeth* with, take Allom, Sal Niter, and common Salt, one Pound, three Drams of Borage, and ſome Allom Water, mix the whole and put it in a Glaſs Alembec to be diſtill'd over a ſmall Fire ; to uſe it you muſt take a Liquoriſh Stick, or ſome Wood, and ſteep it in this Water, to which you may add a little Roſe Honey.

If your *Teeth* happens to be ſet on Edge, you muſt eat Cheeſe made of Goats Milk, Purſlain or Sorrel.

To help Children to breed *Teeth* without Pain.

1. Take the Head of a Hare, that has been boil'd or roaſted, it ſignifies not which, take out the Brains and mixing the ſame with a little Honey and Butter, rub the Child's Gums frequently therewith.

2. Take a Cock, and with your Sciſſers cut off a little of his Comb, and with the Blood that iſſues out, rub the Child's Gums once or twice : Its an appoved Remedy.

The *Tooth-Ach* is a moſt violent Pain, which ſometimes is the fore-runner of ſome other Pains : They are cauſed either by the Repletion of the whole Body, or only by the Vapours of the Stomach, cold Air, Blow or Wound, drinking ſuch things as are either extreamly Cold or extreamly Hot

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Hot, or the Corruption of the *Teeth* themselves, wherein a Worm may have been Bred.

It's a good Sign when the Gums or Cheeks are swell'd; and if the Humour which occasion'd the Pain, is hot, it will be sooner cur'd, than if it be cold.

TOOTH-ACH Pain in or about the Teeth, for which the following Remedies are used.

1. Take some new Cotten, steep it in the Oil of St. *Johnswort*, put it into the Ear on that side where the Pain is felt.

2. Take three or four Cantharides, beat 'em in a Mortar with as much Leaven as a Bean, and half as much Mustard, and some strong Vinegar, mix the whole well together, and make a Plaister thereof that is moist enough, which apply behind the Ear on that side where the Pain is: The Plaster *Tacambaca* heads is also very Sovereign by putting it to the Artery on the Side where the Pain is.

3. Take some Cresses, boil 'em in strong Vinegar, and when they are become pretty soft and pliable by Vertue of the boiling, take the Cresses in your Hand, form 'em as it were into the shape of small Spoons, which you are to put to the *Tooth*, let the same be often chang'd, and this will bring Flegm, which will Cure the Pain.

4. Take an handful of Sage, and as much of Rosemary, boil 'em in a good quantity of strong Vinegar, and having made a Flint red hot in the Fire, put it into the Pot with the Herbs, and then apply a Funnel to the Pot, and receive upon the Tooth all the Fume that comes out; then take a little of these Herbs, and applying it to the pain'd side, keep it on with a piece of Linnen, and then go to Bed.

5. Take some of the essence of Clove, and put a drop of it into the *Tooth* that akes; a drop of the essence of Thyme will have the same Effect: The Root of Pellitory apply'd to the *Tooth* will bring away some watery Humour, which will very much relieve the part.

6. Take the Roots of Angelica, Grain of Paradice, otherwise call'd Cardamomum, the Root of Maisterwort, half an Ounce, or there abouts; Clove, Cinnamon, Pellitory; of the last four Ounces and an half, and long Pepper about two Drams; the whole being pulverized and sifted, it must be incorporated with Rose Honey, make it into an Opiate, and putting in about the Bigness of a peaſe, it will cause a Defluxion of clear Water to proceed from the Mouth, and ease the Patient.

7. Take some Gum Elemi, the Gum Tacamahaca, fine Mastick, resin'd Pitch, of each an equal Quantity, pound and put 'em to be melted all together, in an earthen or some other Pot, add thereto about the weight of a Crown Piece of Opium; take it off the Fire, and roll it so as to form it into a Plaister, which must be apply'd to the Temple on the side where the Pain lies; but it must be warm'd when apply'd, and the Pain will go off presently.

8. You must in time of Harvest, cut the Root of the Garden Mulberry Trees, save the Juice that comes out of it, and keep it to be apply'd to your aching Teeth; it will presently allay the Pain.

9. Take some Crumb of Bread and Milk, and making a Poultis thereof apply it to the Cheek.

10. Take and pound the Herb call'd Grounsel, put it into the Ear on the aching side, and it will at the same time allay the Pain; it will cause a small swelling in the Ear, which will dissipate the Defluxions, and for want of this Herb, put in two or three Drops of cold Water; you must put into the bottom of the Ear two or three Drops of the Juice squeezed out of the Herb.

11. Take some of the best Spirit of Wine, which has been extracted three or four times, and rub the Ears and Temples with it: If the Pains are caused by Worms that breed in the rotten Teeth, you must put some Cotton dipt in the Spirit of Vitriol into the *Tooth*, and the Pain ceases.

12. Take some of the Seed of Leeks, and red Wax, make Pills in which you are to inclose the Seeds, heat an Iron Peel in the Fire, put the Pills upon it, and let the Fume by the means of a Funnel be convey'd into the Mouth.

13. Take twelve Drams of *Venice* Turpentine, four Drams of Gum Elemi, three Drams of Rosin, long Aristolochia one Dram, and the same quantity of Dragons Blood: Make a Plaister of them to be apply'd to the Temples.

14. Take the Roots of the stinging red Nettle, and the small red and pricking Nettle, apply the same to the aching *Tooth*, it will remove the Pain.

15. Take some Spirit of Wine, and melt or dissolve therein a bit of Camphire, which will swim on the top of the Spirit like Oil; take some drops thereof and apply it to the *Tooth*, it will presently ease it.

16. Take a pot of Vinegar, into which put an handful of green or dry Betony, and a spoonful of common Honey; boil the whole till it is reduced into three Quarts, cover the Pot well, put half a spoonful of the Liquor into your Mouth and hold it there for some time.

17. Take Dragons Blood and Masticane to the quantity of a Peaſe, which must be well pounded, and a pinch of Mustard Seed also well pounded, the white of an Egg well beaten, mix therewith a sufficient quantity of a certain Powder wherewith to make a Plaister, and applying the same to the Temple, it will have its due Effect.

18. Take two Ounces of Guaiacum, an Ounce of Pomgranate Bark, half an Ounce of Pomegranate Flowers, a quarter of an Ounce of Cloves, and an Ounce of Salt Petre refin'd; this Salt Petre being dissolved, suffer the whole to be infused for two or three Hours, in about three Pints of spring Water; then let the Water be strain'd for use; take a mouthful of it, which keep a good while in your Mouth; and you must rinse your Mouth with it every Evening: This Water allays the Pain, fastens the *Teeth*, and hinders the Gums to corrupt or rot.

19. Take some Vinegar, a little Salt, Powder of Sage Leaf dry'd upon a hot Quoit, put both into the Vinegar, in a Vessel that is well cover'd, where after it has remain'd for some time, take some green Sage, steep it in the same Vinegar, rub the *Teeth* therewith and rince 'em with the Vinegar.

20. Chew some Sage Leaves, or Rosemary, or something else that will make you Spit, take care to hold down your Head; and letting the Water run out, the Defluxion and Pain will be gone together: The Root of Pellitory being apply'd to the *Tooth*, and moved up and down in the Mouth will yet more readily do it; or else let it be put into half a Glass or Glass of Wine, and boil it upon the Fire, or in a Porringer upon a chafing Dish; and wash your Mouth therewith: This Root may serve divers time.

21. Take

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21. Take an equal Quantity of Wormwood and Cummin, let 'em be well pounded in a Mortar, then fry 'em with Hogs Lard, and making a Plaister of this Stuff apply it to your swell'd Cheeks.

22. To fasten your *Teeth*, take an handful of Sage and boil it in a good Quantity of red Wine, and then gargle and rince your Mouth therewith.

23. Take Allom, Dragons Blood, Rosemary Leaves, and Sage Leaves, of each one Ounce, put the whole into about a Pint and an half of White Wine Vinegar, and boil it over a gentle Fire, till two thirds of it is consum'd; then suffer it to cool, and when it is cold, strain it thro' a Linnen Cloth; and put it up into a glass Bottle well stop'd; and when you would use it, dip a white linnen Cloth in it and rub your *Teeth* and Gums therewith, not above once or twice in a Month at most, for the Gums will grow and come on too fast.

TOPICK, a Term in Medicine, signifying that which is made use of in outward Applications, and that can seldom be with safety comply'd with inwardly.

TOPPING *of Wood*; see *Fuel-Wood*.

TORCE, a Term in Heraldry for a *Wreath*, which see.

TORCH-THISTLE, or *Cereus*, a succulent Plant very different from any other Tribe, in that it never bears any Leaves; there have been seven Sorts of them cultivated in *England*, without reckoning those other Sorts of *Torch* like Plants, which have milk Juice, and are reckon'd of the Euphorbium Race: It seems *Torch-Thistles* grew naturally no where but in *America*; there are two Sorts of them, some creeping upon the Ground, and the other growing upright to a great Height without support: The creeping Kinds are more inclining to branch than the others, and take Root easily as they run upon the Ground: The Branches of the creeping Kinds are differently shaped; the one sort pretty common in our own Country, has triangular Branches, and the other has its Sprouts divided into six or seven Angles; both these have the Edges of their Angles adorn'd with small tender Spires, set together in the form of Stars; the Flowers of the first our Author has not yet seen, but the latter has been blossom'd in *England*, which yet perhaps it would not have done without an Accident: A large Plant of it that stood in the Neighbourhood of a plaister'd Wall, struck its Root into it, and soon after dying, at its first Root, it remain'd sometime nourish'd by the Wall only, and in that Condition set for flowering; the Blossoms were very large, radiated somewhat like the Sun-flower; many of the Petals were of a yellow Colour, with some few towards the middle of a fair white: This Flower stood upon the summit of the Fruit, and when it open'd it was extreamly well scented, but soon decay'd. Whoever considers that this Plant grows naturally upon Rocks, will not wonder at its flowering when it grew in Lime-mortar, which comes the nearest to a rocky Soil of any we can compose.

Our Author therefore thought it most advisable to Plant both these creeping Sorts of *Torch-Thistles* in Rubbish of old Walls mix'd with about one third of sandy Soil, and some small Pieces of Free-stone among it; for this Mixture will keep the Roots dry, and grow hard as a Rock, after it has been well water'd: These are both raised from Cuttings planted in this Mixture, between *May* and the end of *July*; but we must first observe, that they lye in the Sun a Day or two after they are Cut, to heal their Wounds, and not put them into the Ground before they are dry'd, which must likewise be done with all cuttings of suculent Plants: Plant these upon a little Hill in the middle of a Pot, for they can hardly endure Water; let them after planting stand Abroad for twenty Days to take Root before they are put into the *hot Bed*, for they will else be apt to shrink; and at first putting them in Pots Water them to settle the Earth, but with this Caution, that it be done when the Sun has Power enough to dry and harden the Mixture they are planted in; they may now and then be gently refresh'd during the Summer, but else no waterings from the middle of *September* till *May*: Some have planted them in light sandy Soil, and they have shot well in the Summer, but would seldom live till the Spring: Keep 'em as dry as possible in the Winter, and let them have the open Air, especially after Rain, in the Summer, as much as you can give them; for it is what they chiefly feed upon, as may be known, by their putting out long Fibres from their Branches in such Seasons: This sort of Plant, which comes from those Parts of *America* neat the Line, are not so hardy as Aloes, and therefore should be kept more in the House and set in the warmest Places.

The *great* or *upright Kinds*, have generally much larger Stems or Branches than the others, and the *Spines* upon their Edges very strong, which are various in their Length and Colour, as the Plants they belong to are different, and the several Kinds of this Plant, likewise differ in their Colour and numbers of *Ribs* or *Angles*; the upright Sorts never offer to put any Branches, as long as their Stem can preserve its top from Damage; but as soon as that is cropt or injured, then they commonly put forth fresh Shoots, near the Place where it was cut or broke off, about three or four in number which grow upright: Sometimes the *great upright Torch-Thistle* will continue growing in one Stem, till it be near twenty Foot high, without putting out any Buds but those Blossoms: The Flowers are radiated with whitish Petals, which do not open till the Fruit upon which they stand seems to be full grown: This Kind, as well as the others of this Tribe, is easily raised from Cuttings planted in any of the Summer Months, but best in *May*, to cut a Stem of any of them into Pieces of six or seven Inches long, and let them lye in the Sun till their Wounds are dry; every cutting will soon take Root, if they be set in parts of light Earth, and kept pretty dry till they begin to Shoot; and then some of the Mixture prepar'd for the creeping Kinds should be put to their Roots, and as much of the light Earth as possible taken away; the Reason given why this Mixture is not at first chosen to Plant them in, is because the Roots will more readily form themselves in the other Earth: When these Plants begin to grow, they will put out little Buttons near the tops, which will afterwards form so many Stems, except only that cutting, which was the running top of the Plant, that will shoot upright: When the little Stems are about four or five Inches long they may be cut, and after drying in the Sun, be planted like others.

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Nothing more can be ſaid of theſe Plants, than what has been done of the creeping Kinds, unleſs that that which is called the *great upright Torch-Thiſtle* is eaſily preſerved in any Green-houſe, and is not ſo hard to be kept as the others; that is, it will thrive better in a plain ſandy Soil, than in the Mixture preſcrib'd for the others of this Tribe, and will bear more Water in the Summer: We do not find any medicinal Vertue aſcribed to theſe ſorts of Plants.

TORMENTIL, or *Setfoil*, in Latin, *Tormentilla* or *Heptaphyllon*, a Plant of which there are two ſorts, and yet without any other difference than that one has larger Leaves and a thicker Root than the other; the *Tormentil* is a ſmall Plant, whoſe Leaves are narrower than thoſe of *Cinquefoil*, and longer, and are indented round about: The Root is ſhort and as it were of a heap, and of a red Colour, its ſmall Stems are of a dark Red and ſlender; the Flowers are Yellow like thoſe of *Cinquefoil*.

This Plant grows on Mountains, Hills, and in graſſy and moiſt Fields, and flouriſhes all the Summer long.

Tormentil has the ſame Vertues as *Biſtort*, the Decoction of its Leaves being drank, and the Leaves themſelves being apply'd to the Belly and Kidneys, hinder Women to Miſcarry: Being taken with the Juice of *Plaintain*, they are good for thoſe who cannot hold their Water: Being reduced in Powder, they will ſtop the Bleeding of Wounds: The Decoction and diſtilled Water of this Plant is a Remedy againſt all ſorts of Poiſon, and againſt Worms in Children: The Root being reduced into Powder, will ſtop Vomiting and Spitting of Blood.

Some will have it, that this Plant has got the Name of *Tormentil*, becauſe the Powder or Decoction of its Root allays the *Torment* and raging Pain of the Teeth; beſides which it is a ſingular Remedy againſt the Plague, and for all bloody Fluxes, whether upwards or downwards, and for all Vomitings, whether taken inwardly or apply'd outwardly, whether taken in Subſtance or diſtill'd.

TOASTS, pieces of Bread, uſually heated and made brown before the Fire, they may be ſerv'd, beſide the common Uſes, up to Table, both on Fleſh and other Days, and are very frequently uſed: For Fleſh Days, you may boil Veal Kidneys, chop'd very ſmall, with Chervil, Salt, Sugar, Cinnamon; and the Yolk of an Egg, may be laid upon the Toaſts of Bread, and ſtrew'd with other Bread, or elſe neatly Iced over.

For *Wood-cock-toaſts*, let the Fleſh and Entrails of the Wood-cocks be likewiſe cut ſmall, except the Gizzard, and ſeaſon'd with white Pepper, Salt, and melted Lard: When all is well mingled together, the *Toaſts* may be made, and bak'd in a Pie-pan over a gentle Fire; they ought to be ſerv'd up without Sugar, only with Mutton Gravy, and Orange Juice, or with a Shallot.

Toaſts of the like nature, may alſo be made with Capons Liver fry'd in pounded Lard, three or four Muſhrooms, fine Herbs, and the uſual ſeaſoning Ingredients.

For Fiſh Days, the *Toaſts* are generally prepar'd with Butter, Oil of Olives, or Hypocras; which manner of dreſſing is ſo eaſy and ſo well known, that it does not deſerve any longer to be inſiſted upon.

TOURTE or *Pan-pie*, in general a Pie bak'd in a Pan, of which there are ſeveral Sorts: The *French* Name of *Tourte*, is taken from the Word *Tourtiere*, or baking Pan; there are two ſorts of *Tourtes*, or Pies, as well as of ſtanding Pies, both for Fleſh Days, and thoſe of more Abſtinence, *viz.* one ſort for ſide Diſhes, and the other for Intermeſſes; ſome of the firſt have been already deſcrib'd, particularly *Chicken* and *Pidgeon Tourtes*, under *Chickens* and *Pidgeon*; ſo alſo for the Intermeſſes, have *Almond-Pan-Pies*, ſome *Fiſh-Pan-Pies*, and others, under the Heads that make the chief Ingredients: We ſhall proceed here to explain the moſt conſiderable of thoſe that remain.

For a *Quail Tourte* or *Pan-Pie*; when you have well cleanſed and truſs'd your *Quails*, put 'em into a Pan-Pie, made of beaten Paſte, ſeaſon'd with Pepper, Salt, and a Bunch of Herbs; you muſt fill this Pie alſo with Veal Sweet-breads, Muſhrooms, Truſhes cut into Pieces, pounded or melted Lard, underneath the *Quails*, and Beef-Suet, you may then cover it with a Lid, and bake it for the ſpace of two Hours: Some Lemon Juice muſt be ſqueez'd in as you ſerve it up hot.

To make a *Tourte after the* Spaniſh *way for a ſide Diſh*; take Quails, Pidgeons, Mauviettes, or Ortolans, that is, any one of theſe Sorts, provided they be all ſmall and tender Fowls: For Example, if they are Pidgeons, when they have been well truſs'd, you muſt make a Farce of a little Marrow, Muſhrooms, Truffles, a little Piece of par-boil'd Bacon, all well ſeaſon'd with Spice, and fine Herbs of all Sorts: The Pidgeons muſt be only ſlit on the Back, to let in the Farce; and if you diſcern 'em to be ſomewhat tough, ſcald 'em a little before they are truſs'd.

In the mean while, let ſome Veal Sweet-breads, Muſhrooms, Cocks-combs, and Artichoke-bottoms, be cut into quarters, to be well ſeaſon'd, and ſtew'd a part, while the Paſte is making, with Water, Flower, the Yolk of an Egg, a little Salt and Butter, but it muſt not be too ſtiff; ſet it by a little, beat it with a rolling Pin, reduce it into eight Parts, according to the Bigneſs of your baking-Pan; take four of theſe eight Pieces of Paſte for the bottom Cruſt, roll out every Piece almoſt as thin as Paper; rub the outſide of the Pie-Pan with Butter, or Lard, and having put one piece of Paſte therein, waſh it over with melted Lard, to the end that another may be laid upon it, and ſo of the reſt: You may then ſet the Pidgeons, or other ſmall Fowls in order, with the Ragoe and cover 'em with thin ſlices of Bacon; the next thing is to take the four pieces of Paſte that were left for the Lid, let them be order'd in the ſame manner as thoſe for the bottom Cruſts; that is, waſh 'em with Lard, before they are laid upon one another; the Pie being thus cover'd, muſt be waſh'd over again on the top, and ſet in the Oven, taking Care it be not of two brown a Colour; when it is bak'd, let it be dreſs'd in a Diſh or Plate, take off the Lid and Bards of Bacon, pour in a good white Cullis, or one of Muſhrooms, according to the nature of the Fowls, and let all be ſerv'd up hot.

The next is a *Tourte of a Capons Breaſt, for an Inter-meſs*; for which take the Breaſt of a Capon or Pullet, and pound it in a Mortar, with a little grated Lemon-peel, a March-pane, the Yolks of three or four Eggs, Orange-flower Water, and a little beaten Cinnamon, all well thickned:

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ned: Spread this Mixture upon a Piece of beaten Paſte roll'd out for the bottom Cruſt, and let the Pie be bak'd without the Lid: Then Ice it over with fine Sugar, and cauſing the Cover of a Pan-pie to be heated very hot, lay it upon the Pie to give it a Colour, adding a little ſweet Water and Lemon Juice, when it is ready to be brought to Table.

You may make another Pan-pie of a *Capons Breaſt*, and therefore take a raw one, and let it be minced with as much Marrow or Beef-Sewet; then let your Pie be made of beaten Paſte; and ſtuff the Intervals with Muſhrooms, Truffles, Cocks-Combs, Veal-Sweet-Breads, a little pounded Lard, Pepper, Salt, and Nutmeg, cover it with a Lid of the ſame Paſte, waſh'd over, and bake it for an Hour and an half; and laſtly, put into it at the Inſtant of ſerving it up, ſome Piſtachoes, with Mutton Gravy, and Lemon Juice, and let it be ſet off with little Tarts or ſome other kind of Garniture.

In a *Pan-pie of Capons Livers*, the Livers muſt be ſcalded in Water, and afterwards laid in order in a Pan-pie upon fine Paſte, with chopt Muſhrooms, fine Herbs, Chibbol and pounded Lard, ſeaſon'd with Pepper, Salt, Nutmeg, and a piece of green Lemon: In the next place cover the Pie with a piece of the ſame Paſte, waſh it over, and let it bake a full Hour: In the Interim take one of the Livers that were reſerv'd, let it be fry'd in a little Lard and Flower; pound alſo and ſtrain it thro' a Hair Sieve, with Mutton Gravy and Lemon Juice, after having rubb'd the bottom of the Diſh with a Shallot: In the laſt place, let all be put into the Pie, as it is ſerving up hot to the Table.

For a *Gammon Tourte* or *Pan-pie*, you muſt cut a good piece of Gammon into ſmall Slices, and lay 'em in order in the Pie-pan, upon a piece of fine Paſte, with Herbs chopt ſmall, Pepper, Cinnamon, Nutmeg, freſh Butter, and a Bay-Leaf; cover and waſh it over as the former, and ſet it into the Oven for half an Hour only: When it is baked, ſome Mutton Gravy muſt be put into it, with Lemon Juice and a Shallot.

If you think fit, the Gammon may be minced to make a Pie of the like Nature, adding Sugar, Cinnamon, white Pepper, candy'd Lemon Peel, and a little pounded Lard; when it is dreſs'd and bak'd as before, Lemon Juice and Sugar, muſt be put into it, in order to be convey'd to the Table.

Thoſe who make a *Tourte of Sheeps Tongues*, muſt cut the Tongues into Slices, which they may put into a Pie-pan, with candy'd Lemon Peels, Currans, Dates, Pepper, Salt, Sugar, Cinnamon, two pounded Macaroons, ſome melted Lard, and a piece of green Lemon; let them cover the Pie with a Lid waſh'd over, and ſuffer it to bake for an Hour: They muſt put into it ſome Lemon Juice, Sugar, and ſweet Water, juſt before you ſerve it up to Table.

A *Pan-pie of a Neats Tongue* muſt be order'd thus; when you have cut a ſalted Tongue into very thin Slices, as the former, lay it upon a piece of Paſte, in a Pie-pan, ſeaſon'd with Cinnamon, Pepper, Sugar, and melted Lard: Then cover it with a Lid of the ſame Paſte, and when it is half bak'd, that is about half an Hour after it was ſet in the Oven, pour in half a Glaſs of good Wine; bake it afterwards outright, and as it is ſerving up, put ſome Sugar into it, with Lemon Juice, and Pomegranate Kernels.

To make a *Tourte of Veal Sweet-Breads*, when you have ſcalded 'em in very hot Water, let 'em be put into a fine Paſte with ſmall Muſhrooms, Truffles, Pepper, Salt, Nutmeg, green Lemon, and pounded Lard; then covering the Pie with a Lid of the ſame Paſte, waſh it over, and ſet it into the Oven for an Hour; when it is bak'd, pour in ſome Veal or Mutton Gravy, adding Piſtachoes, and Lemon Juice, a little before it is brought up to Table.

If you would have a *Tourte of Beatils*, or Tid-Bits, when they are well cleanſed in hot Water, put 'em into a Pan-pie, with Muſhrooms, Truffles, Veal Sweet-Breads, Artichoak-bottoms, and Beef-Marrow; all muſt be well ſeaſon'd with Pepper, Salt, Nutmeg, a bunch of Herbs, and pounded or melted Lard: You muſt cover it with a Lid, and waſh it over as the others, and when it has been baked about two Hours, in an Oven moderately heated, pour ſome Mutton Gravy into it, with Lemon Juice, in order to be ſerv'd up.

A *Tourte of Veal Kidneys*, may be made two ſeveral ways: Firſt chop the Kidneys ſmall with a little Lard, ſeaſon'd with Pepper, Salt, Nutmeg, Cinnamon, Chibbols, fine Herbs, Muſhrooms, and Veal Sweet-Breads: The Pie being thus made of beaten Paſte, muſt be cover'd and bak'd as before, during a full Hour.

As for the other Ways, the Kidneys muſt be boil'd, minc'd, and in like manner put between two Pieces of fine Paſte, with Sugar, Cinnamon, Lemon Peel, Dates, a little Butter, two Macaroons, and other neceſſary ſeaſoning Ingredients; this ſort of Pie muſt be baked three quarters of an Hour, and you muſt put into it ſome Lemon Juice, Sugar, and Orange-flower-Water, when ready to be ſerv'd up.

There are *Tourtes* made of *Butter*, *Lard*, and *Marrow*, in this manner; for the *Butter Pan-pie*, you muſt take very freſh Butter, to the Quantity of eight Ounces, according to the Bigneſs of your Pie; it muſt be refin'd and well clear'd from the Scum, adding a little chopt Marrow, if the Entertainment be for a Fleſh Day, otherwiſe it is to be omitted; the Butter being thus refin'd, muſt be taken off from the Fire, and ſet by for ſome time; then you are to break three new laid Eggs, of which take the Whites and make ſome Snow, into which you are to put fine Sugar, the Yolks of four Eggs, candy'd Lemon Peel cut very ſmall, green Lemon Peel grated, and a little Orange-flower-Water, all proportionably beaten: The Butter muſt be pour'd into the ſame Farce, and all well whipt together; ſome fine Paſte being provided in the mean time, roll out a piece very thin, and lay it on the Pie-pan that is a little butter'd, and ſhape the ſides of the Pie with the point of a Knife; the Farce being afterwards put into it, bake it with a little Fire upon the top, only in the middle of the Pie-pan, leſt it ſhould take too brown a Colour, that you may know when theſe ſorts of Pies are ſufficiently bak'd, it is neceſſary to obſerve, whether they are ready to ſlip off from the baking Pan; and before they are ſerv'd up, ſtrew 'em with fine Sugar, and Ice them over with a red hot Fire-ſhovel: They may be garniſh'd with Riſſoles, Apple-Fritters, or any thing elſe of the like nature.

The *Lard Pan-pie*, is prepar'd after the ſame manner, only you muſt uſe fry'd Lard inſtead of Butter, and take Care that it has not the leaſt ill

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Taſte, and that the Eggs be always newly laid; if the Pies are large, a greater quantity of Eggs muſt be uſed.

As for the *Marrow Pan-pie*, it may alſo be made as the former, that is, when the Marrow is refin'd or well melted, beat the Eggs in the ſame Manner, and the Lemon Peels, and the other Ingredients muſt be added: Some pound the Marrow, Sugar, and Lemon-Peel all together, with a little Flower and Orange-flower Water: Then afterwards whip the Whites of the Eggs, with three or four Yolks, and mingle them with the reſt in a Mortar: However, a fine Paſte ought to be made, as for the other Pies, and it is no great matter how different the ways of making them may be, provided they tend to the producing of the ſame good Effect.

For a *Sugar'd Pan-pie*, for an *Inter-meſs*; take five or ſix Biſkets, Marchpanes, or Macaroons, with Sugar, and the Yolks of four or five Eggs; let them be pounded in a Mortar, with a little Orange-flower Water, and let the whole be laid on a Puff-Paſte; bake the Pie with a gentle Fire, and Ice it over, till it aſſumes a fine Colour.

To order an *Artichoke Tourte* or Pan-pie, when the Bottoms of the Artichokes are well boil'd, and become very White, put 'em into a Pie, with fine Herbs, Chibbols chopt ſmall, Pepper, Salt, Butter, and Nutmeg; let the Pie be cover'd with a Lid, and pour a white Sauce into it, with a little Vinegar, when ready to be ſerv'd up.

Another way is, to pound the Artichoke Bottoms, and to ſtrain them thro' a Sieve, with melted Butter, or Lard, to make it as it were a kind of Cream; add the Yolks of two Eggs raw, with Nutmeg and Salt; put all into a very fine thin Paſte, and when bak'd, ſerve it up with Mutton Gravy, and Lemon Juice.

You may alſo put a pounded Macaroon into the Artichoke Cream, with Sugar, Cinnamon, candy'd Lemon Peel, a little Milk Cream and Salt: this Pie may be made without a Lid, but it muſt be iced over with Sugar and Orange-flower Water, before it is brought to Table.

The way to make an *Aſparagus Pan-pie*, is to cut the tender Parts of the Aſparagus, and to reſerve the Tops for garniſhing; in the next place, they muſt be ſcalded in Water, and dreſs'd in a Pie, with melted Lard, Marrow, or Butter, fine Herbs, Chibbols, Pepper, Salt, and Nutmeg; you ſhould cover this Pie with a Lid, and when it is bak'd, you may put ſome Cream, or Mutton Gravy, with the Yolk of an Egg, into it.

In forming a *Spinage Tourte*, the Spinage Leaves muſt be ſcalded in Water, or elſe ſtew'd in an earthen Pot, with half a Glaſs of white Wine, to take away their Crudity; as ſoon as the Wine is conſum'd, drain the Spinage, chop 'em very ſmall and ſeaſon them with a little Salt, Cinnamon, Sugar, Lemon Peel, two Macaroons, and ſweet Butter, this done, put them into fine Paſte, and cover them with ſlices of cut Paſtry Work, adding ſome Sugar and Orange-flower Water, as it is ſerving up.

For a *Truffle Pan-pie*, when the Truffles are cut into ſlices, cauſe the Skin to be well peel'd off, that they may be laid in order, on a piece of fine Paſte roll'd out for the bottom Cruſt; then fry a little Flower in Butter, with fine Herbs chopt ſmall and a whole Chibbol, and put all into the Pie, ſeaſon'd with Pepper, Salt, and Nutmeg; they do not uſually cover this ſort of Pies, but they muſt be ſerv'd up with Lemon-Juice.

When a *Tourte* is to be made of *Mouſſerons*, *Morilles*, and common *Muſhrooms*; your Muſhrooms muſt be cut into ſlices, and laid upon a Piece of fine Paſte, in the Bottom of a Pie-pan, with fine Herbs, Chibbols, Salt, Nutmeg, fry'd Flower and Butter; the Pie muſt be cover'd with a Lid, waſh'd over, and when bak'd, ſerved up with Mutton Gravy, and Lemon Juice, after the Chibbols are taken away: A thickning Liquor may alſo be added with burnt Butter. *Morilles* and *Mouſſeron* Pan-pies, are uſually made in the ſame manner.

To dreſs an *Egg Pan-pie*, take the Yolks, a lump of Sugar, a little Butter and Orange-flower Water, of which make as it were a kind of Cream, and put it into a Piece of very thin fine Paſte, raiſed with a little Border for the ſide Cruſt; then having grated ſome Lemon Peel upon it, bake and Ice it over, when ready to be brought to the Table.

Thoſe who would have a *Pan-pie, with Sorrel Juice*, muſt after they have pounded the Sorrel, to get the Juice, let it be put into a Diſh, with Sugar, Cinnamon, Macaroons, a lump of Butter, the Yolks of three Eggs, candy'd Lemon Peel grated, and Orange-flowers, they muſt boil all together, as it were into a Cream, and afterwards lay it upon a piece of very fine Paſte in the bottom of a baking Pan, when the Pie is bak'd, it may be ſerv'd up with Sugar.

Pan-Pies are made of *divers Colours*, one may be made of a kind of green Cream, mingling ſome Beer Juice with Piſtachoes and Almonds, as they are ſtraining through the Hair-Sieve: For all the other ſorts of Colours, you may conſult what is ſaid under the Article, *Blanc-Mangers* and *Jelliies*.

Many other ſorts of *Tourtes* may be alſo prepar'd, to be ſerv'd up as the former, among the Inter-meſſes, as well for Fleſh as other Days; particularly Pies made of the *Pulp of Oranges* cut into ſlices and laid upon fine Paſte, with Sugar, a pounded Macaroon, Cinnamon, and Piſtachoes: The ſame thing may be done with *green Lemons*, only ſome candy'd Lemon Peel grated muſt be us'd inſtead of Piſtachoes: And both theſe ſorts are to be ſerv'd up, with muſk'd Sugar; others may likewiſe be made of *Pomegranate Kernels*, *candy'd Lemon Peel*, *preſerv'd Plums*, *cut Piſtachoes*, &c.

Before we leave this Article of *Tourtes*, it may be proper to ſubjoin ſome other Pan-Pies made of *Fiſh*, which are generally provided for *ſide Diſhes* on *Fiſh Days*.

To make a *Cray-Fiſh Tourte*; the Fiſh, when they have been well waſh'd, muſt be ſtew'd in a Glaſs of White-Wine, and the Claws and Tails reſerv'd; the reſt muſt be pounded in a Mortar, to be ſtrain'd through a Sieve with a little Broth and melted Butter, then the whole mixture may be put into a Pan-pie, with Pepper, Salt, Nutmeg, young Chibbols, and Muſhrooms, cut into pieces, and when the Pie is cover'd with a Lid, it muſt be waſh'd over, in order to be bak'd and ſerv'd up with Lemon Juice.

Another way is to mince the Fleſh of the Cray Fiſh, and put it into a Pie, with Carp Roes, Pikes Livers, Morilles, common Muſhrooms, Truffles, Butter, and the other ſeaſoning Ingredients. It muſt be ſerv'd up with the Juice of Lemons or Oranges.

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There are *Pan-pies*, made of *Carps Roes*, and *Tongues*, for which the Roes and Tongues, muſt be laid in order upon a Piece of fine Paſte, in the bottom of the Pan, ſeaſon'd with Pepper, Salt, Nutmeg, fine Herbs, Chibbols, Morilles, common Muſhrooms, Truffles, and ſweet Butter; when the whole is cover'd with a Lid of the ſame Paſte, the Pie muſt be bak'd with a gentle Fire, and ſerv'd up with Lemon Juice.

There are *Tourtes* made of *Pikes Livers*, which are to be ſeaſon'd as the former, except that you muſt uſe burnt Butter, and put into them, diſſolv'd Anchovies, with Capers, and Lemon Juice, before they are brought up to Table.

In making a Salmon Pan-pie; after you have ſtew'd the Salmon for a while in Claret, cut it into ſlices, and dreſs 'em in the Pie, with candy'd Lemon Peel, Dates, Sugar, Cinnamon, a little Pepper, Salt, and Butter; when the Pie is half bak'd, let the Wine be pour'd on in which the Salmon was ſtew'd, let it alſo be iced over, and ſerv'd up with Lemon Juice.

The Salmon may otherwiſe be chopt ſmall, with Muſhrooms, fine Herbs, Chibbols, Artichoke-bottoms, Pepper, Salt, and Nutmeg, and ſerv'd up in the ſame manner.

A *Tourte* may be made of *Smelts*, *Pikes*, *Soles*, and other ſorts of *Fiſh*, which muſt be cut into Filets with chopt Morilles, common Muſhrooms, and Truffles, to be put on the bottom of the Pies, ſeaſon'd with Salt, Pepper, Nutmeg, fine Herbs, Chibbols, and Pieces of Muſhrooms, or elſe the Bones and the Heads of the Fiſh may be taken away and fry'd, to ſerve for Garniture: But the Pies muſt always be ſet on the Table, with Orange or Lemon Juice.

An *Oyſter Pan-pie*, is uſually made after the ſame manner, only it will be neceſſary to add a little Bread-chippings, with Capers, and a ſlice of green Lemon, as alſo the Liquor of Oyſters, before it be ſerv'd up.

For a *Muſcle Pan-pie*, the Muſcles muſt be well cleanſed and waſh'd, fry'd in a Pan, and clear'd from their Shells, in order to be dreſs'd in a Pie, with Muſhroms cut into pieces, Morilles, Pepper, Salt, Nutmeg, Thyme, and Butter: When the Pie is half baked, the Muſcle-Liquor muſt be put into it, with Bread-chippings, as alſo Lemon Juice, at the inſtant of ſerving it up.

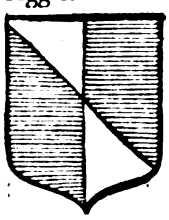
In order to have a *Tourte* of *Farced Tench*, firſt cleanſe the Fiſh well from their Slime, let them be ſlit on the Back and the Fleſh taken away, ſo that the Head and Tail may ſtick to the Skin; this done, mince the Fleſh with Muſhrooms, Carp-Roes, fine Herbs, Pepper, Salt, Nutmeg, and beaten Cloves, and having ſtuff'd the Bones of the Fiſh with the ſame Farce; dreſs 'em in a Pie, with Oyſters, Muſhrooms, Carp Roes, Pikes-Livers and Butter; adding half a Glaſs of White-Wine, when the Pie is half bak'd, and ſome Lemon Juice, as 'tis ſerving up.

Other *Tourtes*, are alſo made of *Fiſh*, *&c.* as of *Perches*, *Tortoiſes*, *&c.* for which due Meaſures may eaſily be taken from the former, or from the particular Inſtructions given in their proper Places, for the dreſſing of thoſe ſorts of Fiſh: We may add to theſe Pan-pies of *Beatils*, and others of Pidgeons dreſs'd with a good Fiſh Farce, prepar'd with the Fleſh of Eeles, Pikes, and Carps, with pounded Roes; and to that end, you muſt make hollow the Rumps of thoſe *Pidgeons*, and put into them a piece of Pike-Liver, or ſome other ſtuffing; then ſtew them a little in melted Butter, and put them in a Pie, with artificial Cocks-Combs, and Veal Sweet-Breads, made of the ſame Compound or Farce, and ſcalded ſeparately in a Ladle: Seaſon the Pie with Pepper, Salt, Nutmeg, Muſhrooms, Fiſh-Roes, Morilles, and ſweet Butter; adding a little White-Wine at laſt, and Lemon Juice when ſerved up.

TOWERING-LONG-SOUGHT, a Diſeaſe in *Black-Cattle*, proceeding from Poverty and Leanneſs of Fleſh; the Signs of which are, they look frozenly on their Sides, ſo that their Sides will grow to their Backs, and their Eyes ſink in their Heads; they will not chew the Cud, but will be by themſelves, and not care for their Fellows. To cure this Diſtemper, take of Rue, Hyſſop, Sage, Featherfew, Southernwood, and Roſemary, of each an handful, chop and grind them together, then take a Quart of ſtrong Ale or Beer, into which put the Herbs, ſtir 'em together, and then ſtrain the Herbs as well as poſſibly you can from the Ale; after which take Long-Pepper, Fenugreek, Turmerick, Anniſeeds, and Liquoriſh-Powder, all which make up into Powder, and take two peny-worth of Sallet-Oil, mix all theſe with the Juice of your Herbs and Ale, and make 'em up luke-warm, give it to the Beaſt; and if he be weak and far ſpent, then you muſt cut him in the Dewlap, putting in ſome Bears-foot, or Spear-graſs, with Salt and Butter, and he will ſoon mend.

TRAMEL, an Inſtrument uſed to make a Horſe Amble; there are ſeveral ways of making *Tramels*, firſt, the ſide Ropes muſt be made of the beſt, fineſt and ſtrongeſt Pack-threads, ſuch as the *Turkey*-Thread, and winded into a delicate ſtrong Cord, and yet at the utmoſt not above the bigneſs of a ſmall Jack-line, with a Nooſe at each end as ſtrong as poſſibly it can be made; neither muſt theſe two Ropes be twin'd too hard, but be gentle and with an yielding condition, which will bring on the Motion the more eaſily and keep the *Tramel* from breaking.

TRAMPLING, or *Treading-down*, a Term in Gardening, and uſed in reſpect to Onions, Beet-Raves, Carrots, Parſnips, and other Roots, whoſe Stems or Leaves they break towards the beginning of *Auguſt*, in order to hinder the Sap to riſe any more, but that it may remain within the Earth, and ſo made uſe of to make the Root or Bulb grow bigger.



TRANCHE, a Word uſed by the *French* Armoriſts, to expreſs a manner of *Counter-changing* in an Eſcutcheon thus form'd.

Our *Engliſh* Heralds blazon it thus: He beareth, *Per Pale Argent* and *Azure*, *per Bend counter-changed*.

TRANSPLANTING *of Foreſt Trees*, a Work to be done with dexterity; in order to which the Roots muſt be preſerved, and eſpecially the Earth which cleaveth to the ſmalleſt Fibres, and it muſt not be ſhaked off, neither muſt you cut them ſhorter, as moſt Gardiners do; for thoſe tender Hairs are the Mouths which ſuck in Nouriſhment and transfuſe it into the Tree: The Pits and Foſſes into which you tranſplant ſhould be left open ſometimes to Rain, Froſt, and Sun, to diſſolve the compacted Salt, render the Earth friable and qualify it for nouriſhing the Trees: This may be done, in ſome degree, by burning Straw in the new Pits, and drenching the Mould with Water in over-dry Seaſons, and by meliorating with ſweet and communinuted Lætations. *Pliny*

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was of Opinion, that no Tree ſhould be remov'd under two Years old, or above three. *Cato* would have none tranſplanted leſs than five Fingers in diameter; but we are not to ſtay ſo long for thoſe we raiſe of Seedlings, you are to tranſplant thoſe you find agree leaſt with the place, or elſe Copſe the Stavelings in the places where they are newly ſown.

The diſtance of tranſplanted Trees muſt be proportion'd to the Breadth and Length of the Walks and Avenues, and ſuch as are apter to ſpread than mount, as the *Oak*, *Beech*, *Wallnut*, &c. muſt be diſpoſed at wider Intervals: The quality of the Soil muſt alſo be regarded; Trees that affect cold and moiſt Grounds, if planted in hot and dry Places, muſt be ſet in cloſer Order, but Trees that love dry Grounds, at a greater diſtance: The Situation muſt alſo be conſider'd, and whether they be expoſed to impetuous Winds.

For the Preſervation and Stability of tranſplanted Trees, againſt Winds and Cattle; thoſe planted in Copſes and large Woods, are ſufficiently defended by their Mounds and cloſe Order; but when expoſed in ſingle Rows, they muſt be empaled with three good quarter Stakes, of compleat length, ſet triangular and faſtened to one another by ſhort pieces, above and beneath, in which a few Brambles being ſtuck ſecures it, without that fretting to which Trees are Obnoxious, that are only ſingle ſtak'd and buſh'd: Where Cattle do not come, a good Piece of Rope tyed about the neck of the Trees upon a whiſp of Straw, preſerves them from gallings and the other end tightly ſtrain'd to a Hook or Peg in the Ground, ſufficiently ſtable the Trees againſt weſtern Blaſts, for the Winds of the other Quarters ſeldom trouble them: If theſe Cords be well pitch'd, they will laſt many Years.

To tranſplant old Trees was eſteem'd ſo difficult, that *Veterem arborem tranſplantare*, was proverbially apply'd to denote any difficult Enterprize; yet Count *Maurice* of *Naſſau*, ſometime Governor of *Braſil*, for the States of *Holland*, tranſplanted a Grove of ſix hundred Cocoe-Trees of eighty Years growth, and fifty Foot high, to the neareſt Bough, to his Paradice of *Friburg*, having wafted them four long Miles upon Floats and Engines. Monſieur *de Fiat*, a Marſhal of *France* did the like with ſome large Oaks at *Fiat*. A Perſon concerned in this Work ſaw rows of Oaks at forty Years growth tranſplanted in *Kinton-Park*, near *Sunbury* in *Middleſex*, the Seat of Sir *Jonathan Andrews*, that throve very well. The Lord *Fitzharding* removed great Oaks thus: He choſe a Tree, as big as a Man's Thigh, and cut through all the collateral Roots, till with a competent Strength, the Tree could be forced down on one ſide; ſo as to come with the Ax at the Tap-Root, which being cut off, he re-dreſſed the Tree, and let it ſtand cover'd about with the Mold looſened from it, till next Year or longer, and then took it up at a fit Seaſon, when it had drawn new tender Roots, apt to take, and ſufficient for the Tree: *Pliny* mentions it as a common Thing to re-eſtabliſh huge Trees blown down, and having part of their Roots torn off.

To facilitate the Removal of ſuch huge Trees, or rare Plants, for adorning a particular Place, a little before hard Froſts trench about the Tree, at ſuch a diſtance from the Stem as you judge ſufficient for the Root, dig ſo deep as almoſt to undermine it, place Blocks and quarters of Wood to ſuſtain the Earth, and caſt in as much Water as may fill the Trench, or ſufficiently wet it, unleſs the Ground was very Moiſt before: Thus let it ſtand till ſome hard Froſt bind it firmly to the Roots, and then convey it to its new Station, which may be preſerv'd from freezing by laying ſtore of warm Litter in it, and ſo cloſe the Mould the better to the ſtraggling Fibres, placing what you take out about it; but in caſe the Mould about it be ſo weighty as not to be removed by an ordinary force, it may be raiſed with a Crane or Pully, hanging between a Triangle of three ſtrong and tall Limbs united at the top, where the Pully is faſtned, as the Cables are to be under the Quarters, which bear the Earth about the Roots; you may by this means weigh up and place the weighty Clod upon a Trundle to be convey'd where you pleaſe, letting it down perpendicularly into the place by the help of the aforeſaid Engine: You may by this way tranſplant Trees of a wonderful Stature, without the leaſt diſorder, and many times without topping, which is of Importance, where this is practiſed, to ſupply a Defect.

We may add under this Head, a ſhort Deſcription of a very uſeful Inſtrument contrived by an Ingenious Country Gentleman, for the more ſafe and ready tranſplanting of Trees, out of the *Nurſery*, or from one *part* of a *Garden* into *another*, as occaſion requires; it is made exactly in the ſhape of a little Tub, cut perpendicularly down the middle into two ſemicircular Halves, ſomething leſs at the bottom than at the top, which Semicircles being held together by Iron Hoops diſtinctly, are ſo contriv'd, as when they are uſed, to be held together only by Iron Hooks on one ſide, and drawn together by a long Iron Screw on the other; for after the circular Trench is made round the Tree, it will eaſily be perceiv'd, that ſuch an Inſtrument muſt be of great Uſe, to hold a ſufficient quantity of Earth about the Roots, and make its removal ſafe, or very little Injurious.

TRANSPLANTING *of Seedlings*, a Work uſually done after one Summers Growth in the Seed-plots: You muſt pull up ſuch of your Crab-apple or Pear-Seedlings, as you find grown above a Foot in height, with your Hand, and tranſplant them into the Nurſery, leaving the reſt to remain in the Seed-plot till another Year: As for thoſe from Stones they need not be removed, but inoculated in the *Seminary*: When drawn up, you muſt cut off the Sprigs from about the top, and ſtrings from about the Roots, and ſnip off the Extremities of the top, that it may not run too faſt upwards, and of the Tap or Heart-root, that it may not run directly downwards, leſt it ſhould run further than the good Soil, but that may be more apt to ſpread its Roots in breadth.

The Soil muſt be of good fertil dry Earth, not over Rich, and every Bed that is made for ſetting theſe Plants muſt be about two Foot broad, and room enough left between them for Walking and Working; ſet two rows a Foot or more diſtant from each other on every Bed, by drawing a Line and pricking Holes a full Foot aſunder, let the Holes be ſo deep that the Roots be not very long; you may ſet your Plants deeper in the Ground, at leaſt two Fingers Breadth, than they grew in the Seed-Plots; cloſe the Mould about them, and if a dry time, Water them the ſame Day: Old Fern is beſt to cover the Beds with, either Summer or Winter, and as the old rots, put new in the room of it: If any of the Plants ſhoot upright, top them early in the Year, which will make them grow bigger body'd, and become ſooner ready for Grafting.

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If there is a deſign to raiſe any Stocks, to be ſet out in Fields, before they are grafted; there is no need they ſhould be lopped upon their firſt removal, and they need not be removed till they are grown high enough to ſtand in the Fields; when they ſpread their Roots and do not run downwards, as in gravelly Grounds, if any be reſerved for this Uſe, the beſt way is to chooſe ſuch as grow ſtrait, and at convenient diſtance one from another, which may be done by drawing ſuch as are of Stature to be tranſplanted from among them the firſt two Years; and whether theſe be removed into the Nurſery, or be left to remain in the Seminary, they muſt be Dreſt once or twice a Year, by cutting off the biggeſt ſide Branches; for this cauſes them to thrive the more in bigneſs, which is neceſſary, leſt they become too weak to bear a Top.

TRAP, an Engine, wherewith to catch Rats, Mice, *&c.*

TRAVELLING-HORSE, a *Horſe* to Journey with, which moſt People having one time or another occaſion for, it will be neceſſary, and not at all Incompatible with this Deſign, to ſay ſomething of it: He ſhould be choſen for his Strength, that is, his Joints ſhould be ſtrong, his Paſterns ſhort and ſtrait without bending in his going, his Hoofs tough and hollow, let him be of a temperate Nature, neither too furious nor too dull; and being thus qualify'd, let him be fed with good Hay in the Winter, and good Graſs in the Summer; let his Provender be good dry Oats, Beans, Peaſe, or Bread according to his Stomach, whereof in the times of Reſt, half a Peck at a watering is enough, but in the time of Labour, as much as he will Eat with a good Stomach.

When you Travel him, let him be watered two Hours before you Ride; then rub, Dreſs and luſtily Feed him, after which Bridle and let him ſtand half an Hour before you Back him; and in your Travel let him be Fed betimes for all Night, that he may thereby ſooner take his Reſt; and in the Morning Travel him moderately, till his Wind be rack'd, and his Limbs warm'd, and then do as your Affairs requires; but be ſure at Night to Water him two Miles before you come to your Journeys end, then the warmer you bring him to his Inn the better; neither Walk nor Waſh him, the one begets Colds, and the other foundering in the Feet or Body, but ſet him up Warm, well ſtopp'd and well rubbed with clean Litter; and give him no Meat while the outward Parts of him are Hot and wet with Sweat, as the Ear Roots, the Flanks, the Neck, or Part under his Chops; but being dry, rub and feed him according to the Goodneſs of his Stomach, which to get in him, change his Food, or waſh his Tongue, or Noſtrils with Vinegar, Wine, Salt, or warm Urine: Again, do not ſtop his Feet with Cow Dung, till he be ſufficiently Cold, and that the Blood and Humours, which were diſpers'd be ſettled in their proper Places.

His Back muſt be well look'd to, that the Saddle hurt him not, the Girths that they Gall not, and his Shooes, that they be large, faſt and eaſy: Let him neither Eat nor Drink when he is Hot, nor preſently after Travel; as to the labouring him, let it be moderately done, when the Weather is neither extreamly Hot, or extreamly Cold, that ſo you may avoid extream Heats, and ſudden Colds, and let him not be travell'd too late, that your Eye may ſee him well dry'd and Fed, before you take your own Reſt; neither take the Saddle ſuddenly off his Back.

He may be Fed with Horſe-Bread, made of clean Beans, Peaſe, and Fitches, which is very good, and all his Meat and Drink ſhould be exceeding ſweet and clean, ſtanding Water being better for him than River Water, that being too piercing: He ſhould be tyed in the Stable with two Reins, and Rid often on ſtony Ways, that he may the better feel his Feet and harden his Hoofs.

The beſt Litter is a Bed of Wheat Straw, above his Knees; Barley Straw, is the ſofteſt, yet a *Horſe* will covet to Eat that, which is unwholſome for him, whereas Wheat Straw, tho' it be hard to lye upon, yet is wholſom to Eat; and as for Oat Straw it is the beſt to lye upon.

For the dreſſing part, let him be curry'd twice a Day, let him be rubb'd well with Hands and with a Rubber, his Head ſhould be rubb'd with a wet Cloth, and his Cods made clean with a dry one, otherwiſe he will be Scaby between his Legs; and his Foretop, Mane and Tail ſhould be wetted with a wet Mane-Comb, and ever where the *Horſe*'s Hair is thinneſt, there Curry the gentleſt.

He ſhould be clean and dry in the Stable, no Swine ſhould lye near it, nor any Poultry come within it; and for the Stable Light, it ſhould ever be towards the South and North, yet ſo that the North Windows in Winter may be ſhut cloſe at pleaſure; the Planchers ſhould lie even and level, that the *Horſe* may ſtand at his Eaſe, and not prove lame by too much oppoſing his hinder Feet; there ſhould be no Mud Wall within the *Horſe*'s reach, for he will naturally covet to Eat it, and nothing is more unwholſom.

In feeding, let the *Horſe* have chopt Wheat Straw amongſt his Provender, it being a mighty cleanſer of the Body, and let the Hay-bottles be little, but tyed very hard; for ſo the *Horſe* ſhall Eat with a better Stomach, and make leaſt Waſte, and as it will be found to be very wholſom to ſprinkle Water upon his Hay, ſo Fenigreeck is ſovereign upon his Provender, the firſt being good for Wind, and the other for Worms. All this has relation to his being at home in your own Stable, ſo alſo has his exerciſing of him daily; which will beget him a good Stomach to his Meat.

You may Purge him once a Year, with Graſs or green Blades of Corn, call'd *Forrage*, for fifteen Days together, yet before you Purge him in any Caſe, let him Blood, and while he is in purging, let him have no Provender; and as a *Horſe* after Travel has ever more Blood than any Beaſt whatever, therefore it is good to take Blood from him to prevent the Yellows or other Diſeaſes which may enſue.

In caſe it ſo happens that you ſhould come late to your Inn, ſo that the Journey be great and preſſing, and that the *Horſe* will not Eat till he has Drank, and yet is Hot, then let his Drink be Milk given in the Dark, leſt the whiteneſs makes him refuſe it, this being both cordial and pleaſant; but if you cannot get Milk enough, then mingle the Milk with Water lukewarm, and if the *Horſe* by Labour or any Surfeit, be brought low, lean and weak, give him Mares Milk to drink for many Days together, and it will make him Strong.

When he is at Reſt in the Winter, Water him betwixt ſix and ſeven in the Morning, and four or five in the Evening, but its not good to waſh him when he is Hot, but yet he may be waſh'd above his Knees, provided you waſh not his Belly, and that you Ride him after, and ſo ſet him up

and

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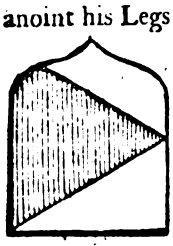
and Dreſs him; and the purer the Water is wherein he is wath'd, the more wholſom it is, ſo it be not alſo extream Cold; but for a Sick *Horſe*, he muſt have his Water at four times, and not as much as he will Drink at once, let him ſtand two or three Hours every Day without Meat; and remember always that rubbing much, hard and well, does profit and preſerve and keep both Legs and Body in Strength, and he does much delight therein, and it does much better than much Meat.

In Travelling, alight at every ſteep Hill, both to refreſh the *Horſe*, and your ſelf, look often to the Saddle, and his Shoes; and after his Journey, cleanſe and pick the Soles of his Feet, ſtuffing them well with Ox Dung as before hinted, and anoint his Legs with Greaſe, Tar, and Turpentine.



TRAVERSE, a Partition of an Eſcutcheon uſed in Heraldry, of this Figure, which they call *Parted per pale Traverſe*.

TREACLE, a Name often given to different Compoſitions, which are good againſt Poiſons, and malignant Diſtempers; there are many Ingredients which enter into the Compoſitions of *Treacle*, and the firſt is not ſo much compounded as the other.

To make right *Treacle*, take a Viper, cut off her Head and the end of her Tail, then having ſkinn'd her, throw away the Skin, Head, Tail and Inteſtines, but ſave the Liver and the Heart, out of which you muſt take the Blood, after you have cut off all the Veſſels that ſtick thereunto and are of no uſe: Pound the Fleſh, Bones, Heart and Liver in a Mortar, but you muſt firſt dry the whole with a moderate Fire, that you may the better pound and reduce it to Powder; and you may, to this end, make uſe of the heat of the Oven, ſome time after you have taken out the Bread; take thrice as much good Honey as you have Powder, pour the Honey into a reaſonable Quantity of Water, which boil in a Pan or Skillet for a quarter of an Hour and better, and keep always ſtirring the ſame, that nothing may burn to; laſtly ſkim the whole and ſtrain it thro' a linnen Cloth.

When that is done, put your ſtrain'd Stuff into the ſame Veſſel, and when it has had ſome walms, ſo as that there remains not too much Water, throw in the Viper Powder, and let it boil for about half an Hour, being ever careful in ſtirring it; when the *Treacle* is thick enough, remove it from the Fire, let it Cool, but ſtir it perpetually till there is no more Heat left; and thus the whole will be well mixt.

This *Treacle*, is very good againſt the Plague, malignant Fevers, and Purgings and Vomitings; then take to about the bigneſs of a Filbert of it, and then Drink a ſmall Modicum of good Wine upon it: This Medicine Operates by Sweating and ſtrengthning the Heart.

Another Compoſition of *Treacle* is, to take the Root of Zedoair and Gentian, of each one Ounce, the Roots of Tormentil and Angelica, an Ounce and an half of each, three Ounces of Viper Powder, choice Myrrh an Ounce, or an Ounce and an half, Flowers of Sulphur an Ounce, half an Ounce or ſix Drams of Saffron, Cinnamon ſix Drams or an Ounce, Clove three Drams; expreſs'd Opium and Lemon Juice, from three to ſix Drams.

Mix the *whole* with thrice as much Honey and and Juice of Juniper in equal Parts, pound and work the ſame well, till the Maſs attains to the neceſſary Conſiſtence, then ſuffer it to Ferment.

They aſcribe two principal Vertues to this *Treacle*, the one is to allay the Impetuoſity of the Spirits, by the means of the Opium, and the other is to cauſe plentiful Sweating, by the aromatick Ingredients; hence it is good for thoſe who cannot Sleep, Tooth-Ach, Vomiting, Diarrhæas, ſtreightneſs of the Breaſt, Reſtleſneſs, malignant Fevers, and thoſe Diſtempers which require Anodines and Sudorificks.

The Doſe is from one Dram to two, as of all other *Treacles*, they give it in Vinegar or other Acids in malignant Diſtempers, and acute Fevers, accompany'd with an exceſſive Heat; but they put no Vinegar to it, if the Heat and the Fever are not ſo ardent: See *London Treacle*, *Horſe Treacle*, &c.

TREE, the firſt and the greateſt Plant, that has but one ſingle and principal Stock or Trunk, which ſhoots forth many Leaves and Branches, there are ſeveral Sorts of Trees, the Deſcription, Culture, &c. whereof, may be found under their reſpective Heads; however it may not be amiſs here to ſay ſomething in General concerning *Trees*, whether in reſpect to Choice, Planting, &c. and in the firſt Place, you muſt apply your ſelf as much as may be to People of Integrity, when you are about purchaſing *Trees*, and tak care to mark and Regiſter them.

The proper Age in general for Planting young *Trees*, is at three or four Years old, if they are younger and are for an Eſpalier, they will be longer before they come to a Growth to adorn it; and if they are older their Productions will be faint and deceive your Expectations; Reject thoſe *Trees* that are Moſſy, you can hope for no Good from 'em, as coming from a bad Soil, and you muſt do the ſame by thoſe that are Knotty and appear to be Grubby: Your *Trees* ought to look well, to be pretty ſmooth, to be of about an Inch or an Inch and an half thick, and the Wood of 'em fair; the Roots ought to be Sound and Good, and likewiſe thick in Proportion to the Stem; that which has nothing but Fibres is to be rejected; thoſe *Trees* which you are to Plant in the open Air, ought to be ſtrait, and generally ſpeaking, be at leaſt ſix Foot high, five or ſix Inches thick at the bottom, and three or four at the top, they ſhould have a Head and ſome Branches, which muſt be ſhortned in Planting.

If the *Trees* have been already pluck'd up, you muſt take care that they have not been long out of the Ground, which may in ſome Meaſure be obſerv'd by the Witheredneſs of the Bark or Dryneſs, and perhaps Deadneſs of the Wood; but tho' they are not found to be ſo, if there be any Defect in the Roots, you may conclude the *Trees* are worth nothing; more particularly you muſt obſerve, that ſome one of them at leaſt, ſhould be very near as thick as the Stem, for when they are all ſmall and in the form of Fibres, its an infallible ſign of the Weakneſs of the *Tree*, and commonly of its approaching Death.

In the next place, Regard muſt be had to the chief of 'em, that they are neither rotten, ſplit, unbark'd nor much prick'd; neither muſt they be dry nor hard; for if they are rotten, it denotes great Infirmity in the Principle of the Life of the whole *Tree*, the Roots being never

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ver rotten when the *Tree* is ſound; if they are ſplit, the Wound is incurable, and a Gangreen enſues; and therefore thoſe who pluck up *Trees*, ought to manage that Work gently and dexterouſly, and to dig ſuch Holes about them, ſo as to require but little force to get 'em out of the Ground.

The pricking and diſbarking of the Roots in ſuch parts as require their being kept uninjur'd, are alſo very dangerous Wounds, particularly in ſome ſorts, where Gum will be form'd afterwards.

Roots will become dry either by reaſon of Froſts, their having been too long out of the Ground, as aforeſaid, or too much expos'd to the Air; in all which Caſes, it is certain they will not take.

Above all, it were to be wiſh'd, that the *Tree* you pitch upon ſhould have well ordered Roots, and that you ſhould have one degree or Story of good ones, and eſpecially new ones, and that this Story be in ſome meaſure perfect, ſo that when you have taken off all the bad ones, whether upper or under; there ſhould remain, two, three or four, and that they ſhould ſtand very near round the Stock, or that they ſhould be at leaſt ſo well diſpoſed, that in planting the *Tree*, you may happily turn 'em towards the good Earth; the young Roots, which ordinarily grow in that Part of the Ground which is neareſt the Surface, are moſt valued.

The top and the bottom of *Trees*, to be tranſplanted, are principally to be regarded and prepar'd, and it muſt be remembred that the Stem muſt be proportion'd to the place it is deſign'd for; for ſome being low, as Shrubs and Eſpaliers, you muſt cut them ſhort enough; others being to grow tall, ſuch as Foreſt *Trees*, &c. they muſt be longer, but you muſt neither ſhorten the one, nor the other, till you have firſt prepar'd the Roots, and the firſt thing to be done is to take off the Fibres, unleſs the *Tree* is to be replanted as ſoon as it is taken out of the Ground, in which caſe it muſt be done without the leaſt Loſs of Time; otherwiſe there are certain white Fibres, which ought to be preſerv'd, when never ſo little expos'd to the Air, that will turn black, and conſequently periſh; thoſe being no more able to endure the Air, than certain Fiſhes, which die immediately as ſoon as they are out of the Water.

The occaſion of preſerving theſe white Fibres happens only when you pluck up a *Tree* in your Garden, in order to replant it in another place of the ſame Garden, in which caſe you are to retain the Fibres that are not broken, and whoſe extremities ſeem ſtill as it were to operate and proceed from a good Place; you muſt alſo, if it be poſſible, keep ſome Clods of the old Earth about the Root, and take care in planting the *Tree* rightly, to place and extend the ſaid Fibres.

But for thoſe *Trees* that have been a little long out of the Earth, you muſt take off all the fibrous Parts, which many Gardiners retain with ſo much Care and with ſo little Reaſon.

Having retrenched the fibrous Parts, you will thereby be able to diſtinguiſh between the good and bad Roots; in order to retain the former, and as the Roots of ſuch *Trees* often happen to be a little impar'd, Care muſt be taken to ſteep 'em ſeven or eight Hours, before they are replanted.

When a *Tree* that has been replanted takes Root, it ſhould ſtrike new ones, otherwiſe it will die; for all the old ones will be of no avail to it: Of theſe new Roots ſome are fair and thick, others are weak and ſlender; all the fair ones proceed either from the Extremities of thoſe that are left, which is what is to be wiſh'd for, or elſe they come from the Body of the *Tree*, and conſequently above the old Roots; or alſo they proceed from that part of the old ones, which comes neareſt the Body of the *Tree*; while the old ones have either made no Improvement at all in their Extent, or have ſhot forth very ſmall Roots at their Extremities, and ſome thick ones at a ſmall Diſtance from their extream Parts.

In theſe two caſes the thick Roots, proceeding from the Body of the *Tree*, or from the old Roots, but not from their Extremity, will inſenſibly deſtroy all the reſt, whether old or new, and conſequently theſe muſt be eſteem'd to be the bad Roots, as being ſuch as will render the *Tree* languid and yellow in ſome parts of its Head.

It's not very Difficult to know the good from the bad Roots, ſuppoſe, and that according to the order of Nature, the lower or bottom part of the Stem be always thicker than all the reſt, it ought ever to preſerve it ſelf in that State; but if in the mean time you perceive that that part, after the *Tree* has been tranſplanted, is ſo far from retaining this Diſtinction of thickneſs, and from improving therein in Proportion to all the reſt, according to the ſame order of Nature, that on the contrary it continues ſmaller than ſome part a little above it, from whence in effect ſome fine Roots proceed; then this part muſt be eſteem'd unfortunate, as being abandon'd by Nature, which ſeems to take Pleaſure to favour another, and conſequently you muſt entirely cut off this ſmaller Part, with all its Appurtenances: Many Gardiners call it Pivot, and thoſe Roots muſt only be preſerv'd that proceed from the fortunate Part, let 'em be what they will, and let their number be never ſo ſmall.

If you are obliged to fetch your *Trees* from afar off, you are to be very circumſpect, that neither the Bark of the Stock, nor Branches be rubbed off, for that will breed Cankers, and when they are replanted you muſt always refreſh the Roots.

Some are ſo nice as to forbid you to imploy thoſe that have a bad Breath in replanting or grafting; they alſo ſay the ſame thing in reſpect to ſottiſh and drunken Fellows, as being uncapable of ſo judicious Imploy: They add, you muſt never ſow Sain-Foil, in your Ground-Plot there being no Herbs ſo Injurious to Plants, upon the account of its Roots, as it.

TREFOIL, in Latin, *Trifolium*, a Plant of which there are two Sorts, *viz.* the Pitch or ſtinking *Trefoil*, and the common or Meadow *Trefoil*.

The firſt of theſe grows about a Cubit high, its Stems are ſlender and black, from whence proceed hanging Stalks, that have each of them three Leaves like thoſe of the Tree *Lotus*; when they are Young they ſmell like Rue, and when old like Bitumen, the Flower is of a purple Colour, the Seed is a little broad, Hairy, long on one ſide, and has a ſmall Cod, the Root is ſlender, long and hard.

This Plant, ſays Mr. *Chomel*, grows in *Sicily* and *Romania*, and flouriſhes in *July* and *Auguſt*, the Seed and Leaves of this ſort of *Trefoil*, being drank in ſome Water, is good for a Pleuriſy, ſtop-

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ſtoppage of Urine, Falling-Sickneſs, the beginnings of a Dropſy, and Diſtempers of the Womb; they preſcribe three Drams of the Seed, and four of the Leaves, they uſe this Plant in Antidotes. A Water that is diſtill'd from it has the ſame Effects.

The *Meadow Trefoil*, has round Leaves rang'd three and three together at the end of a long Stalk, each having a dark white Angle traced thro' the middle, the Flower is white: It will grow in any Ground, and may be ſown with or without Corn, or being ſprinkled in Meadows will exceedingly mend the Hay, both in Burden and Goodneſs.

The Juice of Meadow *Trefoil*, is very Good for Dimneſs of the Eyes, Wounds, *&c.* the Decoction of the Plant being drank, ſtops the Whites in Women; the Seed and the Flower being boiled in Water and put into a Plaiſter, mollifies Impoſthumes.

TRELLIS, an Aſſemblage or ſetting together of Wooden or Iron Bars, which croſs one another in a ſtrait Line or ſlopingly; the Uſe of it being for Wall-Fruit-Trees: You muſt firſt cramp ſome Hooks chequerwiſe into the Wall, three Foot diſtant from one another, leaving two Inches jutting out, to ſet your Poles or Props upon them; Oak being the moſt laſting is moſt in Requeſt, provided there be no Sap in it; having got together a ſufficient quantity of Props, your Workman muſt take care to make them ſmooth and ſtrait, without weakning them; you muſt place them on your Hooks one over another, the the Square ought to be ſeven Inches wide and eight high: an oblong Square will be more Graceful than one that is perfect; you may faſten them together with Wire, and when the *Trellis* is finiſh'd, if you Paint your Props in ſome Oil Colours, it will make 'em laſt the longer.

There is another ſort of *Trellis* made of Iron Wire, for which ſuppoſe the Wall where you are to make it be nine Foot, your Bearers muſt be of an equal height fix'd in three Rows, two Foot diſtant one from another, you muſt upon every Row place your Poles, each nine Foot long, joyned together at the ends, and faſtned to the Bearers of every Row with an Iron Wire; theſe Poles are to be continued the height of the Wall from ſix Fathom to ſix Fathom, tyed to one of the Bearers of every Row; the Poles are put upon the Bearers becauſe the Wire *Trellis* may be well ty'd and faſtned, the Squares are to be made after the manner of thoſe of Wood, that is ſeven Inches long and eight high, your expence this way will be two thirds leſs than the other, and the Work will continue infinitely longer.

If inſtead of Props you made uſe of Iron Rods, ſuch as Glaziers uſe in their Caſements, they would continue a long time ſerviceable. See *Horſe-Beam*.

TREMBLING, or *Shaking*, a deprav'd Motion of ſome part of the Body, which one while dilates it ſelf and at other times withdraws.

The Cauſe thereof in young People is rather external, than internal; and it happens either by drinking too much Wine, icy or ſnow Water, or by performing thoſe Exerciſes which the Nature and Age of the Perſon cannot bear; if the Urine of Children that have a Fever upon them appears Green, they will fall into a Palſey, or ſome conſiderable Trembling.

The Head and the Hands are more ſubject to Trembling than the Feet and Legs, and the Reaſon is becauſe they are nearer the Stem of the Flegm.

Trembling often menaces a Palſey or Convulſions, according as the Matter is groſs or ſubtil; when it proceeds from Drineſs it becomes Incurable: If the lower Lip happens to Tremble, it preſages Vomiting.

Trembling in old People is cauſed thro' Fear, or generally thro' Weakneſs, and the Remoteneſs of the natural Heat.

Trembling is alſo a Symptom of a Fever, or fit of Sickneſs, if it happens in a Delirium or great light-headedneſs, it gives Relief or entirely Cures.

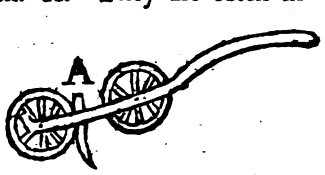
Youth as well as thoſe that are in the Flower of their Age may be cur'd, if they obſerve a Diet and Temperance, and take in the Morning faſtning, a Dram of Treacle to be prepar'd with a little Wine, or in ſome Bugloſs Water; or elſe they may rub the Back-Bone all along either with the Oil of Brick, otherwiſe call'd the Philoſophers Oil, Oil of Eggs, or Deers Marrow; or they may inſtead of thoſe Oils apply dry Cupping Glaſſes.

They may for twelve or fifteen Days together, take every Morning faſting a large Glaſs full of the Decoction of Guaiacum, and endeavour to Sleep upon it: But when they make uſe of this, they muſt abſtain from that of Wine and Brandy, and Drink only either Hydromels, Cyder, or Barley-Water.

Old Men may alſo do the ſame, but they are not abſolutely forbid the uſe of Wine; Bathing is alſo recommended to young People, into which you are to put all ſorts of Aromatick Herbs, as Sage, Roſemary, Lavender, Wormwood, and others, with two Ounces of quick Sulphur, half an Ounce of Salt Petre, and as much Allom boil'd in one part of the Bath-Water.

The uſe of a Hares Brain dry'd in an Oven and mix'd with your Victuals, is a ſovereign Remedy in this Caſe.

TRENCHING-PLOUGH or Coulter; an Inſtrument uſed in Meadow or Paſture Ground, to cut out the ſides of Trenches, Carriages and Drains, or the ſides of Turf for the taking of it up whole, that ſo it may be laid down again in the ſame, or ſome other place. It is only a long Stale or Handle, with a Button for ones Hand at one end, like the Foot of a Plow to ſlide on the Ground, in which Bend a Coulter or Knife muſt be plac'd of that Length you intend the Turf to be in Depth. A. They are often made different



Ways; as ſome with one Wheel, others with two, and ſome without any as you pleaſe.

TRENCHING-SPADE, an Inſtrument uſed for cutting Trenches, in Watery, Clay'd or Mooriſh Lands, the ſame being uſually made with a Langet or Fin, like a Knife, turn'd up by the ſide of the Spade, and ſometimes on both ſides, to divide the Clay or moiſt Earth, and to cut the ſmall Root that it may come clean away.

This is a general Deſcription of a *Trenching-Spade*, of which there are many Sorts, according to the Diverſity of Places and the ſeveral Occaſions and Humours of Men; as

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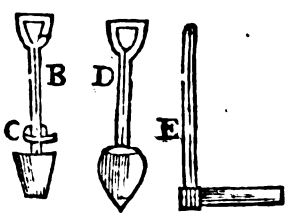

At B. is the ſhape of a Spade much uſed in *Eſſex*, the broad part of which is all Iron; the Handle going into the Socket at C. where is a piece of Iron to ſet the Foot on to Dig with, which may be ſet on either ſide according to the Foot the Occupier uſes: This is one of the beſt Spades to Dig hard lumpy Clays with, but it is too ſmall for light gardening Mould.

B. A Spade made uſe of in the Fens of *Lincolnſhire*, the Edges of which are as ſharp as a Knife, which makes it eaſy to cut Flag-Roots, and the Roots of other Weeds, and indeed very uſeful in any Lands that have not Stones in them: Some of theſe Spades as before obſerv'd, are made with one ſide turned up like the Breaſt-Plow, by which means they with once jobbing of it into the Ground, cut an exact Turf, ſo that one Man with one of theſe Spades in Feany ſoft Ground, will do as much in a Day, as two Men with a common Spade.

You have at E. a very convenient Inſtrument wherewith to dig hard Gravels or ſtiff Clays, or Chalky Lands, when hard; but if you make one of theſe Inſtruments about ſixteen Inches long and four or five Foot broad, making it every way ſtrong in Proportion, into which put a long ſtrong Handle, this ſame will be found very uſeful to dig ſtrong Clays with, eſpecially in Summer time, when it will riſe in large hard Lumps, and the way of uſing it is after this manner.

Firſt, dig a ſmall Trench ten or twelve Inches deep, and about three Foot from this Trench let a Man drive down the Inſtrument into the Ground with a Beetle, and let two Men having hold of the Handle, when the Iron part is drove into the Ground, raiſe up the end of the Handle, and it will lift the Earth up with it in Lumps as far as the Trench that was firſt cut; ſometime in hard Grounds as much has been raiſed at once as would near fill a Cart: When you have broke this part out, you muſt remove it two or three Foot further, and ſo on till you begin again, which Lumps they fling into the Cart at once; this is a good Way for levelling of Lands, one Man this way will be able to do as much as two can with the Spades and Mattocks: But if you have Room and are not hindred by Roots, Stones, &c. and have a mind to level a piece of Ground, break up the Land with the Plow firſt, and you will by that means ſave the Labour both of the Spade and Pick-Ax, and be obliged only to the uſe of the Shovel.

TRIPE, the Belly or Paunch of an Ox, Cow, &c. and made uſe of for Food to houſhold Servants, and the meaner ſort of People; in order to which they take care firſt to waſh it well in Water, that they may take away all the Filth incloſed therein, and when that is done, and that it is made very Clean, they boil it in a Kettle or Caldron full of Water, over a good Fire, and ſo continue it till they Judge it is enough; there are likewiſe a way of frying and ordering *Tripe* for the better ſort of People, which renders it very Delicious, and ſo well known that no further Notice ought to be taken of it: However one way of frying *Tripe*, is to pitch upon that which is pure and white, to cut the ſame into middling Pieces, and to put 'em into the frying Pan with Butter, then cut an Onion into Slices which you are alſo to fry, and ſeaſon 'em with Salt, and Pepper, together with a little Broth, and as ſoon as boil'd a little, pour in a Glaſs of Wine, ſome put in a little Muſtard if they love it.

TRESSURE, a Term in Heraldry for an *Orle* when it is flower'd, and if there be two of them it is call'd a double *Treſſure*. See *Orle*.

TRINITY, or *Hearts-Eaſe*, in Latin *Flammula*, a Plant that has Leaves, Flowers, and Seed like the third Species of *Clematis*, and has the ſame acrimonious Taſte, yet it does not ſtick to Trees but grows ſtrait by it ſelf; it has ſeveral Stems of a dark Red, two Cubits high; the Leaves are like thoſe of *Smilax*, having a burning Acrimony in them, from whence it had the Name of *Flammula*.

It grows in moiſt Meadows and ſtanding Waters, and Bloſſoms in *May*.

There is a Water diſtilled from the Leaves of this Plant, which is Excellent for Diſtempers proceeding from Cold Cauſes; it will Ulcerate the Fleſh if apply'd to it, its ſaid if you eat this Herb in a Quartan Ague, that it will Cure it; they chop the Leaves of it very ſmall, and put it into a Vial full of Oil of Roſes, which they expoſe for ſome Days to the Sun in Summer: This Oil is good for Sciaticas, Gouts, Difficulty of making Water, Stone and Gravel, being us'd inwardly and outwardly.

TRIOLET, or three leav'd Graſs, in Latin *Lotus*, a Plant that ſometimes grows above two Cubits high; its Stems being ſtrait, firm and branched; the Leaves are like thoſe of the Meadow *Trefoil*, ſlightly indented round about; the Flowers grow Cluſterwiſe, and ſtick to a ſlender Stalk, being White and Yellow, the Seed is a little large and Hairy and grows in Pods; the Root is long, this Plant grows in Meadows, on Hills and in Gardens.

The Seed is good againſt Poiſon, and therefore they often put it in Treacle: The Seed, Flowers, and Leaves being boil'd in ſome Wine, provoke Urine and allay the Heat of it; they are good for the Suffocations of the Womb, and cure the Dropſy, if taken in the beginning of the Diſtemper, as well as Tertian, and Quartan Agues.

TRIPPING, a Term in Heraldry. See *Paſſant*.

TROTTING, ſee *Rules for buying Horſes*.

TROUT, a delicious freſh Water Fiſh, is *dreſſed* ſeveral Ways; to prepare a *ſide Diſh* of *broiled Trouts*, they may be either breaded or left in their natural Condition; for the latter, a Ragoe may be prepar'd, with Mouſſerons, Truffles, Fiſh-Roes, and Pike-Livers fry'd brown, alſo an Anchovy, fine Herbs, and a few Capers; let the *Trouts* lye a ſoaking for ſome time in this Sauce, and afterwards ſerv'd up with Lemon Juice.

As for the others which you would have breaded, they ought to be ſteeped in a good *Marinade*, for the ſpace of a full Hour, after you have cut them into Pieces, that ſo they may take the whole Reliſh; then they may be broiled over a gentle Fire, and ſprinkled with Lemon Juice, while the Diſh is garniſh'd with *Petits Pates*, or little Pies made of Fiſh, or with *Marinade*.

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For an *Inter-meſs of Trouts for Fleſh Days*, when you have provided two or three *Trouts*, let them be neatly gutted at the Gills, ſcrap'd and well wip'd, then let them be laid on a Dreſſer, and paſs a red hot Fire-Shovel gently over them, yet ſo as not to touch 'em, and repeat it from time to time; when they are well hardned by this means, they may be larded with ſmall ſlips of Bacon in Rows, then laying ſome thin ſlices of Bacon on the bottom of an oval Stew-pan, ſet the larded *Trouts* in order upon them, kindling a little Fire underneath, and putting ſome live Coals on the top of a Cover to give the Fiſh a fine Colour, you muſt alſo ſtir them ſeveral times, leſt they ſhould ſtick to the bottom; when they are well colour'd, take away all the Bacon, ſoak your *Trouts* in good Gravy, with a little Champaign Wine, and an Onion ſtuck with Cloves, and let all be gently ſtew'd together, and well ſeaſon'd in the ſame Pan; as ſoon as they are almoſt done enough, and a little Sauce is left, let ſome Truffles, Muſhrooms and all ſorts of Garnitures, according to the Seaſon, be put in a little Gammon-Eſſence, in order to make a well ſeaſon'd, and ſomewhat thick Ragoe; then dreſs your *Trouts* in a large Diſh, either of an oval or round Figure, and after the Fat has been thoroughly drain'd off, pour the Ragoe round about; you may, if you will, garniſh the Diſh with Artichoak-bottoms, Andouillets, or ſmall *Trout* Collops, well larded and order'd as thoſe of *Soles*.

As for large Sea Fiſh, they muſt be larded with thick ſlices of Bacon, and when well tied up, they may be boil'd in a good Court Bouillon, proper for Fleſh Days, that is well ſeaſon'd, and enrich'd with all ſorts of exquiſite Ingredients, adding a little Champaign Wine; when the Fiſh are ready, let them be dreſſed in oval Diſhes, and let a Ragoe be turn'd upon them made of all ſorts of Garniture; ſome freſh Oyſters may alſo be added with their Liquor, or elſe Carp Sauce, or one of Gammon-Eſſence may be prepar'd for that Purpoſe, taking care that all be well clear'd of Fat, and ſerv'd up hot.

When you make a *Trout-Pie*, after the *Trout* is well ſcal'd and cut, it may be larded with Eels Fleſh, and afterwards put into a Pie, made in the uſual manner, ſeaſon'd with Pepper, Salt, Cloves, Nutmeg, a Bay-Leaf, Butter, and fine Herbs, and enriched with Muſhrooms, Artichoak-bottoms, Capers, Oyſters, and Fiſh-Roes, ſqueezing in ſome Lemon Juice, before it be ſerv'd up to Table.

TROWEL, a Garden Tool, which a Floriſt ought never to be without, no more than a Groove; for it is with this Inſtrument that he takes up Flowers ſucceſsfully with the Earth about them, which otherwiſe would be in danger of being kill'd by taking them out of the Ground.

TROY WEIGHT, a Weight in which the ſmalleſt Denomination is a Grain, which is the Weight of a Grain of Wheat, gather'd out of the middle of the Ear well dry'd, and of which four and twenty make *one penny Weight*, *as twenty penny Weight* makes one Ounce, and twelve *Ounces* one *Pound*; this is the Weight uſed by the Apothecaries, and Bread, Gold and Silver is weigh'd by it; take the Specimen thus.

		Penny Weight	Grains.
	Ounces.		24
		20	280
Pound.	12	240	5760

TRUFFLE, in Latin *Tuber*, a kind of Root that ſhoots out no Stem, it is round, rugged, of a brown or dark Colour without, but of an obſcure white and marbled within; the common ones are as big as an ordinary Wallnut with the green Shell on.

As *Truffles* never appear above the Earth, thoſe who make it their Buſineſs in foreign Countries to gather them, have only one way, ſo far as we can learn, to find out where they grow, and that is by the help of a Hog, which they lead in a String thro' the Woods, ſuffering him to root up the Earth as he goes along; for Swine being very Voracious of them, diſcover them by their Smell and turn them out of the Ground.

Truffles, have almoſt no Vertue in themſelves, but they may be dreſs'd various Ways; however they breed groſs and melancholick Humours more than other Victuals, being very hard of Digeſtion; they are Enemies to the *Teeth*, and the too frequent uſe of them, inclines People to the Palſey and Apoplexy.

It's believ'd that they excite Inclinations to amorous Embraces, thoſe who have weak Heads, or are ſubject to Gravel ſhould abſtain from them; roaſted Cheſnuts eaten with the Juice of Orange, are good after them.

The way of dreſſing *Truffles* moſt in Vogue is that of Court-Bouillion, ſo as that they may be ſtew'd in White-Wine or Claret, and ſeaſon'd with Pepper, Salt, and Bay-Leaves.

They may alſo be broiled upon Coals, ſlitting them in half, to put in ſome white Pepper and Salt, and cloſing them up again, in order to be wrapt up in wet Paper, and put over a Fire that is not too quick; then they may be ſerv'd up to the Table on a folded Napkin.

Or elſe after you have cleanſed your *Truffles*, cut 'em into Slices, and fry 'em in Lard or Butter, with Flower, then they muſt be ſtew'd in a little Broth, with fine Herbs, Pepper, Salt, and Nutmeg, and laid a ſoaking in a Diſh till there be little Salt left, to be ſerv'd up with Mutton Gravy and Lemon Juices: Several Ragoes may be made of *Truffles*, as alſo Tourtes or Pan-pies.

TRUGG, or Trugg of Corn; a Meaſure of two Buſhels, and we find *Truga frumentis* mention'd in the black Book of *Hereford*, for ſuch a Meaſure of *Wheat*; and at *Leominſter* to this Day the Vicar has *Trugg Corn* allow'd him for officiating at ſome Chapels of Eaſe within that Pariſh.

TRUNCHEONS, ſhort and thick Worms in the Bodies of *Horſes*, and of a pretty bigneſs, which have hard black Heads. See *Bots*.

TRUSS of *Flowers*, a Term uſed by Floriſts to ſignify many Flowers growing together on the Head of a Stalk, as Cowſlips and Auriculas do.

TRUSS of *Hay*, fifty ſix Pounds, and thirty Truſſes make a Load.

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TUBEROSE, a ſort of Hyacinth, call'd *Hyacinthus Indicus*, which ſtrikes out from its Root ſeveral Leaves about half a Foot long, ſtrait, and pointed at the end, in the middle of which ariſes a Stem three or four Foot high, and about the bigneſs of ones little Finger; on the top of this Stem grow the Flowers like Lillies, ſingle leav'd, and ſhap'd like a Pipe, notch'd in ſix places and looking almoſt like a Bell; at the bottom of the Flower riſes a Chive, which in time becomes a roundiſh Fruit, full of Seeds and of the ſame Colour; the Flower has an agreeable Smell.

Tho' this Plant be brought from afar off, yet it is now become very common in *Europe*, and no Vegetable whatever takes ſo much delight in Heat as this does; for which Reaſon the Flowers are never ſo large in thoſe temperate Climes as they are in *Provence*, and thoſe hot Countries, from whence they were Originally brought; they Multiply this Plant by Suckers, but this Method is not to be thought of any where but in Hot Countries; for tho' never ſo much Care be taken of theſe Suckers, yet their Stems are never ſo big as thoſe that are planted and brought afar off, nor are the Flowers ſo numerous and beautiful.

Seeing therefore it is in vain to think of augmenting their Species this way in our Climate, we are to obſerve other Methods; and the firſt Care muſt be to chooſe thoſe that are large and firm, they muſt be felt with the Thumb and fore Finger, picking out ſuch as upon Tryal prove to be ſo, from ſuch as we take Care to have ſent to us from abroad; they may incline to be Rotten, and the way to find whether they are ſo or not, is to run a Nail a little into the ſide of the Root, and upon your finding that the Pulp is not White, that muſt be rejected and others tryed.

Having fix'd upon the Choice, ſome middle ſized Pots are prepar'd, which are fill'd within two Inches of the top, with Earth compounded of two thirds of Mould, and one of Kitchin Garden Earth, the whole being well mix'd together; this done, the *Tuberoſe* Root is ſet an Inch deep in the Earth, leaving the other part, which is to be covered with pure Mould, to receive the Heat of the Sun, which by this means will the more eaſily Penetrate: But ſince at the time of planting when we have a mind to have early Flowers, which muſt be about the latter end of *February* or the beginning of *March*, the Heat of the Sun is not ſtrong enough in temperate Climates to ſet them at Work, hot Beds muſt be us'd, when diſcharg'd of their great Heat in the following manner.

Having planted the *Tuberoſe* as aforeſaid, the Pots muſt be bury'd up to the Rim in the Bed, and be cover'd with Glaſſes; and if the Weather is mild and that the Sun ſhines, the *Tuberoſes* muſt be ſuffered to enjoy the benefit of its Beams thro' the Glaſſes; but if the Froſts fall, and the Weather is Cloudy, then Matts muſt be thrown over the Glaſſes, and if it Freezes, Straw muſt be put over the Glaſſes; for the leaſt Cold imaginable retards the Growth of the Plants, and deſtroys 'em, how well ſoever diſpoſed to bear Flowers; when they are thus managed, it will appear by their Shoots that they are coming forward; and ſince beſides Heat, Moiſture is alſo requir'd to make Vegetables grow, it will be neceſſary from time to time to give 'em ſome Water new drawn out of a Well, in ſuch a manner and ſuch a Quantity as Prudence will Suggeſt; the *Tuberoſes* muſt be continued under the Glaſſes till the Air is grown Mild, without removing the Pots however out of their Places; for whilſt they are continued there they retain a certain Warmth within, which has a wonderful Influence upon them.

It often happens, after all the Care that has been taken, that ſome of the *Tuberoſes* Roots will not ſhoot out their Stems as ſoon as others; to prevent this Miſcarriage the Pot muſt be removed out of that Bed and ſet in another new made, provided it has diſcharged its firſt Heat; or for want of a Bed, it muſt be placed on a heap of Horſe-Dung moderately Warm, which is an Expedient that will ſucceed; but if there are any Perſons who have no Dung, and are too thrifty to purchaſe any, yet are willing to raiſe *Tuberoſes*, its adviſable in the firſt place, that they ſhould not Plant their Roots till the end of *March*, or the beginning of *April*, becauſe the great Colds being then over, they will have no Reaſon to apprehend any Inconveniences; in the ſecond place, their Pots muſt be fill'd in the manner before preſcribed, tho' there are ſome at the Pains to put ſome Horſe-Dung at the bottom of their Pots, ſuppoſing by that means to forward the Production of the *Tuberoſes*, but they are miſtaken in the Point.

For in the firſt place they imagine that this Dung is as Warm as that taken out of a Stable, but let them try the difference by touching one and the other and they will ſoon be convinced of their Error. Secondly, the Spirit of the Salt contain'd in this Dung being too Volatil, the *Tuberoſe* will indeed ſtrike out its Stems and Flowers, but neither the one nor the other will be ſo beautiful nor ſo abundant, as when it is ſet in a Soil where the Salt is more fix'd, and in greater Quantity; for if the Earth be obſerv'd in which this Plant naturally Grows, it will be found to be a Yellow Fat Earth, and conſequently ought to have one that is ſubſtantial, but not indeed ſo moiſt in our Climates as in *Provence*, where the Sun has a Force ſufficient to correct that Humidity.

When *Tuberoſes* are planted, they muſt be put into thoſe Places which are moſt expoſed to the Sun, always ſetting them on Planks under a Wall, to the end that they may receive all poſſible Heat from the Reverberation of the Sun-Beams, which will make 'em come up to the Growth deſir'd, and ſo forward them in it: They muſt be water'd every Day at Noon, with Water warm'd in the Sun.

When they ſhoot out their Stems, and that the Flowers begin to appear upon the tops of them, care muſt be had to ſupport them by a little Wand, about the bigneſs of a Man's little Finger, which muſt be ſtuck into the Earth at the Foot of each Plant, and the Stems muſt be tenderly tyed to it; for otherwiſe the weight of the Flowers would make 'em bend, and perhaps break them.

What is particular in the *Tuberoſe* is, that the Flowers Blow ſucceſſively one after another, which keeps it a long time in Bloom; their Odour Perfumes the Places where they are ſet. This Plant is not to be raiſed in open Ground, becauſe the Heat with us is not ſufficient to make them grow as they ought: The Pots in which *Tuberoſes* are planted are an Ornament properer for Windows,

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than Parterres, unleſs we have a great Number of them, and ſome of them are bury'd in ſome parts of the Parterre.

Tuberoſes are likewiſe planted in *May*, and then they will Flower in *Autumn*; the ſame Method is to be obſerv'd, in regard to them, as to thoſe that are planted ſooner, that is, they muſt be placed where the Sun is hotteſt, and water'd as before; ſome, when they Plant their *Tuberoſes* in Pots, not only expoſe them to the quickeſt Heat they can in the Day time, but put ſome Glaſſes upon them, to retain the Heat the longer; a Method not to be deſpiſed.

TUFT, a Term in Gardening, the ſame being the thick Foot of a Plant compoſed of ſeveral ſmall ones, which may be ſever'd from one another, and planted ſeparately; each of theſe Plants may afterwards and in its turn become a *Tuft*; hence they ſay a *Tuft* of Violets, *Alleluya*, *Daiſies*, &c.

TULIP, in Latin *Tulipa*, a Plant of which there are ſo many Diverſities, that it would be almoſt endleſs to enumerate them all, and therefore a few of the beſt ſhall ſerve, beginning with the Præcopes or early blowing *Tulips*; and firſt the Floriſante, which is low-flower'd, Pale Horſe fleſh'd colour'd, mark'd with ſome Crimſon and Pale Yellow, which at length turns White; the bottom and Tamis blue. 2. Blindenburg, middle ſized, the tops of whoſe Leaves are of a Peaſe Bloſſom Colour, the ſides White, Yellow Tamis. 3. general Molwiſik, well mark'd with Carnation and White, Pale Yellow Tamis. 4. Morillion Cramoſine, a delicate Flower, of a bright Crimſon, or rather Scarlet and pure White, and rarely ſtrip'd, and well parted bottom and Tamis Pale Yellow. 5. Periſhot, of a fair ſhining Bluiſh Red Colour, and often well mark'd with White, but inconſtant, the bottom White and the Tamis Pale Yellow. 6. Fair Ann, with round pointed Leaves Claret colour'd, with Red Flakes of White, bottom and Tamis as the Periſhot. 7. Omen, a fair large and well form'd Flower, of a Pale Roſe Colour, with many Veins of Crimſon guarding great ſtripes of White, the bottom and Tamis both Blue. 8. Galatea, bright Gredeline and White ſtriped, the bottom and Tamis Pale Yellow. 9. Superintendant with a fair and large Flower, well mark'd with Violet Purple and good White, Pale Yellow bottom and Tamis. 10. Aurora, Red and White variably mark'd, the bottom and Tamis Pale Yellow, good Flowers. 11. Gilder Blooms, Pale and mark'd with ſome ſtripes of Gold Colour thro' the Leaves, bottom and Tamis Yellow. 12. Aleetus, has narrow Leaves, good Purple, well ſtrip'd with good White, bottom and Tamis of Blue Purple.

The next *Tulips* are thoſe call'd Medias, or middle flowering *Tulips*; only ſome of the beſt ſhall be nam'd, 1. General Eſſex, being Orange colour'd, bottom and Tamis dark Purple. 2. Pluto of a ſooty Orange Colour, variably mark'd with lighter and dark Yellow bottom, ſad Green and Bluiſh Tamis. 3 Agot Robin Paragon, of a ſullen Red, well mark'd with Dun colour, Crimſon and White, bottom whitiſh, Black Tamis. 4 Royal Tudeat, of a ſad Red about the Edges, whipt with Crimſon and ſtrip'd with Pale Yellow, bottom and Tamis Black. 5 Cardelan Elambiant, Pale Scarlet, well mark'd with White, bottom and Tamis Blue, 6 Morillion of *Antwerp*, a Pale Scarlet and Pale Yellow. 7 Bel Bruns, a dark brown Crimſon, well mark'd and ſtrip'd with White, bottom Pale and Yellow, and large duſty Tamis. 8 Bright Carnation, and Snow White, finely divided, bottom White, Pale Greeniſh Tamis. 9 Paſte Belliene Carnation, ſome Gredeline and much White, well parted and platted bottom and Blue Tamis. 10 Camaſetta, large flower'd Carnation, Gredeline and White; the well making of this Flower makes the bottom White, tho' the Tamis be Blue. 11 Paragon Blackburn, with a tall broad Flower, yet ſharp pointed Leaves of a Carnation Colour, mark'd with deeper Red, and ſtrip'd with White, bottom and Tamis Blue. 12 Paſte Roſie, of a Pale Roſe, well mark'd with Crimſon and Straw Colour, red Veins, bottom and Tamis a Pale Yellow. 13 Chimney Sweeper, of a dark blackiſh Red, with a larger round whitiſh bottom, from whence it often comes ſtrip'd, a Pale Yellow Tamis. 14 Cedonulli, of a deep Bluiſh Carnation, mark'd with Crimſon, ſome Gredeline, White bottom, and Blue Tamis. 15 Lanſcot Bole, bright Carnation, rarely agoted, and ſtrip'd with Gredeline, White bottom and Blue Tamis. 16 Parrot, with half folded Leaves, Greeniſh Middles and whitiſh Edges, Yellow bottom, Whitiſh Tamis growing tall and ſtrong. 17 Rich Parrot, like the laſt but rent in the ſides and with Spurs, the middle of the Leaf of a Whitiſh Green, tending gradually to a dark Brown at the Edges, bottom and Tamis Yellow, 18 Royal Parrot, its Leaves half folded, with long Spurs, Greeniſh at firſt and only tipt at the top of the Leaves with Scarlet, which, as it opens, ſpreads itſelf up and down the Leaves in ſmall ſtreaks, the three outmoſt Leaves feather'd up the Back with Green, the reſt not all ſo crumpt Backt and of a Gold Colour, ſtanding in a ſtrange Form, the bottom and Tamis browner; no *Tulip* having a Scarlet Green but this. 19 Agot Rampard, of a heavy ſad Iſabella Colour, with ſome mark of Crimſon, and great Stripes of Yellow, dark bottom, large Black Tamis. 20 Royal Shuttle made with ſharp pointed Leaves, a little twining, curiouſly mark'd with a bright Fleſh Colour, deep Scarlet and Pale Yellow; the bottom and Tamis Black, increaſed by an off-ſet coming out above the lowermoſt Leaf. 21 Eagle, a fair Flower Peach colour'd Pale Gredeline, ſome deep Crimſon, and pure white Purple bottom and Tamis, 22 Paragon Floriſon, with ſharp pointed Leaves, finely ſtrip'd and mark'd with Iſabella, Peach colour'd and milk White. 23 Diana, of a bright Bluiſh Carnation, ſtrip'd and well mark'd with deep Red and pure White, Blue bottom and Purple Tamis. 24 Diana, rais'd from the Seeds of the laſt, differs from it, in that the Leaves being pure White are edged, and whipp'd about, and in the middle feathered with a deep brown Purple, the Tamis dark and Blue. 25 Priones, Turgiana, well marked with two Purples and much White, the bottom Blue and Tamis Purple. 26 Ariana raiſed from the Seed of the laſt by Mr. *Ray*, is of a purer White from the firſt opening, and well mark'd with bigger and leſſer Stripes, and drops of white Crimſon, bottom and Tamis as the laſt. 27 Brown Duke of Brabant, mark'd with a brown and lighter Purple, and ſtrip'd with White, Blue bottom and Purple Tamis. 28 General Bole, agoted and variably mark'd with a dark and lighter Reddiſh Purple and good White Blue bottom and Purple Tamis. 29 Dorothea, of a deep Brown Purple, finely whipped about the Edges, and mark'd with a White

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and redder Purple, and pure White bottom and Tamis Purple. 30 Carolus, finely mark'd with Shades of Murry Purple, pure White thro' every Leaf thereof, Blue bottom and Purple Tamis. 31 Brown Purple de Maris, of a Rich shining brown Purple, the Leaves mark'd with great Stripes, Blue bottom and Purple Tamis. 32 Minerva delicately strip'd thro' each Leaf, with lighter and darker Leather Colour, divided with equal Stripes of Liver Colour. 33 Bacchus Bole, not tall, yet lusty and very large broad leav'd Flower, of a sadder and lighter Purple, and good White equally divided, the three outmost Leaves only edged with Crimson Bluish bottom, and dark colour'd Tamis. 34 Agot Hanmer, a Beautiful Flower, of three fine Colours, *viz.* Pale Gredeline, rich Scarlet and pure White, most times well parted, strip'd and agotted, never running, bottom and Tamis Blue. 35 Augustina Estoil, five Violet and White. 36 Tramontane, Flesh, Pale Yellow and Isabella colour'd. 37 Boreas deeper and lighter Crimson with Pale Yellow 38 Amidone, Pale Yellow and Cinnamon, 39 Brown George, sadder and lighter Cinnamon, and Pale Yellow. 40 Clitus dark Yellow, Crimson and Hair Colour. 41 Agot Bezar, deep Orange, light Flesh Colour, and Pale Yellow. 42 Memorables, of a Pale tann'd Red, sad Purple and bright Yellow.

The third are the Serotines, or late flowering *Tulips*, which are. 1 the Prince de la More, well mark'd, low, deeper and lighter Cinnamon and Pale Yellow, Blue bottom and black Tamis. 2 Serfione Sea Bloom, low weak stalk'd Flower, deep Red, feather'd and mark'd with some Gredeline at the first Pale yet low and then turns White, bottom and Tamis dark Blue. 3 Gresound, low small Flower, dark Red, strip'd and feather'd with Pale Yellow, bottom dark Green, Tamis almost Black. 4 Star of Venus, Carnation mark'd with Pale Yellow, that after turns White, bottom and Tamis Blue. 5 Patagone Mulleon, bright Carnation, strip'd with White, bottom Tamis Blue. 6 Tenebres, a strong Flower, deep Red, vein'd with Peach Colour, Pale Yellow bottom, Tamis dark Brown.

To say no more of the particular Sorts; a *Tulip* in general may be thus describ'd, that it is a Plant whose Bulb, which is that part that is put into the Ground, is of a whitish Brown outwards, almost round and composed of several small white Coverings, that are laid one upon the other; pretty large Leaves proceed from this Bulb, they are about half a Foot in length, wav'd on their Edges, and ending in a Point, a Stalk arises out of the middle of these Leaves, of half a Foot long, and sometimes less, which at its Extremities produces a Flower, in the form of a Cup, sometimes of one Colour, and sometimes of another; this Flower has six Leaves, in the middle of which rises a Chive, that in process of Time becomes an oblong Fruit, opening into three Parts, and divided into three Chambers, fill'd with flat Seeds of a roundish Figure, and reddish Colour; this place, which contains the Seed, is term'd the Collet by Florists.

Never any Flower made People take more Notice of it than a *Tulip*; its surprizing to think the passion Persons have had for it; and some have given an incredible Price for a single one, but that Heat is much abated, either thro' the Instability of human Nature, or from a Conviction of their Folly to dote upon a Flower, especially one that was so subject to degenerate; and indeed 'tis very certain that Nature never shew'd her self more Capricious than in this Flower, which changes so often; this Year it shall be an Agat, and the next quite Plain, or at least the third Year it shall have nothing at all of the Agat, so that it must have a new Name given it.

As to the Culture of this Plant, its Seeds is proper to be gather'd in *Autumn*, and it is also from the middle of *October* to the end of *November* that you ought to Sow it; he that delay till the Spring, might not, it may be, altogether lose his Pains, yet he would certainly retard the Production, and the Flowers would be by no means so fair.

The Gardiner, before he pretends to Sow this Seed, must be careful to provide Beds with Earth that is proper for it; over and above the natural Earth of the Garden, he must take Bed Mould, and mix it with that same Earth, then lay it apart in a Heap, as large as he thinks he shall have occasion for, to the end that when well mix'd, he may Sift it upon the Beds design'd for his *Tulips*; the Mould being thus sifted, the Bed must be cover'd with a Rake, and above all, care must be taken that it do not lye above an Inch thick, and then the Seed must be Sown as thin as possible: This done, the Sieve must be made use of once again to pass so much more of the same Earth thro' it, that the Seed may not appear above Ground; or if he pleases he may let as much Earth be sifted upon the Bed, as may lye half an Inch thick, which may suffice, afterwards he has even'd the Superficies with his Hand or Rake to make the Seed grow.

The Month of *September* is most proper for this Work, and as soon as ever it is perceiv'd that the Seed begins to Sprout, which always happens in *March*, he must take care to keep the Beds free from Weeds, for fear they should deprive the young Plants of their Nourishment, which is necessary to make them thrive.

The *Tulips* being thus risen above Ground, the Gardiner must not omit to Water them, especially in hot Weather, and it is necessary they should remain two Years in the Ground without removing, he would do well after their first Stalks are wither'd, to take fresh Mould and Sift anew upon the Beds an Inch thick.

The Custom amongst Florists is always to leave the Bulbs in the Beds two full Years before they remove them, but after that time, they take them out of the Nursery and Transplant 'em; this Method very much forwards their flowering, the Flowers must not be expected from 'em in less than five or six Years; its true the time seems to be long, but if Care has been taken to make Choice of good Seed of the better sort of *Tulips*, their Patience will be sufficiently recompenc'd, by the great Abundance of Flowers that are produc'd.

Supposing the parts of a Parterre or Beds design'd for them, already provided with the before-mention'd compound Earth, and laid in the form of a Carps Back; you must take a Cord and extending it long ways, draw a Rill from one end of the Bed to the other, this done, extend the Cord in the same manner again, a second and a third time, and draw two Rills more at five Inches distance, as before, till you come to the end; then Plant the Bulbs upon the Corners of each Square, about three Inches deep, taking care that each Bulb be provided with Earth on all sides;

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ſides; the time for Planting theſe Bulbs is from the fifteenth of *October*, to the end of *December*.

It being neceſſary to know what Aſſiſtance may be further requir'd, to enable them to produce ſuch Flowers as are expected; as ſoon as ever theſe Bulbs are put into the Ground, the Gardiner muſt not neglect to ſecure them from Froſts, by covering them with large Straw, or dry'd Dung; but then they muſt be uncover'd again, as ſoon as the Froſt is gone.

When the Month of *March* is come, and that he perceives theſe Bulbs begin to ſhoot, care muſt be taken to Water them, if the Seaſon permits, and no Rain has fallen: But for the Quantity, more or leſs, that is left to the Diſcretion of the Gardiner, who is to act as prudently as he can, Weeds will be always apt to grow among them, and incommode them, and therefore to avoid ſuch Inconveniences, care muſt be taken frequently to Weed them.

The Bulbs of *Tulips* muſt remain in the Earth one Year only, during which time they muſt be carefully cultivated; and after the expiration of that Term, they muſt be remov'd in this manner: Take a Gardiners diſplanting Groove, and thruſt it into the Ground at a convenient diſtance from the Bulb, and a little below their Fibres, by which means they may be taken up ſafe without wounding; they ſeparate the Earth from them, and continue ſo to do until you have diſplanted them.

The *Tulips* muſt be remov'd as ſoon as you perceive their Stalks are wither'd, the Bulbs being out of the Earth and clear'd; they muſt be carry'd into an open place, where nevertheleſs the Sun muſt not come; for theſe Roots are ſo tender that the leaſt Heat would be apt to dry them too much; now the better to preſerve them from this Inconvenience, the Gardiner will do well to take care that they be not heap'd one upon another; for by that means it might often happen, that thoſe underneath might be heated, which would certainly do them harm, by reaſon of the prepoſterous Motion, it might give the Sprout when the Seaſon for planting the Bulbs is come; the Gardiner muſt behave as already directed, after having ſeparated the Suckers, which are to be planted in a Nurſery, made of the ſame Earth that has been ordered for the Bulb it ſelf.

As the Suckers of *Tulips* are planted only to prepare their Kind, and not for the Ornament of a Garden, there needs not be ſo much Care taken to trace out the Beds for them, as for the Bulbs; however, they are to be planted in Rows at five Inches diſtance from each other, and two Inches deep in the Ground, and when this is done, they muſt be cover'd neatly with the Gardiner's Hand, and he muſt afterwards take care of them in the ſame manner as he does of the Bulbs.

Thoſe who are moſt imploy'd about the Culture of theſe Plants, are divided about the time they are to continue in the Ground before they are removed; ſome ſay two Years will be ſufficient; but others will have 'em ſtay three Years; becauſe they only Sprout the firſt Year, multiply in the ſecond, and in the third they acquire Diſpoſitions proper to produce Flowers; the laſt Opinion ſeems to be the beſt, tho' the former Sentiment is not altogether to be rejected; however in the Affairs of Plants, the beſt Reaſon is always to be choſen.

Now to prevent the Suckers from growing dry from the time they are ſeparated from their Bulbs to that of replanting them, they muſt be put into Moſs in ſome open Place, and after they are planted, they will thrive wonderfully.

In order to have *Tulip* Seeds, from which you may reaſonably expect ſomething more than ordinary, the beſt way is to have ſome for Seeds, that are very fine and large, to the end that being of a noble Kind, one may rationally hope for ſomething Excellent from them, tho' Nature often deceives us in thoſe Expectations; this Caprice appears in reſpect to *Tulips*, not only in Regard to their Colours, but alſo to the time when they ſhould Flower: Some of Spring *Tulips* that were before, after ſowing become late Flowers; ſo that in reality People do not know what to Sow, when they throw *Tulip* Seed into the Ground, and it is a great chance if they get a Flower of any Value.

Tulips are mix'd in Parterres, with Hyacinths and Narciſſus's, eſpecially if the Gardens be large, where we have not ſo much Regard to the Beauty of the *Tulips*, as to the Variety of Colours of all Sorts of Flowers we deſire to have therein, and which ſucceed one another; its generally in little Gardens only that they obſerve to put *Tulips* by themſelves, where we muſt then remember to follow the Inſtructions that have been given concerning their Culture.

As to the Beauty of *Tulips*, the fine ones have commonly ſix Leaves, three within and as many without, whereof the former ought to be larger than the latter, a flat Form in them is more Beautiful than a ſharp, and their bottom ought to be proportion'd to their Top.

When a *Tulip* has its Form and Green of a midling Bigneſs, it is a good Sign, as well as when it has a requiſite Largeneſs, and that this Green appears a little friſled, or accompany'd with ſmall Streaks; every *Tulip* that may appear fine at its opening is not to be eſteem'd, you muſt wait two or three Days before you can form a right Judgment of it.

That *Tulip* which opens with its Leaves turn'd either inwards or outwards, is not to be eſteem'd, no more than where the Leaves are too ſmall or thin; that *Tulip* whoſe Cup is leaſt convex, is Preferable to that which is a great deal ſo.

Among the better ſort of *Tulips*, thoſe will be ever moſt eſteem'd whoſe Colour is luſtrous; and appears like Sattin, or of a flame colour'd Red upon a white Ground, thoſe of divers Colours with ſhadings, and the Yellow ſtrip'd with Grey.

The bottom of a *Tulip* is commonly very much taken notice of, becauſe that the Stripes which ariſe from thence are generally of the fine Colours.

Every Colour in a *Tulip*, which is not confuſedly bended, and whoſe Stripes are well ſeparated, look agreeably to the Eye.

That *Tulips* may be Perfect, its neceſſary their Thrums ſhould be of a brown Colour, and not Yellow, as for the Chive it matters not how they are.

There are Diſeaſes, which it is pretended theſe Flowers are annoy'd with; but as they are occaſion'd only for want of Care taken of them, ſo when they are ſufficiently look'd after, they are always exempt from them.

Fine

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Fine *Tulips* are brought from *Turkey*, and the Iſle of *Ceilan*; the *Portugueze* and *Flemings* were the firſt that brought them into *Europe*: The *Tulip* Root is digeſtive and diſſolving, its not made uſe of in Phyſick.

TUMOUR, a Swelling or Puff, that forms it ſelf in ſome part of the humane Body, by the ſettling of the Humours; they diſtinguiſh in general four ſorts of *Tumours*, *viz.* natural *Tumours*, enchiſtick *Tumours*, critical *Tumours*, and malignant *Tumours*.

To hint at ſome general Obſervations, concerning the Cure of *Tumours*: You muſt mind their Motions or Times, which are four, *viz.* the Beginning, Increaſe or Progreſs, Condition and Declenſion; their Beginning is denoted by the Crudity of the Humours, the Progreſs by a begun Maturity; their Condition by a full Maturity, and their Declenſion by the entire Reduction of the Matter to the Motion of Nature.

But to facilitate the Cure of *Tumours* we'll only conſider 'em in two Reſpects, to wit, of their Motion, and that time to which the Humours are fix'd; from theſe two Conſiderations ariſe two Indications, the firſt is to ſtop the Courſe of the beginning Evil, and the ſecond to take away that which is already form'd; the Motion and Impetuoſity of the Humours, which excite *Tumours*, depend either on external Cauſes, as Contuſions and other Things, which are the Effuſion of the Humours, or internal, which are Plenitude and Cacochimy; the external Cauſes may ſometimes be prevented by Prudence, and the internal may alſo often be done by proper Remedies, as Plenitude by Bleeding, and the Cacochimy, which is the ill Quality of the Humours, by Purging.

Now to hinder thoſe Humours that are already in Motion to aſſemble, you ought to make uſe of two proper Methods, one of which is to turn and keep back the Impetuoſity of the Humour, which is call'd the Revulſion, by which they may take a Courſe to the oppoſite Part; and the other is to ſtop and repel 'em; which is call'd Repercuſſion, that ſends 'em back to their Source: Bleeding is the grand Revulſion, and is ſo neceſſary in all Humours that require Revulſion, that you ought not to forget it, and even in malignant *Tumours*; what Sentiments ſoever the Ancients have entertain'd concerning it, ſeeing we know by Experience it draws the Blood from the Center to the Circumference; you muſt carefully obſerve, always to make the revulſive Bleeding in a ſtrait Line, and as much as you can by the remoteſt Part: Cupping Glaſſes, Ligatures, Frictions and Fomentations, do alſo ſerve to make a Revulſion. Repercuſſives are not uſed in all ſorts of *Tumours*; for if they ſeize the Emunctories, if the Matter is Vicious, Venomous, near the noble Parts, and puſh'd on by a critical Motion, you muſt abſtain from 'em.

When the Humour which cauſes the *Tumours* is fix'd, you muſt make uſe of Reſolutive or Suppurative Remedies, according to the Diſpoſition of the Matter, in reſpect to *Tumours* that are form'd by Fluxion; but if the *Tumours* are made by Congeſtion or Gathering, you muſt neither uſe Convulſives nor Repercuſſives, but only gentle Reſolutives and Suppuratives by degrees, for theſe Remedies often become uſeleſs by reaſon of the Weakneſs of the Part and cold Quality of the Matter.

TUMOURS, a Diſtemper which afflicts *Horſes* but too often, and when theſe Swellings are o a long ſtanding they grow hard; becauſe the Humour contimu'd between the Skin and the Fleſh is ſo raw and undigeſted, that Nature is not able to concoct it, and therefore the Swelling muſt be aſſwag'd, and the hardned Humour diſſolv'd by the Application of a piercing Remedy, ſuch as this which follows.

Endeavour to get ſome of the *Horſe's* own Urine; for ſo the Remedy will be yet more effectual, but if that cannot be had, take of Cows Urine a Pint, Flower of Brimſtone half an Ounce, and of Allom a Dram, boil them away to half a Pint, and bathe the Swelling with this Liquor, chafing it hard; then take a Clout that has been worn, dip it in the ſame Liquor, and wrap it about the affected Part, renewing the Application Morning and Evening, till the Cure be perfected.

Another Preſcription is to take ten Pounds of green Roots of Mallows, or Marſh-Mallows, when you prepare the Remedy in the Spring; or during the time of Advent before *Chriſtmas*; but at all other times take ſix Pounds of the dry Roots, beat them to a Maſh and boil them gently with ten Quarts of Water in a Kettle for two Hours; then pour in as much Water as you have loſt by Evaporation, adding three handfuls of Sage Leaves, and continue to boil it an Hour and an half or two Hours longer; take off the Kettle and order two Pounds of Honey, and one Pound of black Soap, incorporating all together, ſuffer it to cool till you can almoſt endure to thruſt the end of your Finger into it, and then mix a Quart of ſtrong Aquavitæ with the whole Compoſition: Foment the Swelling with this Bath, and afterwards chafe it with a handful of the Droſs or thickeſt Part thereof; then walk the *Horſe* half an Hour, and continue to obſerve the ſame Method every Day; for ſeven or eight Applications will diſſolve the *Tumour*, unleſs there be an Impoſthume which tends to Suppuration, which you may eaſily perceive by the Heat and hardneſs of the Part, in which caſe lay aſide the uſe of the Bath and apply Baſilicum.

Take black Soap and Honey, of each one Pound, good Aquavitæ half a Pint, and mix them cold, this is a good Remedy to take away the Swellings; you muſt rub the Part with it every Day, and walk the *Horſe* half an Hour afterwards, repeating the Application till the *Horſe* is cur'd; or if the Swelling be ſmall, bathe it with the Solution of Allom in Wine.

TUMPING; a ſort of Fencing in Fields, when a Tree is ſet in the deſign'd Place, almoſt on the top of the Ground, no deeper than to make it ſtand, tho' all the Roots be not cover'd, till the Tump or Mould be raiſed about it, when one end of a Line about a Yard long is to be tyed about the Tree, but ſo that in going round about it, with the Line ſtrain'd, it may ſlip about the Tree as the Man goes; the other end is to be faſtned to an Iron-ſetter or Stick with a ſharp Point, and the Ground is to be mark'd as you go round the Tree; then a Ditch is to be made on the out ſide of the round Score, and a Turf laid handſomly of two or three Heights on the inſides with the Graſs ſide outwards, ſo as to make the Work full half a Yard high; the Mould is to be caſt out of the Ditch, and Care muſt

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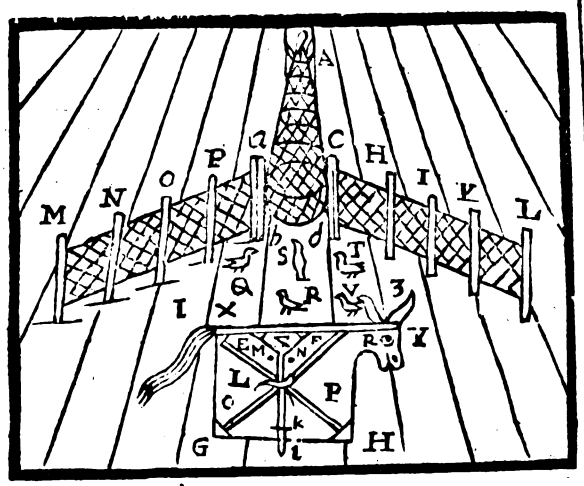
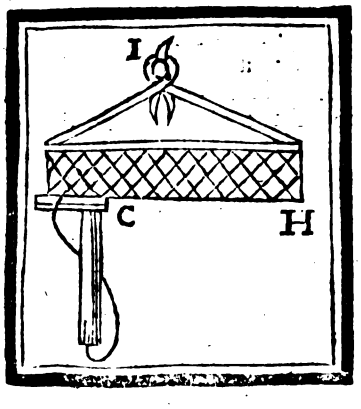
must be taken to throw the best of it next to the Roots of the Trees, till it be rais'd within as high as the Turf, and point outwards a Yard over the Turf; as the Thorns are plac'd, more Turf or fast heavy Earth is to be put out of the Ditch upon the ends of them, treading the same down, the better to fix them; and the Earth is to be laid shelving down from the Turf towards the Roots, it would be proper to lay some small Thorns, Briars, Furze or Goss on the top or the Work finish'd, and the same yearly repair'd as there is Occasion.

TUN, a Measure in Averdupois, consisting of twenty hundred Weight, each Hundred being a Hundred and twelve Pounds, but a *Tun* in *English* Liquid Measure, is two Pipes or Buts; and forty solid Foot is a *Tun* of Timber.

TUNNEL-NET, a Net to catch Patridges with, which ought not to exceed fifteen Feet in length, nor to be less than eighteen Inches in breadth, or opening for the Entrance; cast your Eye upon the following Cut, which shews a *Tunnel* spread; its length is from the Letters A. to G. it ought to be made narrow towards the end A. so as to have no more than five or six Inches high.



This Net must be made with a three twisted Thread, that must not be too thick, they Dye it Green, Yellow or Russet; the Meshes should be an Inch and an half or two Inches broad, the Lover should be thirty, more or less, according to the bigness of the Meshes, you may see this in the Cut annexed.



To carry on your Work, instead of Mesh G. to proceed with take that on the other side at H. and continue working round, and so to the sixth or seventh Row, where you are to take two Meshes at once in one Place only, in order to diminish the *Net*, you are to do the same thing every fourth Row, that the *Net* may become narrow by degrees, and when it comes to the Point or end, have no more than eight or ten Meshes round.

When the *Net* is finish'd, you must put into the hind Meshes at the larger end, a pretty smooth wooden Rod, about the bigness of a Fusy or Musket Rammer, of which you must make as it were a Hoop, and tye both ends together on one another, to keep it tight; you must add other smaller ones by degrees at the place marked with the Letters F. E. D. C. B. which must be set at such distances from one another, as suits to the Proportion of the length of the *Tunnel*; they choose rather to make use of these Circles than of those of another Form, because they may easily be placed in the bottom between two Ridges of Corn or fallow Ground: Now in order to joyn or fasten these Circles to the *Net*, it will be proper to put 'em into the Row of Meshes round, and with that some thread to tye both ends of the Hoop together, that they may always be in a due and right Posture; you must fasten to both sides of the Circle of Entrance two Stakes or Pegs, as a. b. c. d. to keep the extended *Net* strait enough, you must place another at A. of a Foot long, at the end of the *Net* to keep it strait and stiff enough, you must make two plain Haliers to accompany the *Tunnel Net*, whose Meshes must be lozengewise for four square; each Halier must be seven or eight Fathom long, and when they are made, fasten to 'em at two Foot distance the Pegs M. N. O. P. H. I. K. L. about the thickness of a little Finger, and a Foot and an half long, that so they may be set on both sides of the *Tunnel*, when you have a mind to use it.

Now to apply this *Net* for the use design'd in taking *Patridges*, when you have found out a Covie, take a Compass, and so pitch the *Net* at a good distance from them, but sometimes farther, and at other times nearer, as the Ground happens to be; and then surround 'em with your stalking Horse, or for want thereof with the Artificial stalking Horse or Ox, and gently drive 'em towards the *Net*, not coming on them in a direct Line, but by windings and turnings, and sometimes standing still, as if the Horse graz'd; if the Patridges make a stand and look up, 'tis a sign they are afraid and intend to take Wing, therefore make a stand, or a little Retreat, and when you find 'em quiet after a little Respite, and that they are busy in seeking for Food, which is a sign they are not afraid, you may move nearer, and if any single Patridge lies remote from the rest, he must be fetch'd in by taking a Circumference about him, and thus they may be driven as it were like a Flock of Sheep into a Pen: But a Live Horse fitted for the Sport far exceeds the Artificial stalking Horse or Ox.

The Wings of the *Tunnel* must not be pitch'd on a direct Line, but inclining to a Semicircle; when the Partridges are at the mouth of the *Tunnel*, the Old ones will stand a while as if to Consider, but pressing gently on, some of the Young ones will venture in, and then all the rest will follow; upon which make in apace to secure 'em from returning back and making their Escape. See *Partridge*.

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It will be proper to obſerve in this place, that the Letters Q. R. S. T. V. repreſent the Partridges in the Cut; and as to the Ox or Cow repreſented by the ſecond Figure; it ought to be made of a piece of Canvaſs or Linnen Cloth, X. R. G. H. denote the four Feet, they ſow ſmall pieces of the ſame Cloth at the four Corners X. Y. H. G. and in the middle above, at the places E. F. the pieces muſt be two Inches broad and Square, to put into 'em, and to hold the two Sticks O. P. that croſs one another, and the top of the Fork; the Sticks ſhould be long enough, to keep the Cloth well ſtretch'd, and they be tyed together where they croſs; the Fork ſhould be four Foot and an half long at leaſt, having a ſharp pointed end at I, that goes into the ſmall bit of Cloth K; the Fork and the two Sticks are tyed in the middle at L. a piece of Cloth C. Y. is ſow'd to the ſide like a Cows Head, and of the ſame Colour with the reſt of the Cloth; having an Eye Q. and two Horns made of ſome pieces of Hat, the Tail made of ſome Thread or the like, at the other end X. there ſhould be a Stick above at X. and Y. to keep up the Head and Tail, which laſt ſhould be at ſome diſtance from the Body, that it may wag in moving; M. and N. are two Holes to ſee the Patridges thro'.

TUNNING of Beer, a neceſſary piece of Oeconomy; after the Beer is brew'd is the *Tunning* of it, which is perform'd ſeveral Ways, ſome being of Opinion it is beſt tunn'd as it Cools, or begins to come; others ſuffer it yet to be more Ripe, but the beſt way is to cleanſe and Tun juſt as it comes to a due Ferment and gets a good Head, for then it has the moſt ſtrength to cleanſe it ſelf in the Caſk, and it may be obſerv'd, that what Works over, muſt be ſupply'd again, with freſh Beer of the ſame Brewing; the workings may be added to the ſmall Beer, or elſe to the Barm, and the clear left to run thro' a large Hippocrates Sleve or Flannel Bag, made in the form of a Pyramid, the Point being downwards, with a Hoop at the top, hanging the ſame over a Tub; and if there be great Quantities of Cleanſings, a Barrel of Beer may be got in a large Brewing.

TUNNY, a Sea-fiſh, which may be dreſſed in ſlices or Fillets, with poor Man's Sauce, and in a Sallet with a *Ramolade*, which Article you may conſult; they may alſo be fry'd in round ſlices, and ſerv'd up in a kind of Fiſh *Marinade*, which you may alſo ſee under that Head; or elſe they may be broiled upon a Grid-Iron, after having rubb'd and ſtrew'd them with Pepper, Salt, and Butter, to be eaten with Orange and burnt Butter; otherwiſe a *Poupeton* may be made of them, or they may be bak'd in a Pot-pie, putting the Fleſh chopt ſmall into a Pot or earthen Pan, with Pepper, Salt, Muſhrooms, or Cheſnuts and Capers; the Diſh may be garniſh'd with Bread and Oyſters fry'd, and ſlices of Lemon.

Some make a *Tunny Pie*; in order to which, they cut the *Tunny* into round ſlices, and dreſs it, as is uſually done, with Oyſters, Artichoakes, and other ſeaſoning Ingredients; as alſo one or two ſlices of green Lemon: It muſt be bak'd in an Oven moderately heated, and ſome Lemon Juice or a little Vinegar, put in, as you ſerve it up.

TURBARY, a rural Term uſed in ſome Parts of the Kingdom, by which is meant the Right or Intereſt to dig Turves on other Mens Ground; and *Common of Turbary*, is a Liberty which ſome Tenants have by Preſcription, to dig Turves on the Lord's Waſte.

TURBITH, a long Root, about the thickneſs of a Man's Finger, Roſinous, of a brown Grey Colour on the outſide, and of a dark White within; they bring it from the *Eaſt-Indies*, cleft through the length of it into two Parts, and freed from the Core; when it is in the Ground, it ſhoots forth Twigs as thick as one's Finger, and ſometimes ſix or ſeven Ells long, ſome of which creep upon the Ground, and others twiſt themſelves about the neighbouring Trees and Shrubs.

The Leaves are like enough unto thoſe of Marſh-Mallows, but a little whitiſh, ſoft as Velvet, angulous, indented at the Edges and ſtick to Pedicles of an indifferent length, the Flowers are of a Carnation or White. When they are gone, they are ſucceeded by ſmall Membranous Fruits, each of which contain in them four Seeds, as big as Pepper Corns, half round, angulous and of a darkiſh Hue; *Turbith* is a violent Purgative and is made uſe of in Dropſies and Apoplexies.

TURBITH *Mineral*, a Preparation of Mercury impregnated with the Acidity of the Oil of Vitriol; for which pour four Ounces of Quick-Silver reviv'd from Cinnabar into a Glaſs Retort, and pour upon it ſixteen Ounces of the Oil of Vitriol, ſet your Retort in Sand, and when the Mercury is diſſolved, put Fire underneath, and Diſtil the Humidity, make the Fire ſtrong enough towards the end, to drive out ſome of the laſt Spirits of all; after which, break your Retort, and powder in a glaſs Mortar a white Maſs you find within it, which weighs five Ounces and an half; pour warm Water upon it, and the Matter will preſently change into a Yellow Powder; which you muſt dulcify by a great many repeated Lotions, then drying it in the Shade, you will have three Ounces and two Drams of it: It Purges ſtrongly both by Vomit and Stool; it is given in Venerial Maladies, the Doſe is from two Grains to ſix in Pills.

Here it may be obſerv'd, that tho' that which is improperly call'd Oil of Vitriol, be the ſtrongeſt and moſt Cauſtick Acid of this Mineral Salt, nevertheleſs it is much Weaker than Spirit of Nitre, and ſo requires a greater Quantity of it, and longer time to diſſolve the Mercury in, for there is much ado to diſpatch the Solution in the ſpace of ten Hours; that which is diſtill'd is exceeding Weak, becauſe the Mercury retains the greatet part of the Acid Spirits, and they are the things that Purge ſo ſtrongly, tho' many of them be carry'd off by the Lotions.

If one has no mind to reſerve the Acid Liquor that riſes, he need only pour the Diſſolution into a Stone Porringer, and to cauſe a Humidity to Evaporate by a Sand Fire till it becomes a white Maſs; this manner of Operating is more ready than the other.

TURBOT, a Sea Fiſh well known, that may be dreſs'd various Ways; if you would have a *Side Diſh* of *Turbot* in a *Court Bouillion*, let a well ſeaſon'd Court Bouillion be prepar'd with Vinegar very nice, White-Wine, Pepper, Salt, Cloves, Thyme, Onions, Lemon, and a Bay Leaf or two; let a little Water alſo be added, and at laſt ſome Milk, to render it very White; then the *Turbot* muſt be leiſurely ſtew'd therein, over a gentle Fire, and garniſh'd with Parſly, Lemon Slices laid upon it, and Violets in their Seaſon.

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A *Turbot* may be ſerv'd up among the *Inter-Meſſes* on *Fleſh Days*, for which having ſcal'd, and waſh'd your Fiſh, put it into a large Diſh, with thin Slices of Bacon ſeaſon'd with melted Lard, White-Wine, a Bunch of Herbs, Bay Leaves, Pepper, Salt, Nutmeg, whole Cloves, and green Lemon; then let it be cover'd with other Bards, and bak'd in a Pot between two Fires, or in an Oven; when it is to be ſerv'd up, take away the Bacon Bards, dreſs your *Turbot* in a Diſh, pour upon it a good Ragoe of Muſh-rooms, made of the Sauce, and garniſh it with Slices of Lemon.

A *Turbot* may be put into a *Pie*, and bak'd in a round or oval Diſh, or in a ſtanding Pie, after the uſual manner; when it has been well ſcalded and waſh'd, cut off the Tail, with the end of the Head and Gills: Seaſon your Pie with Pepper, Salt, Cloves, Nutmeg, young Chibbols, fine Herbs, Morilles, or common Muſhrooms, and ſweet Butter, and cover it with a Lid; as ſoon as it is half bak'd, pour in a Glaſs of White Wine, and ſerve it up with Lemon Juice or Verjuice with the entire Grapes. See *Fiſh Potage* for *Turbot Potage*.

TURF, or *Green Turf*, Earth cover'd with ſmall and very ſhort Graſs, its done two ways either by ſowing or Turfing; the firſt is to bedone in the *Autumn*, and for the other they cut out of ſome Meadow or Common, ſquare Pieces about three Inches thick, about a Foot broad and a Foot and an half in Length with a Spade, and ſeparating the ſurface, together with the bottom, from the Ground, ſet 'em together very neatly in the place they have a mind to *Turf*, you muſt take care to Water, and Mow it cloſe, that it may always keep Green and very even; in ſome Counties they call that *Turf*, which in others they name *Peat*, which is dug out of Fenny and Mooriſh Grounds, with an Inſtrument made for that Purpoſe, and afterwards ſet up to dry, and made uſe of for Firing, where there is Scarcity either of Wood or Coals; theſe *Turfs* are generally of a ſquare Form, and not unlike a Brick.

TURFING-SPADE, a *Spade* made very thin, light and ſharp, with a Socket to put the Stalk in, like the Hedging Bill, the bit being ſhort and not very broad; its of very great Uſe to ſome to undercut the *Turf*, after it is mark'd out with the Trenching Plough, which it does with much eaſe and Expedition.

TURKEY or *African* Marigold, or Gilliflower, in Latin *Tagetes*, a Plant of which there are ſeveral Sorts, but principally two, *viz.* the great and little one, call'd in general, by the *French*, the *Indian* Pinks.

The larger Sort has a Stem, that grows about three Foot high, and about the thickneſs of ones Thumb, the Leaves are ſomewhat like thoſe of Tanſy, being indented on the Edges; the Flower is radiated, round, and conſiſts of a heap of Flower-Work, of a Gold Yellow Colour, the Flower is ſucceeded by black and corner'd Seeds; the Root is nothing but ſmall ſlender Fibres. This Plant grows in *Barbary*, *France*, *Italy*, *Germany*, and other Countries, and is cultivated in Gardens.

Some take it to be Poiſon, others pretend that the Juice of its Leaves will take off the cold Fit in intermitting Feavers, if you rub the Patient therewith a little before the Fit is to come on; and that it is good for Convulſions, Cacexias and Dropſy; the Leaves being bruiſed, and taken in ſome Wine or Water, may ſerve inſtead of the Juice.

The leſſer ſort has Stems like the great, and ſo are its Flowers, Leaves and Seed, except that they are all ſmaller; it grows but a Foot or Cubit high, and the Flowers ſtanding in two or three Ranges, is of a deep Yellow charg'd with Red, and ſome of the Saffron Hue; it grows in the ſame Countries as the other does, is raiſed in Gardens and flouriſhes in *May*, and all the Summer long; as to its Vertues and Properties, they are the ſame as the other.

TURKEY, a very Profitable ſort of Poultry, and notwithſtanding any Trouble there is had in rearing them, the ſame ought not to be regretted; for the Pleaſure that will accrue therefrom will make us a ſufficient Compenſation.

Theſe Animals do indeed at firſt give more Trouble than common Poultry, as they are much more ſuſceptible of Cold than the others; but with time and due Care you will have your Ends, if you follow the Directions preſcrib'd concerning them: To rear a few of theſe Animals is ill Management, for they will coſt more than if you had a good Number of them, for not thinking it worth while to take a more than ordinary Care of the few you have, they will do more Miſchief to your Gardens, Corn, *&c.* than a great many, that have a Keeper on purpoſe to look after them; who in the Day time ſhall Conduct them into the Fields, and make 'em feed upon Roots, Vermin, Herbs, and wild Fruits, they can meet with, which will be agreeable Entertainment to them; whereas if you have but few, and you perceive it not worth while to allow 'em a Keeper, you muſt be continually ſupplying 'em with Food, which will coſt more than the *Turkeys* will be worth, when they are full grown; theſe Animals being of a devouring Nature, and not content with the little Corn or Food you give them: But they muſt have a Being before they are fed or conducted into the Fields, and therefore it is expedient it ſhould be ſhewn how it muſt be had.

As for their Eggs to breed from, and their Neſt, they are managed like common Poultry, we need obſerve no more here than that your *Turkey* Hens will Lay a dozen or fifteen Eggs, and that when they begin to keep to the Neſt, its a ſign they have a mind to Sit.

They allow 'em fifteen Eggs for the firſt Brood, becauſe of the Colds being not yet over, for with us they Sit in *March* or *April*; and eighteen for the ſecond Brood, which is produced in the Month *July*; and as it ſignifies nothing, that *Tukeys* ſhould be hatch'd either in the Increaſe or Wain of the Moon, its only to be noted here they Hatch in five and twenty Days or a Month at fartheſt, during which time Care muſt be taken that the Eggs be not touch'd, for fear of ſome Inconveniences which may be incident to them.

It muſt be remembred that the ſitting *Turkey* Hens ſhould not want Food, for which end you muſt always very gently lift 'em up from the Eggs to make them eat and drink; for otherwiſe theſe Animals, ſo Intent they are to Hatch their Eggs, would for the moſt part ſtarve themſelves to Death upon their Eggs, tho' they had Food ſet before them, if you did not oblige 'em to Eat; and this is the way to make them alſo empty themſelves, which will hearten them very much and enable them to go thro' with their Work.

When the Brood is hatch'd and yet very tender, the utmoſt Care muſt be taken to keep 'em from Cold, and therefore a warm Place muſt be pitch'd upon,

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upon to rear 'em till they get a little ſtrength, and then let 'em have liberty to go up and down the Yard, and enjoy the benefit of the Sun, whoſe Heat ſtrengthens them the moſt of any thing; however, at firſt when ever you perceive the Weather inclin'd to Rain, you muſt not ſuffer 'em to go out, for there is nothing will make 'em catch Cold ſooner and Kill them; they muſt be handled very gently, for whenever you are obliged, preſently after they are hatch'd, to take 'em from under their Dams, or to put them there again, it muſt be done in ſuch a manner as if you did not ſtir them, for they are cruſh'd with the leaſt motion under their Feet.

The Perſon, who is to look after theſe Birds muſt be ever Vigilant, and four times a Day give 'em Meat and Drink; for they are of a devouring Nature, and if ſo be you ſhould ſuffer 'em to endure much Hunger, they will ſoon be ſeiz'd with a Pining which will end in Death.

Theſe Animals are at firſt to be fed with hard Eggs, whoſe Yolks muſt be taken away, and chopt very ſmall; there are thoſe who take nothing but the Yolks of theſe Eggs, which they mix with Grums of white Bread; both theſe Foods being equally good, but you muſt not continue 'em above five or ſix Days; for our own Authors ſay, that Curds or green freſh Cheeſe, cut into ſmall Pieces is then a proper Food, as new Milk or Milk and Water is a good Drink for them; however, after the expiration of the ſaid Days, you muſt begin to give 'em Nettle Leaves, chopt alſo very ſmall with thoſe hard Eggs; ſix Days after the *Turkeys* have been Fed in this manner, uſe no more Eggs, but give them the Nettles well chopt and moiſtned with a little Bran and Curds, together with ſome Barley Meal and black Wheat not Ground ſmall, and to whet their Appetite from time to time, they throw a little Millet or boil'd Barley before them.

If you obſerve 'em Pine never ſo little, you muſt take 'em and dip their Bills in ſome Wine, to make 'em Drink a little of it; its an excellent Remedy to make 'em gather ſtrength; the more Care there is taken in feeding your young *Turkeys*, the ſooner you will bring 'em into a Condition to have no further Occaſion for their Dams, no more of the Care of a good Houſewife, and laſtly, to require nothing more than the Vigilance of a Keeper to conduct them into the Fields to ſeek their own Food.

Tho' *Turkey* Hens of the ſame Year are very good to Breed, yet thoſe of two Years old are beſt for this Purpoſe; they will lay their Eggs earlier, and Hatch 'em ſooner, and take more Care of their Young ones, and therefore you may, if you pleaſe, have half of the one and half of the other; to act with good Oeconomy, in reſpect to theſe Animals, when you have ſeveral *Turkey* Hens which have lain their Eggs and hatch'd their Brood, take the Young of three Dams, and put 'em under the Conduct of one of them only, and the other two Hens you may turn to the Cock in order to have a ſecond Brood. There are thoſe, who as ſoon as the Young of a *Turkey* Hen are out of the Shells, take 'em all and commit them to the Care of another that has Young ones at the ſame time, and then put other *Turkey* or common Hen Eggs under that Hen, which ſhe will alſo Hatch as ſhe had done her own; but the better to accompliſh this, Care muſt be had from time to time to give her a Toaſt in ſome Wine with Barley or Oats, which muſt be her common Food.

In this manner you may ſupply a Yard with all Sorts of Poultry, for you may not only Hatch Hen-Eggs under the Hen *Turkey*, but alſo Ducks Eggs, and this will do as well, and the Cuſtom then is to put one and twenty of theſe Eggs under her.

If you ſhould put half of the one and as many of the other under her, you muſt not put the Hens Eggs into the Neſt till eight Days after the other, becauſe the Ducklings are hatching a Month, whereas the other are hatch'd in one and twenty Days.

When the Young *Turkeys* are able to ſhift for themſelves without their Dams, let 'em be conducted into the Fields, that you may ſpare the Food beſtow'd upon them at Home, and that under the Conduct of ſome poor Boy or other who will take Care of them; early in the Morning, as ſoon as the Sun is up, let him Conduct 'em out with a Charge not to forſake his Flock, and to drive 'em ſometimes one way, and ſometimes another, that ſo the Variety of Food may whet their Appetites, and make 'em grow up the ſooner.

About ten in the Morning let him bring back his Flock, and in the Afternoon let him return with 'em into the Fields to Feed; when the Evening comes he muſt drive 'em home to put 'em into the Houſe prepar'd for them, but before they are ſhut up, you muſt not be wanting to let 'em have a little Corn to ſtrengthen them; the good Woman of the Houſe muſt not alſo be wanting every Evening to view her *Turkeys*, and count 'em, which will make their Keeper to be the more watchful over them, and not ſuffer 'em to go aſtray; Dew is very Injurious to 'em, and that is one Reaſon why they ſhould be houſed at Night, tho' they love to Rooſt on Trees and other high Places.

It might have been obſerv'd before, that in chooſing of *Turkeys* for breeding, the Cock ſhould not be above two Years old at moſt, and Care muſt be had that he be loving to the Chickens; he ſhould be a large, Stout, Proud, and Majeſtical Bird, for when he Walks dejected, he is never a good Treader; as for the Hen ſhe will lay till ſhe be five Years old and upwards, and lay her Eggs, if not prevented, in ſecret Places, for which Reaſon ſhe ſhould be watched, brought back to the Hen-Houſe, and there compell'd to Lay.

As for the Infirmities incident to *Turkeys*, when they are at liberty, they are generally ſuch good Phyſicians for themſelves, that they will ſcarce ever trouble the Owner; but being coop'd they are otherwiſe; however we ſhall mention two or three Evils they are ſometimes incident to, tho' for the moſt part they are cur'd in the ſame manner as Pullen is.

Sometimes you will perceive their Wings out of Order, in which Caſe you muſt pull out thoſe Quills that are bigger than ordinary, becauſe they are ſwelled; and give 'em at the ſame time the Crumb of Wheat Bread ſteep'd in Wine, and let 'em Drink Forge Water; when they have a Bladder or Swelling under the Tongue or Rump, you muſt prick the ſame with a Pin; when you perceive their Heads are Swollen, waſh 'em forthwith with Forge Water, and examine them every Day very carefully, for if this

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per be neglected, they will Dye of it in two Days time.

Orvietan is good for them, and the Herb call'd Little Maiden-Hair; when any of them are Sick, it is a Rule, that they must be separated from the rest; and let 'em be kept apart for three or four Days, and till they come to feed heartily; when they are Young and under the Age of two Months, you must not expose them to the great Heat of the Sun, for that will Kill them, they must have Drink often in a clean Place, and it must be the best Water you must give 'em. *Turkey* Eggs are very wholsome to Eat, and they wonderfully restore decay'd Nature.

It may be Pertinent in this Place to add what an approved Author says, "That he knew "a Gentleman that had a Hen *Turkey* of the "Wild Kind from *Virginia*, of which and an *Eng-* "*lish* Cock, he raised a fine Breed, that bred "Wild in the Fields, and always became Tame "when grown up, that they were a very hardy "Breed, and much larger than ours, and that "they reared their Young ones without any Care "or Trouble, breeding much better than our "*English* ones.

The way to Fatten *Turkeys*, is to give 'em sodden Barley or sodden Oats, for the first Fortnight, and for the next Fortnight, Cram 'em every way as you do a *Capon*, and they will be Fat beyond Measure.

A *Turkey* is dress'd several Ways; they Roast it, with Sauce Robert, or Eat it *a la daube*, as the *French* Term it, and so Manage 'em in the same manner as they do Capons; or they make a Pasty of it.

To farce a *Turkey*, take some raw Bacon, Chibbol, and all sorts of fine Herbs, chop the whole very small, and season them with Salt, and white Pepper, you should before make your *Turkey* ready for roasting, that is, you must Truss it without blanching, and taking the Skin off the Breast, put this Stuffing between the Skin and the Flesh, and a little in the Body, after which Spit and Roast it; and when it is enough Dress it in a Dish, and put upon it a good Ragoe of a Sweet-Bread of Veal, Mushroom, Salt, Pepper, and fine Herbs in a Bunch, take care to thicken the whole with fry'd Flower, and to boil it well, then serve it in hot in the first Course; you may dress Pidgeons, Chickens and other Fowls in the same manner.

To have a *Side Dish* of *Turkeys* with *Onion Essence*, you must cut the Onions into Slices, and fry 'em in a *Stew-pan* with Lard; then draining the Fat a little from them, toss 'em up again, with as much Flower as can be got between your Fingers, adding some good Gravy, Cloves, and the other necessary seasoning Ingredients; when all have been stew'd together a little while, let them be strain'd thro' a Hair-Sieve, and afterwards a third time put into the Stew-pan, with a few Drops of Verjuice, and a little Bread Cullis; in the mean while, the *Turkeys* having their Wings, Breast and Legs well tyed up, they must be roasted, and Drest in a Dish, pouring the Sauce upon them, before they are serv'd up, after the usual manner.

There are other *Side Dishes* of *Turkeys*, sometimes Young *Turkeys* are one of them larded, and the other only barded or cover'd with thin Slices of Bacon, without being breaded, roasted and served up in Gravy.

Your *Turkeys* at another time being barded and roasted, take away their Legs, Wings, and Breasts, and cut them into Filets, to be put into a Ragoe of Cucumbers and fry'd brown, with a brown thickning Liquor, and a piece of Lemon, as they are dressing.

TURN *the Tup to Ride*, a rural Term signifying to put the *Ram* to the *Ewe*, to Engender according to the old Proverb,

About St. Lukes *Day.*
Let the Tup *have its Way.*

TURNEP, in Latin *Napus*, according to Mr. *Chomel*, are of two Sorts, the Garden and Wild *Turnep*, the last differs no otherwise from the Garden *Turnep*, but that its Root is smaller, its Flower Yellow, and that it grows amongst Corn; its Seed also has the Preference in Physick to the Garden *Turnep*, whose Flowers, Stems and Root are almost like the other; but the Root is thicker and of a more delicious Taste.

Our *English* Authors say, *Turneps* are of three Sorts, exclusive of the Wild *Turneps*, *viz.* the round which is the most common, a long Sort that grows much in *Suffolk*, and the Yellow; these are commonly Sown in Gardens, but are of very great Advantage to be Sown in Fields, not only for the use of the Kitchin, but for Food for Cattle in Winter, when other Food fails, as for Cows, Swine, and Sheep also of latter Years; they delight most in a warm, mellow, light Land, that is rather Sandy than otherwise, and a Pound and an half or two Pounds will Sow an Acre.

Turneps are commonly Sown at two Seasons of the Year, first in the Spring, that they may run up to Seed that Summer, which is used to Sow again, or to mix with Cole Seed to make Oil of, where they have a Quantity; or at Midsummer, they first Plow the Land in *May*, and twy fallow it in *June*, and make it very fine; the Seed being harrowed in with a Bush, they roll the Land with a Wooden Roll to break the Clods, and with the *Turneps* sow'd at this time of the Year they Feed Cattle, as aforesaid, about *January*, *February* and *March*: But for fatning Cattle they commonly give 'em *Turneps* in *Suffolk*, in the House, which they pull up, and carry to them twice a Day, either in a Wheelbarrow, or in a Cart, according to the number of Cattle they have; they were wont to cut 'em in small pieces, of which they have since found the Inconveniency, because the Cattle were apt to swallow 'em without chewing, which often choak'd 'em, and therefore they have since given them whole; they propose two Advantages in feeding Cattle with them in the House, the one is, that it hinders the Cattle from spoiling them with their Feet, and the other is, that they reckon the Cattle so kept up, will grow Fat much sooner and better than those that ramble about: Hogs will also Eat 'em if they are first boil'd, only it must be observ'd, that the Cattle you Fat them with, for about a Fortnight before you Kill them, must be Fed with Hay or other Provender, to prevent their Flesh from tasting of the *Turnep*.

They are a very great help in dry and barren Lands, and will grow almost in any sort of Ground, only the Fly is sometimes apt to Eat 'em at their first coming up; but if they do, there is no great Loss in sowing 'em again, the Seed

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Seed being so Cheap and that so small a Quantity will Sow an Acre; but to prevent the Fly, some propose to sow Ashes with the Seed, and others to sow Soot just at their first coming up; the best way it is thought is to steep your *Turnep* Seed in an equal Mixture of Soot and Lime, and as much Urine as may serve to cover the Seed, and this for four and twenty Hours.

There is likewise a black sort of Caterpillar, that does sometimes eat them, which when you find out, your best way is to roll them with a Wooden Roller, which will crush them to pieces, especially if done in a dry Time, and will do the *Turneps* no hurt, but rather make them Root the better. Some have a Roll full of small Pegs, with which they roll their Land, and then Sow it with *Turnep* Seed, Harrowing it over with a Bush, which is said to be a good way of Sowing.

When the *Turneps* come up too thick, it will hinder the Growth of the Roots, which is the principal Part to be taken Care of; and therefore if they come up too thick, they should be thinn'd with a Hoe; for which Work they commonly give from four to nine Shillings an Acre, because it must sometimes be done twice over, if the *Turneps* thrive and flourish much.

If too much Wet or the richness of the Ground cause them to run too much into Leaves, which is a Fault in *Turneps*, the Feeding them and treading down some of the Leaves, will help their Rooting. If you have Garlick comes up amongst your *Turneps*, before your Garlick blows, tho' your *Turneps* are Young, you may turn Sheep into them, and they will only Eat the Garlick and not the *Turneps*.

Some Sow 'em upon their Stubble as soon as the Corn is off, and only Harrow 'em in, and reserve 'em till late in the Spring for Food for Ewes and Lambs, and fatning Cattle, especially if you Sow 'em on Land you design to Fallow, you may then reserve 'em till *April*, which is the scarcest time for Fodder for the forementioned Animals, but then you must have a mild Winter; and if the severity of the Winter should spoil them, neither the loss of Seed nor Labour will be much. Many sow Cole-Seed and *Turnep*-Seed together, which do very well, because the Profit of the one lies in the Tops, and of the other in the Roots, the shallower you sow *Turneps*, Onions, or any of these sorts of Roots, that go but a little way in the Ground, the larger they will be.

You may, for the Kitching, take up *Turneps* in Winter before great Frosts come, and cutting off the green Tops, you may dispose of them in some cool Place in Heaps and they will keep a long time; but the best way to keep 'em is to cover them with Sand.

Turneps are a Legume used in several Sauces, first, they Eat 'em as common Salsifix and prepared in the same manner; secondly, they Eat 'em fry'd in a Pan with Butter or Lard, a little Verjuice season'd with Salt, Pepper, and Mustard, thirdly, they use 'em in thin and fat Potages, and lastly in different Ragoes.

As to the Properties of the *Turnep*, it may be said in General that it is a Plant that is Windy, that it swells the Stomach, that it yields not much Nourishment, tho' it Heats pretty much; it enters into the Composition of Treacles, because it is good against Poison; if you drink it in the Juice either of Orange or Lemon, it will kill the Worms; being Drank in Oxi mel, and in hot Water, it will make you Vomit the Crudities of the Stomach; *Turneps* boiled and apply'd outwardly, allay the Pains of the Gout; the Seed being Drank in a Decoction made with Maiden Hair, Figs and Lentils, is a Preservative in the Pox, expels the Itch and Pustles; and lastly, a Spoonful of this Decoction in some Wine, to which you may add a Dram of Linseed, is good to help making of Water.

TURNING. See *Lemon*, the second Paragraph under that Article.

TURNING-EVIL, otherwise call'd *Sturdy*, a Disease in black *Cattle* of which there are several Sorts, one in the Brain-pan of one side or both, another under the Horn-root, and a third in the Neck-joint, which two last are reported Incurable; the Symptoms are, for that in the Neck-joint, that the Beast will hold his Head up in the Air and look wildly; for that under the Horn they will turn round; so they will do, when it is in the Brain-pan: It consists of a Bladder lying under the Skull in the Forehead, which must be taken out, or the Cure can never be effected, and it is performed in the following manner.

You must first cast the Beast and tye his Feet, then feel all over softly with your Thumb, thrusting thereon where you shall find the softest Place, a little above which you shall cut the Skin overthwart four Inches, and so likewise beneath the soft Place, and with a Neddle and long double Thread stitch the Skin up out of the way, and then take a long sharp Knife and a Hammer, and cut the Scaup two Inches square, and turn it up, and then you may see the Bladder, which you are to take out very carefully for fear of breaking it, and cast it away; anoint the Place with fresh Butter, and always apply warm Cloths to it for fear of the cold; you must be sure to lay the Scaup on in the right Place again, then turn down the Skin and stitch it down with some Silk close together, after which make a Plaister of Turpentine, Wax, Rosin, and Swines Grease, or fresh Butter, a Plaister of Flaxhurds, and lay on four or five double Woolen Cloths to keep it from the Wind and Weather, which Plaister renew once in five Days, and be careful against Cold, and let not the Beast drink any cold Water for six or ten Days more and he will do well.

TURNING-EVIL, a dangerous Distemper in *Sheep* and very hard to be cur'd; its occasion'd by very great Heats, and more especially in the Dog Days; as soon as they are struck with it, you will find they will do nothing but turn round, and Jump without any occasion; and they will Stumble every Moment, if you do but touch their Foreheads and Feet, you will perceive an excessive Heat in them.

We know no other Remedy for this Distemper, but to Bleed 'em a little in the Temple, or else in the Vein that is upon the Nose, perhaps you may succeed by this Operation.

These are the *French* Prescriptions, our own Countrymen advise to let 'em Blood in the Eye-Veins, Temple-Veins, or thro' the Nostrils, and to rub the Place with young Nettles bruised, or to give 'em a Spoonful of Treacle or Mithridate in Wine, its good for the *Morefound*, as this Disease is otherwise call'd, but when there is a Bladder in the Scull, the Operation is to be much the same as is mention'd under the Article *Turning*.

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Turning-Evil in black Cattle, to which the Reader is referr'd.

TURNSOIL. See *Sunflower*.

TWITCH-GRASS, a Weed that is very pernicious to ſome *Lands*, by keeping it looſe, hollow, and by drying away the Vertue of the Ground, to the prejudice of the *Corn* ſown upon it; it beſpeaks the Corn Land to be of a Sour and cold Nature.

The beſt Remedy for this Evil is a good Fallowing in dry Weather, and Harrowing it well, with good Manuring of it with Lime, Dung, Aſhes and Chalk; white Oats are alſo a good Seed to ſow on ſuch Land, becauſe they are ſown late, and come up quick to overtop it.

Burn-Bating of this Land is alſo an effectual way of deſtroying it.

TYLES, a ſort of Artificial Stones, of a laminated Figure, uſed about the Roofs and Pavements of Buildings, they are made of Clay kneaded together, then being ſqueez'd flat in a Mould, are baked in a Kiln.

There are many Kinds of them, and thoſe known by ſeveral Names, as *Plain* or *Thack Tyles*, which are the common and Ordinary ones of an oblong Figure, uſed about covering of Houſes, which Sort are Dearer or Cheaper according to the Plenty or Scarcity of the Earth of which they are made, and of the Wood wherewith they are Burnt; *Ridge*, *Roof*, or *Creaſe*, uſed to cover the Ridge of Houſes; *Hip* and *corner Tyles*, that are to be placed on the Hips or corners of Roofs, *Gutters* uſed to lye in Gutters or Valleys in croſs Buildings. *Pan*, *Crooked* or *Flemiſh*, uſed in coverings of Sheds, Lean-toes and all Kind of flat-roofed Buildings. *Dormar* or *Dorman*, for Gutters, betwixt the Roof and the Cheeks, or ſides of the Dormars, the plain Tyle part lying upon the Roof, and the Triangular part ſtanding perpendicularly by the Cheek of the Dormar. *Scallopor*, or *Aſtragal*, uſed in ſome Places for Weather Tyling and look very handſome. *Travers*, which they lay with the broken Ends upwards upon Rafters where pinn'd *Tyles* cannot hang. *Dutch Tyles*, the Ancient and Modern; the firſt uſed for Chimney, Foot Paces, and the other inſtead of Chimney corner Stones, being commonly painted with Birds, Flowers, &c. and ſometimes with Hiſtories out of the *New-Teſtament*.

TYLING, the covering the Roof of a Building with Tyles, the Work is commonly done by the Square, and the Workman in new Work, finding all Materials, uſually does it at 30 or 32 *s. per* Square.

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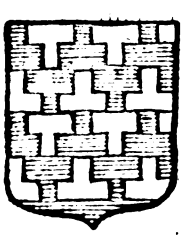
VAIRY, or *Verry*, a Term in Heraldry, when the Field of a Coat of Arms is chequer'd into two Colours by the Figures of little Bells; and if thoſe Colours are *Argent* and *Azure*, 'tis *Vairy proper*, and you need ſay no more but *Vairy*; but if the Colours are any other, they muſt be expreſly nam'd in Blazoning the Coat: See the form of it under *Verry*.



VAIRY *Coppy*, or *Potent Counter Potent*, a bearing in Heraldry of this Figure, and in Blazon, the Colours muſt be expreſs'd, as *Azure* and *Argent*, &c.

VALERIAN, call'd in Latin *Valeriana*, derived by ſome from one *Valerius*, who was the firſt that made uſe of it; that *Valerian* cultivated in our Gardens is deſcribed to have ſeveral Branches about three Foot high, ſlender, divided into divers Boughs, and garniſh'd with Leaves at equal diſtance, of which ſome are entire, and others notch'd and deep; at the top of theſe Boughs grow the Flowers, ſingle leaved, and ſhap'd like a Pipe, of a light Purple Colour, and of a fine Odour, reſting upon the Cup, which in time becomes an oblong Seed, almoſt folded and tufted.

This Plant is eſteem'd not only for the great number of its Flowers, but its fragrant Smell, it grows very high, bearing ſlender Stems, for which Reaſon it muſt be ſupported by ſeveral Props, which makes it look more beautiful, and not tyed in one Bunch, as ſome Gardiners have done; its multiply'd by the Seed and by the Roots ſplit in ſlivers, the laſt being the more expeditious way; but for as much as it is raiſed in the ſame manner as the *Ox-Eye*, we forbear Repetitions, and refer the Reader to that Article. *Valerian* is proper only for large Gardens.

Thus much concerning the *Engliſh* Deſcription and Culture of *Valerian*; the *French* diſtinguiſh this Plant into three Sorts, the great or Garden *Valerian*, in Latin *Valeriana major*; the midling *Valerian*, or the great Wild *Valerian*, *Valeriana Silveſtris*; and the little *Valerian*, *Valeriana minor* or *minima*.

Mr. *Chomel*, deſcribes the firſt to be a Plant that bears a Leaf like Smallage or Wild Parſly; that its Stem grows a Cubit high and more, that it is ſmooth, tender and inclining to Red, hollow and knotted at equal diſtances; that its Flowers reſemble thoſe of the Narciſſus, but that they are larger and tenderer, of a dark White and Purple Colour, the Root is about a Finger thick, and that it ſhoots here and there ſome ſmall Roots like the ſweet Ruſh or Camels Meat, interlaced with one another; that it is of a Yelloviſh Colour and has a good Smell. It grows Wild in low Grounds in ſome Parts of *France*, and that which is cultivated in their Gardens, flouriſhes in *May* and laſts till *Auguſt*. They raiſe it in *France* from Seed, but it will not bear the firſt Year, unleſs ſown early and in good Earth, but then it will bear in the *Autumn*. Its Flower

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Flower comes up like Pinks and becomes tufted. The Vertues aſcribed to the Great *Valerian*, is, that it is Vulnerary, Opening and Sudorifick; good to expel Worms, helps Reſpiration and forwards the Menſes.

The midling *Valerian* has Leaves like thoſe of the Aſh or Service-Tree, they are ſmooth, blackiſh and hang downwards, ſet oppoſite to one another all along the Stem, by Intervals; the Stem grows a Cubit high and ſometimes more, its ſtrait, knotted, ſmall, hollow, ſoft, and of a purpliſh Colour; at the ends grow Tufts, garniſh'd with Purple and White Flowers, it has ſeveral whitiſh Roots, intangled with one another, like thoſe of white Hellebore, and of a ſtrong Smell, like thoſe of Spikenard; this Plant grows in marſhy and moiſt Grounds, and Bloſſoms likewiſe in *May*, and ſo continues till *Auguſt*.

The Root of the Wild *Valerian* is pluck'd up in *March*, before the Leaves appear, and when it is dry'd they reduce it to Powder, and ſteeping this Powder in Wine, give it in the Morning faſting to thoſe who are troubled with the Falling-Sickneſs, they uſe it once in ſix Days, and ſo on; the Doſe is from one Dram to two, it provokes Sweating; if it looſens the Body and brings away Worms, 'tis a ſign of Cure.

The little *Valerian* is a Plant whoſe Leaves reſemble thoſe of the great *Valerian*, with this difference, that they are much ſmaller and pointed, its Stem is Triangular, grows about a Cubit high, at the end of which there is a Tuft like the former in Colour; the Root is ſmall, and it has only one of a whitiſh Colour that has ſeveral Filaments proceeding from it; its of a pleaſant Smell. This Plant grows on Mountains and in moiſt Places, and flouriſhes like the others from *May* to *Auguſt*; its medicinal Qualities are the ſame with thoſe of the other Kind; all the *Valerians* are valued for their Smell, and being taken in Wine are good againſt the ſtinging of venomous Creatures.

The Wild *Valerian* is mightily extolled by ſome, for ſtrengthning the *Optick Nerves*, and reſtoring decay'd Sight; tho' the preſent Practice does not acknowledge it in any ſuch Intentions; it does ſometimes Wonders in *Hyſterical Affections*, eſpecially where thoſe of the fætid Kind are, and where the Spirits are too impetuous in their Motions, ſo as to occaſion Convulſions; being aſſiſted with Camphire and ſome other things of the like Nature, which are very powerful in breaking thro' the minuteſt Obſtructions, it has been known to cure obſtinate Agues.

VAPOUR, a ſubtil Humour which aſcends from the lower Parts of Animals and which cuts and hurts the Brain, both Men and Women are ſubject to *Vapours*, but the latter more; here follows a Catalogue of ſeveral Remedies againſt the *Vapours* and Palpitations.

Mugwort in Decoction.

The Volatile Spirits of Sal Armoniac, and of Urine, the Doſe from ſix Drops to twenty.

The Spirit of Salt of Vitriol dulcify'd, of Vitriol and Sulphur, from four to eight Drops.

Spirit of Vitriol of Mars, from four to twelve.

Tincture of Mars, Drawn by Sal Armoniac, from four to twenty.

Sal Polycreſt, from two Drams to ſix.

Salt of Sulphur, from ten Grains to two Drams.

Magiſtral Water of Balm-Gentle, from a Dram to an Ounce.

Spirit of a Man's Head, from four Drops to twenty four.

Oil of a Man's Skull, from a Drop to ſix in at the Noſe.

Antiepileptick Elixir, from four Drops to twenty.

Volatile Salt of Karabee, or Yellow Amber, from four Grains to ſixteen.

Cryſtal of Tartar, from half a Dram to three Drams.

Oil of Amber rectify'd, from one Drop to four.

Queen of *Hungary*'s Water, from half a Dram to two.

The Volatile Salt of Wine, Hartſhorn, Urine and Tartar, from ſix Grains to ſixteen.

Cinnamon Water, from one Dram to five.

Tincture of Cinnamon, from half a Dram to two Drams.

Tincture of Antimony, from four Drops to twenty.

Antihectick of Poterius, from ſix Grains to two Scruples.

Harquebus Water to Smell to.

Sage in a Conſerve or Decoction.

Orange-flower-Water, from a Dram to an Ounce.

Elixir Proprietatis, from ſeven Drops to twelve.

Oil of dulcify'd Vitriol, from four Drops to ten.

Tincture of Quinquina, made with Wine or Water, the Doſe from one Ounce to four.

Tincture of Myrrh, from ſix Drops to fifteen.

Volatile Oil of Aromatick Salt, from four Grains to ſix.

Oil of Aromatick Volatile Spirit, from ſix Drops to twenty.

Oil of Brick apply'd externally, and given internally, from four to ſix Drops.

Roſin of Amber, from ſix Grains to fifteen.

Oil of Camphire from two Drops to ſix.

Camphire from a Grain to ſix.

Tincture of Caſtor and Saffron, from four Drops to twelve.

Spirit of camphir'd Wine, from two Drops to eight.

Water of Balm-gentle, or Mugwort, wherein inflam'd Camphire has been extinguiſh'd five or ſix times, the Doſe from an Ounce to ſix, you may alſo put to your Doſe, the thick Oil of Amber, Volatile Oil of Sal Armoniac, Spirit of Urine, Queen of *Hungary*'s Water, Camphire, Oil of Pepper, and Oil of Gum Armoniac.

VARIEGATED, an Epithet given by Floriſts to ſuch Flowers as are diverſly ſpotted, marked or ſtrip'd.

VEAL, the Fleſh of a Calf, all whoſe Parts are dreſſed after various Ways, and firſt, if you would have a *ſide Diſh of Veal*, after the *Italian manner*, after you have provided ſome ſlices or Stakes of *Veal*, that are very tender, and cut 'em as it were to make Fricandoes or Scotch Collops, let them be beaten a little with the cleaving Knife, then let ſome good Bards or thin ſlices of Bacon be put on the bottom of a Stew-Pan, and lay alſo the Stakes in good Order upon them, and all muſt be well ſeaſon'd; you muſt adjuſt the quantity of theſe Stakes according to the Big-

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neſs of your Diſh or Plate, which being cover'd on the Top with other Bacon Bards, the Pan muſt be ſet *a la Braiſe*, or between two Fires; when all has been ſufficiently bak'd in this manner, take out all the Bards and the Meat apart, and let the Fat be drain'd off; only let as much be left as will ſerve to make ſome brown Sauce, with a little Flower, in the ſame Stew-Pan, but not too much. This done, ſoak it with ſome good Gravy, put your *Veal* Stakes into the Pan again, and finiſh the dreſſing, with *Veal* Sweet-Breads, Truffles cut into ſlices, Muſhrooms, boiled Cocks-Combs, two ſlices of Lemon, a bunch of fine Herbs, a few Drops of Verjuice, a bit of Shallot, and a little Bread Cullis, to thicken the Sauce; care muſt be taken to clear all well of the Fat, and to bring it hot to the Table.

Another way of dreſſing *Veal*, is what they call *a la Bourgeoiſe*; in order to which let ſome *Veal* Stakes be cut ſomewhat thick, and larded with a ſmall Wooden larding Pin, the Lardoons being a little ſeaſon'd with Parſly, Chibbols, beaten Spices, Pepper and Salt, then put ſeveral ſmall Bards of Bacon into a Stew-Pan, and let the *Veal* Stakes be laid orderly upon them, your firſt Fire ſhould be very gentle, that the Meat may Sweat and be brought to a Colour on both ſides, by putting in a little Flower; when it is well coloured, let it lye a ſoaking with good clear Broth and boil gently, the Sauce muſt afterwards be a little thickned, and clear'd from Fat, ſprinkling it with a little Vinegar or Verjuice, ſo as the whole Meſs may be conveniently dreſs'd in a Diſh, and ſerv'd up hot to Table.

To have a *Loin of Veal* in a Ragoe, Lard the Loin with thick ſlips of Bacon, Seaſon it with Pepper, Salt, and Nutmeg, and when it is almoſt roaſted, put it into a Stew-Pan cloſe cover'd with Broth, a Glaſs of White-Wine, ſome of the dripping, fry'd Flower, a Bunch of Herbs, Muſhrooms, and a piece of green Lemon; laſtly, ſerve all up with ſhort Sauce, after having taken away ſome of the Fat, and let the Diſh be ſet out with larded *Veal*, Sweet-Breads, Cutlets or other ſort of Garniture.

Other ways there are of dreſſing a *Quarter* and *Loin* of *Veal*, the Quarter may be larded, with ſmall ſlips of Bacon except the thick End, which is to be well breaded and ſeaſon'd; it muſt be garniſh'd with Riſſoles and Capons Breaſts, and ſome *Veal* Gravy muſt be pour'd upon it, when ready to be ſet on the Table.

It may alſo be marinated in an oval Stew-Pan, and well order'd with the uſual ſeaſoning Ingredients; when it is roaſted, take the Kidney to make farced Toaſts, to garniſh the whole Quarter, or elſe an Omelet, and let the Diſh be ſet out with Marinades, either of Cutlets or Chickens, or with farced Cutlets and fry'd Parſly.

Another midling ſide Diſh may be made of *half a Loin* of *Veal*, boiled in a *Court Bouillon* that is well ſeaſon'd and enrich'd, wraping it up in a Napkin, leſt it ſhould break; it muſt be garniſh'd with fry'd Bread, Parſly, and Lemon ſlices.

If you would have a great *ſide Diſh* of a *Quarter* or *Crupper* of *Veal farced upon the Leg*, you may, to avoid Repetition, for the Ragoe which is proper for the ſtuffing of this Joint, ſee the Article *Salpicon*, or elſe make a well ſeaſon'd Haſh of the Fleſh that is taken out of the Leg, and cover it again neatly with the Skin, then let that part which is not larded, be breaded with Bread Crumbs, garniſhing the Diſh with Cutlets either farced or unfarced, or with *Riſſoles* and Cruſts of fry'd Bread, all brought to a fine Colour. A quarter of *Veal* may alſo be larded with *Haſlets*.

A *Leg* of *Veal* may be Eaten *roaſted*, but you muſt firſt Marinade it for half a Day, then readily Lard it, and having ſpitted it, while roaſting, baſte it with the Sauce wherein it was ſteeped, till it becomes bluiſh, which is the true ſign of its being Dreſt as it ſhould be.

For a *Leg of Veal* in a *Court Bouillion*, they make a ſeaſoning with Salt, Pepper, Cloves, Thyme, Onions, Verjuice, White-Wine and Laurel, with a little Water, all mix'd together, and boil'd ſlowly, and as ſoon as it is drain'd enough, cut the Leg into ſlices, ſqueeze ſome Lemon Juice thereon and ſerve it in. Its admirable Eating.

One way of dreſſing a Leg of *Veal* is to boil it in a Pot, and to eat it when 'tis enough, either with Vinegar and Pepper, or with ſome Broth ſeaſon'd with white Pepper and Parſly chopt ſmall.

There are divers ways of dreſſing a *Breaſt of Veal*, a *ſide Diſh* may be made of it farc'd, garniſh'd with roaſted *Poupiets*, which Article may be conſulted, in the Form of Quails, and a good Ragoe pour'd on the top. This Joint muſt be firſt roaſted brown, and afterwards ſtew'd in a Pot, you muſt alſo add a piece of Beef Stake, as it is dreſſing, to enrich it, and a brown thickning Liquor with Gravy, when ready to be ſerv'd up to the Table, as for the Farce it muſt be made of other *Veal*, with Beef Sewet or Marrow, Bacon, fine Herbs, Muſhrooms, and *Veal* Sweet-Breads, and ſeaſon'd with Pepper, Salt and Nutmeg. A Breaſt of *Veal* may alſo be boiled in an earthen Pan, or in a Stew Pan, with Broth and a Glaſs of White-Wine, then ſome Muſhrooms are to be fry'd in the ſame Lard, in which the Meat was dreſt, with a little Flower, and all muſt be mingled together.

Another ſide-Diſh may be made of a *Breaſt* of *Veal* in a Pan-pie, with a well ſeaſon'd *Godivoe* and good Garniture, as for other Pies, adding a proper thickning Liquor and ſome Lemon Juice before it is brought to the Table. Laſtly, another Diſh may be prepared of a farced or unfarced Breaſt of *Veal*, roaſted and put into a Ragoe, with Lemon Juice when ſerved up, garniſhing it with *Veal* Sweet-Breads, Cocks-Combs, and Muſhrooms fry'd, or elſe the Breaſt of *Veal* being firſt parboiled, may be marinated in Vinegar, with Pepper, Salt, and Bay-Leaves; it may be afterwards flower'd and well fry'd, in order to be ſerv'd up with fryed Parſly and the reſt of the Sauce.

A Shoulder of *Veal* is ſcarce eaten any other way than roaſted, and that it may reliſh the better, let it be well larded, and then ſpitted and baſted with Butter, while roaſting, and then ſerv'd up when ready, ſome cut off the Knuckle and boil it, and Stew the reſt between two Diſhes, but what ſeaſoning ſo ever you give it, there are not many People in love with it.

They make a *Pie of a Fillet of Veal*, by cutting it into Pieces, and larding them with thick ſlices of Bacon, being afterwards dreſſed in a good *Godivoe*, it muſt be filled with Aſparagus-Tops, Muſhrooms, *Veal* Sweet-Breads and Artichoak-bottoms: When it is ready to be ſerv'd up, it would be proper to pour into it a little thickning Liquor, with ſome Lemon Juice, and to garniſh it with its own Cruſt, as well as the other ſort of Pies.

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A *Gigot* of *Veal* may be boiled well in a Pot, and eaten with Sauce made of Vinegar, Pepper, &c. or with Broth ſeaſon'd with white Pepper and Parſly.

As for *Veal-Cutlets*, ſee *Cutlets*. *Veal-Marinade*, ſee *Marinade*. *Fillet of Veal*, ſee *Pie*. *Veal Sweet-Breads*, ſee *Sweet-Breads*. You may likewiſe conſult the Articles, *Calves Ears*, *Calves Head haſh'd and roaſted*; *Calves Heart*, *Lights* and *Spleen*, *Calves Liver*, and *Veal Chitterlings*.

VEAL-LIQUOR, a Preparation uſually made for Perſons Indiſpoſed; when you have cut a Fillet of Veal into thin Slices, let them be boil'd in an earthen Pot full of Water, over a gentle Fire, for the ſpace of an Hour, and then ſtrain this Liquor thro' a Linen-Cloth, without ſqueezing the Meat.

VEAL-CHITTERLINGS, or *Andouillets*, a Preparation of the Kitchen, of minced Veal, Bacon, fine Herbs, and the Yolks of Eggs, with Pepper, Salt, Nutmeg, and beaten Cinnamon, ſo as to give 'em a fine Colour; and in ſerving them up, ſome beaten Yolks of Eggs are to be added, with Verjuice and Lemon-Juice. Theſe *Andouillets* are to be roaſted on a Spit between Slices of Bacon, and baſted with their Dripping, with the Yolks of Eggs and Crumbs of Bread, ſometimes one and ſometimes another, to produce a fine Cruſt upon them. When they are ready to be ſerved up, add ſome Mutton-Gravy, or of another ſort, with the Juice of a Lemon and fry'd Parſley, to garniſh them.

VEGETABLE-MUMMY, or *Grafting-Wax*, a Compoſition of Wax that ſerves to cover the Grafts of Trees; to prepare it, take half a Pound of new Wax, as much *Burgundy*-Pitch, and two Ounces of common Turpentine, melt the whole together in a new earthen Pot that is glaz'd, and ſtir it often: Suffer the Compoſition to cool at leaſt twelve Hours, then break it into Bits, and keep it in warm Water for the ſpace of half an Hour, working it about and entirely breaking it, that it may the more eaſily be apply'd: You may dip a Cloth in this Compoſition and cut it into the form of a Plaſter that is proper for the Inciſion or *Wound* of a Tree, and this will ſave much of your Compoſition, becauſe you do not uſe ſo much of it as you would if it were in Bits. Make uſe of this Cloth to cover the Slit of the Tree that remains between the two Grafts, to preſerve it from Water; wrap alſo the Scion therein before you put Earth and Hay to it; by this means you will ſecure your Graft from Water that may injure it. Moiſten your Grafts with Diſh-water, this will bring 'em on apace, and hinder the Fruit to be ſtony or gravelly, eſpecially the *Bon Cretions*.

VEGETABLES, a Term uſed concerning all ſorts of Plants, Roots and Trees that live in the Earth; from whence they deduce their Thickneſs, Length, and Breadth; and from whence we have the Terms *Vegetation* and *Vegetative Life*. Others deſcribe *Vegetables* to be ſuch natural Bodies as grow and increaſe from Parts organically form'd, but have no proper Life nor Senſation.

This being but a general Deſcription, we may obſerve that all Plants or Vegetables, both great and ſmall, come from Seed; in which they are ſhut up for ſome time, as in a Matrix, until the ſaline humidity of the Earth has penetrated and ſoftned the Skin, or the outer part of the Seed: It enters into the Pores of the young Plant, and gives it room to extend itſelf, and then it is that we begin to ſee its Parts diſtinct, which before were undiſcernable. Apple and Pear-Trees are all ſo ſhut up within their Fruit; and the Trees which bear Stone-Fruit are contain'd in the Kernel, as well as the ſmalleſt Plant in its Seed. Plants are chiefly nouriſhed by the Root, whoſe Pores are ſo diſpoſed as to receive the Sap of the Earth: This Sap is exalted by the heat of the Sun, and is made to diſtribute itſelf into the Fibres of the Vegetable, which are as Veins and Arteries to it. In them it is filtrated, rarify'd, and there it circulates and gives a Nouriſhment to the vegetable Parts: The pureſt and moſt exalted Parts of this Sap goes to the Flowers and Fruit; that which is leſs ſubtil nouriſhes the Branches, Leaves and Roots; that which is moſt oily forms the Gums and Roſins; and the outer Bark and Moſſes are produced by the groſſer and more terreſtrial Parts.

Thoſe Plants whoſe Sap is roſinous, oily, or gummy, commonly grow leſs than others; becauſe theſe fat Subſtances ſtop the Pores of the Plant and hinder the Sap from diſtributing itſelf ſo readily for Nouriſhment; therefore in hot Countries, where the Sun cauſes much of the unctuous part of the Earth to enter into Plants, Trees are often ſuffocated with their Fatneſs, unleſs they be carefully bleeded by an Inciſion in the Bark at the foot of the Tree, whence comes the Turpentine: The Roſins differ from the Gums in this, that they have more *Oil*, do diſſolve more eaſily in Oil, and are more eaſily broken or beaten.

Tho' the ſeveral Plants be nouriſhed by the ſame Sap, yet they have very different Qualities, becauſe the diſpoſition of their Parts are not the ſame, and conſequently becauſe there happen different Fermentations and other Elaborations amongſt the ſenſible Parts: Now this diverſity of the diſpoſition of the Pores and inſenſible Parts is the Cauſe why ſome Plants require one Climate, and others another, why ſome require much Moiſture and others little, ſome fat Earth and others a ſandy or ſtony Ground: Some grow better in the Sun, and others in the Shade; for this Cauſe alſo ſome thrive better when they are cultivated, and others are the worſe for it: Several are the better by being near one another, and others only when they are at a great diſtance. See *Sap*.

It's more than probable, that every Vegetable has ſome Vertue or other, to cure one or other Diſeaſe; but as yet we know only the uſe of ſome few; nor do we know all the Vertues of any one: We are wholly ignorant of ſome, becauſe we have no occaſion to make Experiment of them: The Life of one Man is too ſhort to make trial: We generally mind only what is moſt neceſſary, and love to follow the common Road of others: They uſe approved Remedies, becauſe there is leaſt hazard in them: But it would contribute more to the uſe of Phyſick, that the Vertues of Simples were more carefully ſtudy'd by Mankind. To this we may add here, that as commonly there is both more Oil and volatile Subſtance in the Compoſition of *Vegetables*, than in that of *Minerals*, ſo the Separation of theſe Principles in *Vegetables* is much more eaſy.

VEGETATION, a Term in Agriculture, by which is meant, the Action whereby Plants and Trees are nouriſh'd, grow, flouriſh, and multiply by means of their Seeds.

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Plants do not grow as Stones do; the Increaſe of Plants come on *per intus ſuſceptionem*, as the Philoſophers ſay, that is, the Growth is in the inner Part; when the Juices of the Earth being agitated by fermentation, inſinuate themſelves into the Pores of the Roots and mount up by the heat of the Sun into the Stem, where they unite together by Coagulation with the internal Parts of the Plant; but it is otherwiſe with Stones.

It's not altogether without ſome colour of Reaſon, that Philoſophers aſcribe an Animal Life to Plants; for, in ſhort, there is much analogy between the manner of the Nouriſhment of Plants and Animals; for we find, in effect, ſome organical Parts, and ſuch as are near like to ſome ones which we diſcover in Animals: The Fibres and ſmall Pipes which we daily obſerve in the Bodies of Plants, are, as it were, the Veins, and the nutritive Juice which we call *Sap*, ſtands inſtead of *Blood*. See *Sap*. 'Tis therefore the Motion of this Sap that makes the Plant vegetate: It is this precious Humour that makes the Seed bud, the Leaves to open, the Root and Stem to grow, the Buds to appear, the Branches to ſpread, the Flowers to open, and, finally, the Fruit and Seed to be form'd.

Whether Plants of different Species are nouriſh'd by different nutritive Juices or not, is a Queſtion left to be decided by Philoſophers, tho' in the main it ſeems to be a Queſtion only in Name, and that both the Opinions come to the ſame Point; be that as it will, it's more difficult to know how the Sap mounts even to the tops of thoſe Trees that are ſo tall; the moſt rational Notion is, according to the Sentiments of Mr. *Ray*, that the Juices mount in the manner as Water does in Bread, a Sponge, and along a piece of Cloth. But if the Sap circulates in Plants in the ſame manner as the Blood does in Animals, as ſome Philoſophers pretend to demonſtrate, it ſeems to be an eaſier way to decide the Controverſy.

There is not ſo much difficulty in explaining how the Sap and the Juices of the Earth enter into the Roots of the Plants; the Rain or Waterings dilute the Salts of the Earth; thus the Juices are put into Motion, ſo as no more than the heat of the Earth is requir'd to puſh them up; then comes the heat of the Sun forward, which dilating the Pores of the Plant, opens a Paſſage for the Juices to mount into the Stem and the Branches.

As to what is ſaid concerning the heat of the Sun, it is unconteſtable; every body knows that its return in the Spring prepares the Plants to receive that which is prepar'd and digeſted in the Roots and in the Earth, during the Winter: All thoſe who underſtand this Coction and Digeſtion never make a ſubterraneous Fire, concerning which many are in doubt, to be the efficient Cauſe thereof.

Nevertheleſs there ſeems to be nothing more certain in Philoſophy, than theſe ſort of Fires, the Volcanos, Exhalations, and Fumes of the Earth, the Springs we meet with on the tops of Mountains, Hot-Baths, Earthquakes, and the penetration of Metals and other Foſſiles, demonſtrate to us, that there muſt be a Fire in the center of the Earth, which produces the ſeveral Phenomenas we have now mention'd. See *Generation of Plants*.

VEIN *of Earth*, a Term uſed concerning ſome Parts of a Garden, whoſe produce is better or worſe than the reſt of the Soil; and thus they ſay, *A good Vein of Earth, a bad Vein of Earth*, &c.

VENISON, the Fleſh of Game, diſtinguiſhed into two ſorts, the *High* and the *Low*, under the High-Veniſon, according to the *French* manner, are comprehended, Deer, Wild-Boar, and other large Beaſts that are hunted; and under the other Hares, Rabbets, &c.

VENISON-PASTY, a Paſty made of Veniſon-Fleſh, which when it has been mortify'd or marinated muſt be larded with thick Slips of Bacon, and ſeaſon'd with Pepper, Salt, Nutmeg and Cloves, all well beaten together; then make a brown Paſte with Rice-flour, as being more proper to preſerve Meat and more portable, adding ſome Salt and a little Butter: when you have dreſs'd the Paſty with pounded Lard, thin Slices of Bacon, Bay-leaves, and the abovementioned ſeaſoning Ingredients, waſh it over with the Whites of Eggs, and take it for the ſpace of three or four Hours. A Hole muſt be made in the middle leſt it ſhould burſt, or the Liquor run out; but it may be ſtopt when taken out of the Oven, and the Paſty ſet upon a Hurdle or Pie-Plate. You may ſerve it up either entire or cut into thin Slices. A Paſty may be made in the ſame manner with the Fleſh of a *Wild-Boar* or *Roe-Buck*; but it is not neceſſary you ſhould bake it ſo long, or ſeaſon it ſo high. See *Veniſon*, and a *Hart* or *Stag*.

VENICE-TREACLE, a Medicine, alſo call'd the *Theriaca*, or *Treacle of Andromachus*, its Author, who was Phyſician to the Emperor *Nero*; it's the capital Alexipharmick of all *Europe*, there being no Country wherein it is not greatly uſed. It is called *Venice-Treacle* only becauſe there have been great Quantities made there, and tranſported from thence to other Parts: But it will be proper to adverti ſe all to whom it may concern, that what is ſold for it in Tin-Pots is a meer Cheat, and only made in *London*, and the *Italian* Bills printed here: But beſides, if it was true and genuine from *Venice*, it cannot excel our own, nor come cheaper than what is made here, as we have all the Ingredients in greater plenty than they, the Vipers only excepted, which is the principal thing that has given them a Reputation for it.

It is indeed a very tedious and troubleſome Medicine, becauſe of the vaſt number of Ingredients that are in it; and as it can have but few Vertues beyond what are to be met with in *Mithridate*, ſome are of Opinion, that thoſe who have the one, need not give themſelves the trouble of making the other. It's true, ſome have conceived great things from the united efficacy of ſuch a vaſt number of Ingredients; but there are others, who have condemn'd many Ingredients in it, either as uſeleſs, or not altogether agreeable to the main deſign of it; and therefore the Compoſition of it is given here in a compendious Form.

Take Opium, long Pepper, Scordium pick'd from the Stalks, Opobalſam, Cinnamon, Myrrh, Saffron, Spikenard, Schœnanth, Calamint, Indian-Leaf, Cardamoms, Marum Syriacum, tops of Marjoram, and *Calamus Aromaticus*, ana ʒ iii. Zedoary, white and black Pepper, Stœchas, *Cyprus* Turpentine, Ginger, Celtic Nard, ana ʒ vi. Ground-Pine, Styrax, Meum, Tops of Germander, Cubebs, Aniſeeds, Fennel Seeds, and Seeds of Treacle-Muſtard, Sagapenum, Caſtor, Opopanax, and Galbanum, ana ʒ iv. a ſufficient quantity of old Canary to diſſolve the moiſt and diſſolvable Ingredients, and clarified Honey, triple the weight of

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of all the dry Species. That Vipers and Squills may not be loſt in this, let a dozen Vipers be put alive into half as much Wine as is here requir'd, and after ſome Weeks ſtanding very cloſely ſtopt, let all be drawn over by a Retort to a drineſs, and what comes into the Receiver may be put into the Medicine; and in the other part of the Wine infuſe ʒ vi. of green Squills for ſome time, which preſs out hard, and reſerve this to diſſolve ſome of the Gums in. By this Management all the Vertues of theſe two Ingredients will be much better ſecur'd, than as order'd in Troches.

Some, in the diſpenſation of this Medicine, divide the Ingredients into ſeveral Claſſes, according to the ſimilitude of their Textures; thoſe of each Claſs to be diſſolved as the Gums, and the other powdered ſeperately, and afterwards mix'd; but ſuch a Trouble ſeems to be altogether needleſs. All the Herbs ought to be clear'd of their Stalks, and to be as freſh as poſſible; as alſo the Roots, from every thing that is unſound or decaying. The Saffron, if its Colour is inſiſted on, may be powder'd ſeperately, and put into the Wine drawn from the Vipers. The Galbanum, Turpentine, &c. muſt be firſt ſtrain'd and mix'd with the Honey; and then the Species ſifted in leiſurely, another ſtirring it all the time, that it may be well mix'd; and, laſt of all, the Wine is to be put in. Being thus prepar'd it makes a Noble Medicine, and cannot be exceeded by any Compoſition, as an Alexipharmick and a Cephalick; for there is ſcarce any particular View, which any Symptom can give in either of theſe Intentions, for which there are not many Ingredients herein of great efficacy provided. It is a good Opiate, and may more ſafely be given than many of the plainer Opiates, in Caſes that require ſome Stimulus at the ſame time, with ſuch things as procure Indolence; becauſe ſuch alone are apt to occaſion Stagnations and other Inconveniencies

VERDOY, a Term in Heraldry for a Bordure of a Coat of Arms, being charged with any kinds or parts of Flowers, Fruits, Seeds, Plants, &c.

VERDURE, a general Term that ſignifies all the plants whoſe goodneſs and uſe conſiſts in their Leaves; as, *Sorrel*, *Parſly*, *Chervil*, &c.

VERGE, a Term in the Language of Floriſts, ſignifying the Edge or Outſide of a Leaf; as a *Dented Verge*.

VERJUICE, a Name given to a Grape that is green, and to the Liquor that is preſs'd out of them: nevertheleſs, there are three ſorts of Grapes to which they properly give the Name of *Verjuice*, *viz.* the *Gouais*, *Farineus*, and *Bourdelas*, otherwiſe *le Grey*; and 'tis from theſe three that they commonly preſs *Verjuice*.

If you would learn the Secret how to *keep Verjuice Grapes*, as vermillion'd and as freſh as if they were growing, till *Eaſter*, you muſt gather 'em pretty green, about eight Days before the uſual time of gathering, and when the Weather is fair; ſo that they be dry, not rotten, nor muſty; then range them gently in a ſmall Barrel, Bunch againſt Bunch, and when the Barrel is full, you muſt Head it, and fill it thro' the Bung with old *Verjuice*, of the preceding Years growth, and let the Barrel lie in the Cellar; and when you have a mind to have your *Verjuice* you muſt unhead the Barrel, and you will find it very good.

To make Verjuice-Water; You muſt put to a Pint of Water three Quarterns of *Verjuice-Grapes*, or elſe a Pound if it be not very good; you muſt firſt bruiſe them in a Mortar, yet without pounding them, for fear the Kernels ſhould give the Liquor an ill taſte; throw 'em afterwards into the Water, work 'em with your hands, and then ſtrain and take away the groſs Subſtance, and put thereto a quartern, or five Ounces of Sugar, according to the ſharpneſs of the *Verjuice*; as ſoon as the Sugar is melted ſtrain the whole thro' a Bag, till it becomes as clear as Rock-Water; then let it cool and it may be drank.

If you would have *Compotes of peel'd Verjuice*, take two Pounds of *Verjuice* that is ripe enough, which you muſt peel; take out the Kernels at the Ends with a ſmall Stick made on purpoſe, and put it into a Diſh or earthen Pot; and when you have peel'd the whole, take a Pound of clarify'd Sugar, or without being clarify'd; which you muſt boil till it becomes feather'd, then throw your *peel'd Verjuice* into it, and finiſh the boiling till the Syrup is made; for the Fruit will allay the boiling of your Sugar: Nevertheleſs, you muſt, above all things, take care that your Syrup be not too much boil'd, for in that caſe the Fruit will turn black and burn. The *Compotes* of *Muſcat* may be done in the ſame manner.

Comfitures of Verjuice: You muſt take ſome fine *Verjuice* in Grain, ſlit the Grape ſide or croſs-ways, with the point of a ſmall Knife, take out the Kernels as much as you can poſſibly. You muſt, as you pick your *Verjuice*, throw it into cold Water to the quantity of four Pounds; then take a Copper-pan or Kettle half full of Water, which you are to boil upon the Fire; after which, taking the *Verjuice* out of the cold Water, and when you have drain'd it upon a Sieve, put it into the boiling Water; the *Verjuice* muſt not be boil'd, but let it ſimper only; and as ſoon as your *Verjuice* mounts to the ſurface and ſwims, take it off the Fire, cover it with a Napkin and let it cool, while you are preparing four pounds of Sugar, which muſt be clarify'd; and boil it till it is feather'd: Next put your *Verjuice* to drain upon a Sieve, and throw it into the feather'd Sugar, and manage it over a ſmall even Fire, ſo that it may aſſume a green Colour; and as ſoon as it has done ſo, make a good Fire and readily finiſh the Work, or elſe it will turn black. Take care you do not boil the Syrup too much, becauſe it is ſubject to candy.

If you would have your Comfiture made with powder Sugar, you muſt pick your Verjuice without throwing it into Water, putting it into an earthen Pot, that you may not loſe the Juice that runs out in taking away the Kernel: then having as many Pounds of powder Sugar ready as you have Pounds of pick'd *Verjuice*, put it in, and ſet it over a ſmall Fire, that it may only ſimper, and your *Verjuice* will take a fine green: Finiſh the Work readily till the Syrup is made.

VERTIGO, or *Dizineſs in a Man's Head*; an Indiſpoſition of the Brain, wherein all the Objects about thoſe who are affected with it, ſeem to turn round, and that they themſelves do ſo, tho' they ſtand ſtill.

There are two degrees of a *Vertigo*, one of which they call a *Simple Vertigo*; and that is, when the Body and the external Objects ſeem to turn round, and yet the Sight not prejudiced: The other they call *Scotomia*, or *Tenebrous Vertigo*, when the Eyes are darkned and, as it were, cover'd with a Cloud.

The immediate Cauſe of the *Vertigo* is the whirling or irregular Motion of the Animal Spirits that are in the Brain, or only of thoſe that are in the Lays of the Optick Nerves.

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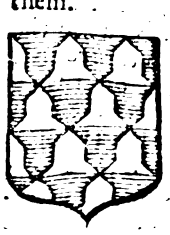
The external Causes are the turning about of the Body, Drunkenness, fasting too long, immoderate Exercises, the use of Legumes, Onions, Garlick, Radish, Clove, Mustard, &c. The *Vertigo* will sometimes seize upon those who look down from an high Place or Precipice, or fix their Eyes too long upon Wheels, or other things which move circularly or round.

Some Physicians pretend, that the *Vertigo* is produc'd from different Causes, which are, the Brain, the Womb, the Blood, and other Humours: And they tell us, we may know when the *Vertigo* proceeds from the Brain, by the frequent tingling of the Ears, pain and heaviness of the Head, and Sense of Smelling; not allow'd to the other Parts, as the Stomach, Pain at the Heart, other Pains, Shiverings, and inclination to Vomit. It comes from the Womb when some of these Indispositions proceed from a retention of the Seed, or that of the Menses: If from the Liver, Bladder, or other Parts, it may be almost perceived from whence it proceeds. If the Cause is in the Blood, the Face is red, the Pulse quick at the sides of the Temples, the Party stretches himself out, is sleepy and sloathful, he fancies he sees every thing look red, his Water is even so, and it is thick withal: If from Choler, he becomes yellow, and every thing he sees appears to be so also; he cannot sleep, he has frequently an inclination to Vomit, and a bitterness in his Mouth, and his Water is thin and yellowish. If from Flegm, he is pale and stupid, lumpish and heavy-headed, sleeps continually and soundly, spits much, and his Spittle one while is salt, and at other times not so; his Urine is clear and undigested, and the Vertigo Fit lasts longer than the others. If from Melancholy, his Face is clouded and of a Lead colour, his Head is filled with strange Ideas, sad and mournful Thoughts, and he is always in fear; he is subject to sharp Belchings, and his Water is thin and very clear.

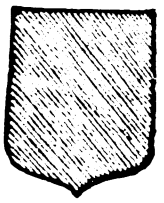
Persons are more subject to *Vertigo's* in Winter than in other Seasons of the Year. If you neglect this Distemper, you will be in danger of falling into an Apoplexy, or Epilepsy; and if the Head-Ach takes you upon a *Vertigo* it will cure it, but it will last long.

1. Remedies for the *Vertigo* are these: Take prepar'd Coriander-Seed, Nutmegs, Mistletoe of the Oak, and Galanga, of each two Ounces; Long-Pepper, Ginger, Tormentil, and Rosemary, of each one Ounce. Reduce the whole into Powder. The Dose is two Drams Morning and Evening.

2. The difference between Medicines for a *Vertigo* and those for an *Epilepsy* is this; that those for the last Distemper ought to be stronger, the Cause being more stubborn. Our *French* Authors in this Place, falling into a Description of the *Epilepsy*, and the Methods of curing that Distemper, in a manner not materially different from what he has said under that Head, we omit it, and refer the Reader to the Articles *Epilepsy* and *Falling-sickness*, for his Satisfaction concerning them.



VERRY, or *Vairy*, in Heraldry, is of two sorts; if the Colours, which is a sort of Chequer-work of the shape of little Bells, be Argent and Azure, it is enough to say *Vairy* alone: But if the Colours are any other, they must be named expressly. They engrave it thus.



VERT, the word in Heraldry for a green Colour, and *Vert* in the Blazon of the Coats of all under the degree of Noble: But in Noblemens Coats 'tis call'd *Emerauld*, and in those of Kings, *Venus*. In Engraving 'tis express'd by Lines drawn athwart, beginning at the sinister Corner of the Escutcheon thus.

VERTILLAGE, a Term in Agriculture, signifying the preparing of Ground to receive its Seed, by stirring, tossing, or turning the same.

VERVEIN, in Latin *Verbena*, a Plant whose Stems grow a Foot and an half high, the same being hard, angulous, and a little hairy; the Leaves are oblong, and deeply indented; the Flowers are small, and generally of a blue Colour, and sometimes white; they grow in the form of long and slender Ears of Corn; the Seeds are inclosed in a Cod, which contains four of them. This Plant grows in uncultivated Places, as among Hedges, in Walls, and along Highways.

Vervein is incisive, and they make use of it in the Wind-Cholick. It dissolves the Stone in the Kidneys and Bladder, and increases Nurses Milk. It's good for the Diseases of the Eyes, the Head-ach and Tooth-ach, for Ulcers in the Mouth, and especially for cutaneous Distempers, as the Itch, Scurf, Scald-Heads, and St. Anthony's Fire: They use it by way of Bathing, or Fomentation made with Fumitory in Water and Vinegar.

If you bruise this Plant and apply it to your Side it will give ease in a Pleurisy. The Juice of *Vervein* newly squeezed is purgative. Dr. *Lemery* found by Experience that it evacuated Flegm. The Dose is from three Ounces to six.

VETCH, in Latin *Vicia*, the French describe 'em to be of two sorts, tho' they differ very little from one another, one being properly call'd *Vetch*, and the other the *Wild Vetch*. The *Vetch* is a Plant that has a pretty thick, square Stalk, about three Foot high; it has extended Leaves which grow opposite to one another: The Flowers are of a purple Colour, like those of a Bean, and the Cods are flat, which contain Grains of a blackish Colour and stick to its small Branches. This Plant they sow in the Fields; it's ripe in *July* and *August*. The Country People gather the *Vetch*, Cods and all, for Provender for their Cattle. They make no use of it in Physick, and it's no Food for Men, because it's hard of Digestion and binding; and consequently being of such a nature and ill-tasted, it affords but bad, gross Nourishment, and is apt to produce melancholick Juices.

Our Authors say Vetches are of several sorts, but the most known are the Winter and Summer *Vetch*, the one sow'd before Winter, which abides the extremity of it; and the other in the Spring. Some have distinguish'd 'em into Red, Black, and White; the Red being call'd *Venereum*, because it excites Venery more than the other two; and the Black *Arietinum*, from its resemblance to a Ram's Head; they add, that they are hot and dry, and those are best which are large, full, not hollow nor Worm-eaten; and the White contrary, in a manner, to what the *French* say above of the *Vetch*, serve better for Meat than Physick, being very nourishing, apt to loosen the Belly and to provoke Urine: But they are windy, and if eaten fresh, or ill boiled, beget many Superfluities in the Body, and are injurious to the Reins and Bladder: But that the way to correct any hurt that may be in them, is to steep 'em in Water for a whole

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a whole Night, and to boil 'em with Roſemary, Sage, Garlick, and Roots of *Petroſelinum*, or Stone-Parſley; yet their Broth, rather than the Vetches themſelves, are to be uſed, with boil'd Wine mix'd therewith and Cinnamon, but it muſt be eaten in a ſmall quantity.

Vetches ſow'd early and plow'd in, juſt at their blooming time, will make the Land light and hollow, and enrich it, eſpecially ſtiff Clays; and 'tis adviſable that thoſe who have any Vetches ſhould lay them by themſelves in ſome convenient place, ſeparate from their other Corn, or elſe they will be apt to foul it.

The Wild Vetch is a Plant which has Leaves like the other Vetches, but they are ſmaller and longer, the Stalk is ſquare, and the Flowers more reddiſh, from whence the Cods hang, which are ſhorter than thoſe of Peaſe, and larger than Lentil Cods: The Seed is black and a little bigger than that of the *Vetch*. This Plant grows of itſelf in Hedges and in Corn, and they ſow it in the Fields. It bloſſoms in *May* and *July*. The Seed of the *Wild Vetch* is bitter, the Subſtance earthy, abſterſive, and aſtringent; Men cannot well digeſt it, but it is good for Pigeons. If it be a little roaſted and pounded, and then boil'd as you do Lentils, it will ſtop Vomiting. Vetch Flower mixt with Honey, and ſo apply'd, will take away Freckles, and the like Spots, from the Face.

VINE, in Latin *Vitis*, a Shrub that has a crooked Stem cover'd with a dark-red Bark, and full of Crevices, furniſh'd as it were with Hands, call'd by the French *Pampres*, and which, in our Language we call *young Vine-Branches*; it's with theſe they catch hold of Props and Trees along which the Vine mounts up. Its Leaves are green, big, large, and indented; the Flowers are ſmall, conſiſting of five Leaves in a round Form, yellow, and of an agreeable Smell: Its Fruits are round or oval Ferries, that grow together in Cluſters or Bunches; they are green and ſowre at firſt, but when they grow ripe they aſſume ſeveral Colours, and contain a Juice that is ſweet and agreeable. The Fruit of the Vine they call *Grapes*, and they are either, white, red, or black; they alſo contain ſome Kernels in them. This Plant is uſually cultivated in hot and temperate Climates. If in the Spring, when the Sap is in the Vine, you cut its Tops, a great quantity of Liquor will run out, which is good for the Stone: It's good to cleanſe the Eyes and clear the Sight: It's alſo ſaid to be proper to take red Spots and Blotches out of the Face.

The Grapes which ripen beſt in *England* are theſe:

July Grape, or early Currant of *Zantoigne*.
White Sweet-Water, ſeldom fails of ripening in *England*, the coldeſt Year, upon a good Wall.
Morrellian, a Black Sweet-Water.
White-Muſcadine.
Royal-Muſcadine.
Corinthian-Grape, or Black Cluſter-Currant.
Black Muſcadine.
Parſley-Grape.
Griſlin-Frontiniac, *White-Frontiniac*, *Black-Frontiniac*; } For South, South-Eaſt, or for South-Weſt Walls.
Muſcat of *Jeruſalem*, for the beſt South Wall.

Theſe are chiefly the Kinds we ſhould propagate, and that may be done either by laying down the young Branches as ſoon as the Fruit is gather'd, or by making Plantations of Cuttings at that time, always minding to let a Bud or two of the Layer or Cuttings be under Ground, for it is from thoſe Buds only that the Buds put forth; ſome have made Layers in *March* and *April*, which have been fit to tranſplant the *Michaelmas* following, and it has been practis'd to draw a riſing Branch through a Hole at the bottom of a Garden-Pot about *Chriſtmas*, and then filling the Pot with Earth, it has taken Root and been cut from the Mother-Plant the *Michaelmas* following, with ripe Fruit growing upon it. The Vines thus rais'd in Pots will hold their Fruit good till *Chriſtmas*, if they are ſhelter'd from the Weather in a Green-Houſe, or ſome ſuch like place.

By what the moſt experienc'd and beſt Judges amongſt us have obſerv'd concerning the planting of Vines, the Month of *February* is the beſt, if the Weather be open, and great Care muſt be taken in the Removal of this Plant, that the Root be not too dry before it be replanted, for that would greatly endanger it, therefore wet Moſs wrapt about the Roots, if they are to be ſent to any remote Place, has been practis'd with good Succeſs.

It being the moſt common practice in *England* to plant Vines againſt a Wall, it muſt be obſerv'd, that that Wall ſhould be full South, or but a little inclining to the Eaſt; or elſe if there be a half round or corner in a Wall, or the back of a Brick Chimney, ſuch places are to be made uſe of for them: They will proſper well againſt a high Wall, but yet low ones will ſerve turn: That of a Terras-Walk will do very well for them, and the Gravel-Walk under the Wall will mightily encreaſe the Heat about them: Narrow places alſo between Windows, where other Fruit-Trees have not Room to ſpread, will ſerve this Plant; above which it may enlarge itſelf where-ever it finds Room. A Vine may moreover be planted between every Fruit-Tree that grows againſt the hotteſt Walls, and it may be ſuffer'd to ſpread a little in the Summer into the Fruit-Tree on either ſide, eſpecially if their Fruit be early ripe, or that they have not been ſo long ſet as to cover the Wall.

As for Soil proper for Vines, and its Situation with us, our beſt Authors ſay, neither of them can be too dry for the Root of the Vine. One of them inſtances a flouriſhing Vine growing at *Barnwel*, near *Oundle* in *Northamptonſhire*, from between the Joints of an old Caſtle-Wall near twenty Foot high from the Ground, which produc'd admirable Grapes, when well manag'd. Another mentions another at *Cambden-Houſe*, that produces yearly fairer Bunches of Grapes, much ſweeter and earlier ripe by a Fortnight at leaſt than any other Vines in the Garden; they illuſtrate the Matter by obſerving, that the Soil of the Vineyards abroad, which afford the richeſt and beſt Wine, is either rocky or gravelly; that the *Chianti* Vine in *Italy* grows upon a high Ground in a rocky Soil, like that we make Lime of; and that the ſtrong *Spaniſh* Wines are the growth of Mountains, which will hardly produce any other Plant, they are ſo dry; from whence they conclude, that chalky Hills, if well expoſed to the Sun, are very proper for the production of Wines; and ſo alſo hot gravelly Grounds which ly dry and warm, will produce better Grapes than any of the rich Soils prepar'd with Horſe-dung: But that in a Garden, where either of theſe Soils are wanting, the Rubbiſh of ſome old Building will very well ſupply the defect, if it be well ſifted and mix'd, about one third, with the Earth about the Roots of the Vines.

Beſides a good Wall, warm expoſure, and other things beforemention'd, as neceſſary for the ripen-

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ing of Grapes, ſome other ways have been thought of for the expediting the budding out of Vines, and making 'em bloſſom earlier than uſual, that they may haſten the growth and ripening of the Fruit, while we enjoy the Summer Sun; A good Author gives us an Inſtance of two Vines that were made to ſhoot near two Months ſooner than Nature would of herſelf have given them Motion; one planted againſt a Baker's Oven at *Kenſington*, that ſprouted in the beginning of *March*, and continued from that time to ſhoot vigorouſly all the Summer, tho' with little advantage of the heat of the Sun, and grew in a ſtiff wet Ground, the Grapes ripening much ſooner than any others of the ſame kind: The other at a Pot-Houſe in *Fulham*, where the Soil is ſandy and the expoſure the ſame, being planted againſt an Oven, kept conſtantly hot for baking earthen Pots, ſo that it began to Bud about *January* and to have ripe Grapes in *June*, by the help of a Glaſs-Frame to cover it in ſevere Weather. So that if you ſhould plant a Vine againſt the Back of a Chimney, where Wood or Turf Fire is conſtantly kept, ſo as to warm the Bricks, it will by that means ſprout early, and have early ripe Fruit.

Suppoſing then that a Vine is by this means brought to ſhoot or bloſſom earlier than uſual, Perſons muſt not run away with the common Opinion, that the expoſing the Bloſſom or young Fruit immediately to the Sun, will be a means of haſtning its Maturity, or making it large, as ſome do, by pulling off the Leaves from about it; for that rather retards the Ripening, by contracting the outward Skin of the Fruit ſo much, that it cannot receive the Nutriment it ought, and would otherwiſe admit of: Shade always contributes to the growth of Plants and Fruits, and the heat of the Sun is chiefly requiſite for ripening the Fruit; and therefore the young Fruit muſt remain ſhelter'd with its Leaves till it be at full growth, and then you may begin to lay it open to the Sun for ripening.

It's the common practice of our Gardiners to prune their Vines in *December*, which Seaſon they hold to be much better than in *January* and *February*; for the Vines pruned in thoſe Months are apt to bleed away too much of their Strength: They generally leave four Buds or Eyes upon every prun'd Branch, whether they are ſtrong or weak; but certainly the beſt way is to prune the Vines as ſoon as your Fruit is gather'd, according to the ſtrength or thickneſs of the Branch left growing; a due length muſt be allow'd, if a very ſtrong one, about a Yard, and thoſe of leſs vigour muſt be prun'd ſhorter in proportion.

The *May* after this pruning the Vines muſt be look'd over again, and diſburthen'd of the ſmall weak Shoots, rather by breaking them off than cutting; and ſuch Shoots as then have Fruit appearing upon them muſt be top'd, ſo as to leave a ſufficient number of Buds above the Fruit on every Branch, obſerving always not to prune nearer to the Fruit than three or four Buds.

The Vines in *June* muſt be examin'd a third time, and the barren Branches, which will then be ſhot to a great length, ſhould be prun'd to ſuch lengths as anſwer to their Vigour, or elſe taken quite away, if they are not wanted to furniſh ſome Vacancy on the Wall.

The Grapes of the forward Kinds will be full grown about the beginning of *Auguſt*, and then a fourth pruning may be given, in order to expoſe the Fruit to the Sun for ripening; but yet let it not be left too naked of Leaves, leſt it receive Injury from the cold Dews which begin to fall the latter end of the Month.

In the Summer prunings of Vines due regard ought to be had to the number of Branches which the Wall will require to be laid in the Winter, to ſupply the place of old Wood, which ſhould then be taken away; for it is a certain Rule, that no Branches of the Vine bear Fruit, but ſuch as are the produce of the laſt Year; and thoſe, if they are diſcreetly manag'd, ſeldom or never fail to furniſh Fruit in abundance.

Thus much concerning the management of Vines againſt Walls, *&c.* amongſt us; it may not be improper to give ſome Hints concerning the Way we may order them in Vineyards for the making of Wine, which ſome ſay they are ſatisfied may turn to as good an Account in *England*, as they are known to do in many Parts of *Germany*.

If a Vine will proſper upon a Chalk, as it certainly will, the Expence would be but trifling to plant an Acre of ſuch Ground with Vines, in ſome well-diſpoſed place on the declivity of an Hill: The annual Income of ſuch Land cannot ſcarcely be one Shilling, if it be ſtrictly Chalk; and the Vines may be raiſed with very little trouble; then for the Charge of planting, a Week's Work for a Man would more than do it, ſeeing there is no neceſſity of manuring the Ground: The whole Expence before they begin to bear Fruit, which would be the third or fourth Year after planting, could hardly amount to twenty Shillings.

The better to ſucceed in ſuch a ſort of Plantation, in the firſt place plant only the forward Kinds of Grapes, which have been often enough experienced to ripen in open Borders, without the help of a Wall: *Secondly, the Chalk-Hill which is ſuppoſed to be planted with Vines, will certainly reflect* as much Heat upon the Fruit as any Wall whatever; and every one knows, that the Cold in thoſe Parts of *Germany*, where the *Rheniſh* Wines are made, is much more intenſe than what we feel in *England*; ſo that ſince we need not be apprehenſive of too much cold in our Country in the Winter, and may reaſonably expect as much, if not more, warmth in Summer, our Vineyards may certainly afford us as good Wine as what we receive from the *Rhine*, and ſome Places in *France*, and conſequently turn the Owner to account.

The *Rheniſh* Wines, when they are newly made, are ſo ſowre that they are not fit to drink, but after ſome Years ſtanding, afford that incomparable Liquor call'd *Old Hock*; and, on the contrary, ſweeter Liquors are apt to turn ſowre in keeping; which is an Argument to prove, that a continued Motion and Alteration of State of every created Atom, is requiſite to ſupport the Frame of Nature; the Sweet, when it prevails in any Liquor, is not without the Sowre ſubſiſting in it, tho' it has not power to appear till its oppoſite begins to decline; and ſo the Sowre is not without the rudiment of Sweet, tho' it cannot be diſcerned till the time of Ripeneſs approaches. Again, Our Chalk Hills, and thoſe that are accounted the moſt barren Mountains in *England*, are very proper to plant Vines upon, and the higher the better; for it is obſervable that ſeveral Vineyards in our Country, planted with the ſame ſort of Vines, produce very different Wines; thoſe on the tops of Hills much ſtronger and better than thoſe which lie lower: Inſomuch that one Caſk of Mountain Wine will ſell for much more than that growing in the Valley; and the ſtrongeſt Wines are always the produce of the higheſt Mountains.

Now

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Now to plant a Vineyard, let the place where each Vine is to ſtand be opened and prepared before any of the Plants are taken out of the Nurſery; let 'em ſtand a Yard aſunder in Lines; and the moſt proper Seaſon for their planting is in the firſt open Weather in *February*. It's uſual to prune thoſe Vines according to their Strength, the *September* before tranſplanting, leaving no more than four Buds on the ſtrongeſt, and then they will require no other Care the firſt Summer, but to keep 'em clear from Weeds. About the end of *September* after planting, ſhorten the Shoots of that Summer, according to their Strength, and the Summer following the ſtrongeſt of them will begin to ſhew a little Fruit. This ſecond Year the breaking off the ſmall Shoots and ſuperfluous Branches ſhould be carefully done in *May* and *June*, and two or three Shoots only maintain'd on each Vine, according to its Strength, and thoſe not to be ſhortned till the *September* following; thoſe ſhould be ſupported by Poles, that they may not run cloſe to the Ground, but about a Foot above it, leſt too much wet ſpoil and rot the Fruit; for the nearer the Ground the Grapes grow, if they do not touch it, the riper and ſweeter they will be, and the ſtronger the Wine. In ſhort, Continue this Method from time to time, to preſerve young ſtrong Shoots every Year to bear the following Summer, in proportion to the ſtrength of every Vine, cutting away all the old ones, which, were they to remain, would only rob the Plants of their ſtrength.

Your Vineyard, with this management, will produce good ſtore of Grapes, in five or ſix Years after planting; and if the Owner ſhould be then diſpoſed to try what Wine they will yield, let him gather the Fruit in dry Weather, if poſſible, when they are full ripe; put 'em into the Fat, and be pleaſed to follow the Direction ſet down for making of *Wine*. However, it may be obſerv'd here, that the Wine is ſtronger or weaker according to the management of the Vines; for thoſe Vines that have their liberty to run up into tall Trees, and are never prun'd, afford the ſmalleſt Wines; but others, which are kept prun'd, and have their Branches tied to Stakes, about four Foot high, make ſtronger Wine than the former: But the ſtrongeſt of all is of thoſe which grow near the Ground, as before noted. And they are ſometime, after Gathering, hung up to dry for three or four Days before they are preſſed, which, they ſay, exhales the watry Parts.

VINE-DRESSER, a Peaſant whoſe Buſineſs it is to cultivate Vineyards, whether they be his own, or rented of another.

VINE-FRETTER, a little Animal of a dark-green Colour, which, during the Months of *May* and *June*, makes great havock among the young Shoots of Fruit-Trees, by cutting off half their Ends; ſo that theſe Extremities coming to periſh, it will by this means hinder the young Shoots to grow as long as they would otherwiſe do. See *Diſeaſes of Trees*.

VINEGAR, an acid Liquor commonly made of Wine; it's naturally made when the Wine begins to grow old, or they ſuffer it to evaporate: This happens by a diſſolution of its Parts, which become eager, eſpecially if the Wine has been expos'd in a hot place. Wine that is drawn off fine, will grow ſowre as well as that which is in the Caſk, tho' not ſo readily: The Tartar of it ſticks to the ſides of the Caſk or the Lees at the bottom; very much contribute to change *Wine* into *Vinegar*.

There are two ſorts of *Vinegar*, the Red which is made of Red-Wine; and the White, made of White-Wine.

People are not content with this natural *Vinegar*, they make it ſtronger by adding ſome Ingredients to it: They do, for want of Wine, make it of ſome Juices drawn from Fruits. Laſtly, Some are for having *Vinegar* that is readily made, or which may be eaſily tranſported without danger of ſpilling: We proceed now to the different Ways of making *Vinegar*.

Take ſome decay'd Wine and boil it, take off all the Scum as it riſes in the boiling, keep it on the Fire till two thirds are conſum'd, then put it into a Veſſel wherein there has been ſome Vinegar, add ſome Chervil to it, and let the Veſſel be well cover'd, ſo that no Air comes to it, and in a ſhort time it will become good and ſtrong *Vinegar*.

To make ſtrong *Vinegar*, dry the Mother of Grapes for the ſpace of two Days, then put it into ſome Muſt, adding thereto a little of the Verjuice of Grapes, you will have ſtrong *Vinegar*, which you may uſe ſeven Days after: You will have it ſtill the ſtronger if you add a little Pellitory to it. Moreover, if you would boil upon a Fire the fourth or fifth part of *Vinegar*, that is good for Digeſtion and for Health, take eight Drams of Squills, and two Setiers of Vinegar, put the whole together into a Caſk, and add to it ſome Pepper, Mint, and Juniper-Berries, and you may then uſe it.

Boil upon the Fire a fourth or fifth part of *Vinegar*, and then put it to the other, expoſe it to the Sun for the ſpace of eight Days, and it will be ſowre enough. Finally, the old Roots of Couch-Graſs, *Alicant* or Frail-Raiſins, Leaves of the wild Pear-Tree, the Roots of Brambles, burnt Nuts, Live-Coal, the Decoction of Chich-Peaſe, and hot Crab or Tortoiſe-ſhell; one of each of theſe things put into *Vinegar* will make it ſtrong.

To have ſtrong *Vinegar* made in a ſhort time, put into that you have by you, ſome pieces of new Barley-Bread, and in two Days time it will be ſtrong enough.

Some affirm, That if you put ſome Salt mixt with Pepper into Wine, it will grow preſently ſowre; and ſtill the more, if you plunge into the Veſſel, once or twice, a piece of hot Steel, Horſe-Radiſh, green Medlars, Cornil-Berries, Mulberries, or Plumbs, it will do it; ſo will Pinks or Gilly-flowers put into Wine.

Mr. *Chomel* ſays, you may make *Vinegar* of Cyder: Take ſome Cyder, or the Juice preſs'd out of Pears, or wild unripe Apples, which you muſt put into a Veſſel, or tie it in a Rag, and let it hang in the Lees of Wine, and the Juice by this means will change into very ſharp *Vinegar*: It will be of uſe to add thereto ſome Pepper, Ginger, and ſome other ſharp Aromaticks, to promote the Fermentation, and the better to dilute the Tartar.

Our own Authors ſay, That *Vinegar* may be drawn from the meaneſt Cyder; to which purpoſe the Cyder muſt be drawn off as fine as may be, into another Veſſel, and a ſmall quantity of the Muſt or Pouz of Apples muſt be added thereto: If there is a conveniency, let it be put into the Sun, and at a Week or nine Days end it may be drawn off: Now if this be deſign'd, a Caſk of Muſt or Pouz muſt be kept in a dry place, till there is occaſion to uſe it; and let none of it be uſed that is mouldy, or ſmells muſty.

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But a common way with us is, to take a middling ſort of Beer, indifferently well hopp'd, into which, when it has work'd well and is grown fine, put in ſome Rape, or Huſks of Grapes, uſually brought home for that purpoſe: Maſh 'em together in a Tub, then letting the Rape ſettle, draw off the liquid Part, put it into a Caſk and ſet it in the Sun as hot as may be, the Bung being only cover'd with a Tile or Slate-ſtone, and in about thirty or forty Days it will be curious *Vinegar*, and may paſs in uſe as well as that made of Wine, if it be refin'd and kept from muſting.

Another very much approv'd way with us, is to allow to every Gallon of Spring-water, three pounds of *Malaga* Raiſins, which put into an earthen Jar and place 'em where they may have the hotteſt Sun, from *May* to *Michaelmas*, then preſſing them well, tun up the Liquor in a very ſtrong Iron-hoop'd Veſſel to prevent its burſting. It will appear very thick and muddy when newly preſs'd, but will refine in the Veſſel and be as clear as Wine. Thus let it remain untouch'd for three Months before it be drawn off, and it will prove excellent *Vinegar*.

It muſt be noted, that in order to preſerve the acidity of All ſorts of *Vinegar*, there is nothing better than to put a Stick of red Willow through the Bung into the Veſſel.

Vinegar wherein ſmall Shot has been long ſteep'd, and afterwards mixt with the Water where the Farriers and Smiths extinguiſh red-hot Iron, and then drank, will, according to Mr. *Chomel*, extinguiſh the Flame of Concupiſcence.

Our Country People in *England* make *Vinegar* of their Homebrew'd Ale, by ſetting it in the Sun till it ſowres, and then they call it *Alegar*; but that is not ſo good as what is made from Wine, or dry'd Grapes.

Vinegar is Medicinal, being cooling and grateful to the Stomach: It will ſo much aſtringe the Fibres of the whole Body, if taken in Food, or medicinally in any conſiderable quantity, as to ſqueeze out what is near the Surface, and occaſion Sweat. Some have entertain'd a good Opinion of its reſiſtance of Poiſon, and being therefore good in all contagious and epidemical Fevers; for which Reaſon it is preſcribed in a large quantity in the *Aqua Theriacalis* of the College of Phyſicians. People uſed it with much Succeſs in the time of the great *Plague*: And there are many Inſtances to be met with of ſuch a Deſtroyer being prevented, or thrown off by profuſe Sweats, which have been procured by wrapping the Patient up in a *Sheet* wet with *Vinegar*, which cannot but be an infallible way of procuring *Sweat*.

Vinegar is ſometimes *diſtilled*; and principally uſed in other Medicinal Preparations, for Diſſolution and Precipitation. They likewiſe make a *Spirit of Vinegar*, which is much more penetrating than the former, and will perform any Operation with more force, and in much leſs quantity; but being ſeldom made, we wave it. But the *Vinegar of Roſes* being us'd to *embrocate* the *Head* and *Temples*, in ſome kinds of the *Head-ach*, in which it frequently does great Service, it will be proper to give the Compoſition of it here.

Take one Pound of red Roſe-Buds dry'd with the white, cut off as for making the *Conſerve*, and infuſe them in twelve Pounds of the beſt White-Wine Vinegar, for forty or fifty Days, then preſs out the Roſes and keep the Vinegar for uſe.

Vinegar of Rue being a very good Medicine muſt not be omitted; and therefore infuſe the Leaves of *Rue* and *Hordium*, or *Water-Germander* pick'd from the thick Stalks, of each three handfuls; *Juniper-Berries* and *Angelica-Roots*, of each two Ounces; *Zedoary* and *Sevil* Orange-peels, an Ounce of each, in eight Pounds of the beſt *Vinegar*; let them digeſt a Month, and then preſſing the *Vinegar* from the Ingredients, keep it for uſe.

This is ſo eaſily made by any private Family, and is ſo good a Medicine to procure Sweat upon any threatnings of a Fever, or upon a Surfeit, that we reckon it good Oeconomy in them to make and keep it by them. It may be given from half a Spoonful to two or three, in any convenient warm Liquor; and if the Patient is kept warm with Cloaths, it cannot fail of raiſing a Sweat; and is the beſt *Succedaneum* to *Treacle-Water* in the World, where that cannot be had, for a ſudden occaſion.

VINOUS-HYDROMEL; Honey diſſolv'd in Water and made Vinous by Fermentation; for which take twenty Pounds of fine white Honey, of a good Conſiſtence, newly taken from the Hive, and of an agreeable Taſte; put it into a large Copper-Pan, tinned over, and pour upon it ſixty Pound of Water, and let the Mixture boil ſoftly upon the Fire, and ſkim it now and then till it be diminiſh'd to about one half of the Water, or till an entire Egg, with its Shell, can ſwim upon it; ſtrain it afterwards thro' a new Searce or Sieve, in order to ſeparate any Impurities which may be therein, and you will have a ſimple and clear *Hydromel*, and of a good and agreeable Taſte, proper for Diſtempers of the Breaſt or Stomach.

Get a ſmall Barrel, of freſh Wood, which may contain forty Pints of Liquor, and has a large Bung-hole above, waſh it often within, firſt with very hot Water, and afterwards with White-Wine, in order to take away the ſmell of the Wood, which the Staves of the Barrel have retain'd; fill the Barrel with ſimple *Hydromel* ſcalding hot, and it will contain about one half; ſtop the Bung-hole ſoftly above, or apply barely a piece of Linen, to hinder the falling of Filth into it; place it in a Chimney-corner, where a ſmall Fire muſt be kept Day and Night, and let it ſtand in a Stove; and put the other half of the ſimple *Hydromel* into Glaſs-Bottles, which muſt be ſtopt as well as the Barrel, and hang the ſame with Pack-thread againſt a Wall, that it may receive a gentle Heat; and eight Days after, you will perceive that the *Hydromel* of the Barrel will ferment, and a Scum riſe to the Bung-hole, part of which muſt be thrown away, to make room in the Barrel, which muſt then be fill'd up with the *Hydromel* of the Bottles, in ſuch a manner that all the Scum or Froth may diſperſe and come forth; let the Fermentation of the Liquor be continued, and care taken to fill the Barrel every Evening with the *Hydromel* of the Bottles: Let this Fermentation laſt ſix Weeks, or till the *Hydromel*, or Liquor, has attained a ſufficient vinous Taſte: Then take the Barrel from the Chimney, or the Stove, and after having ſtopt the Hole with a dry and proper piece of Linen, carry the Barrel to the Cellar, and fill it, from time to time, with the *Hydromel* which is left in the Bottles, which will become almoſt as vinous as that which is in the Barrel: When you find that it diminiſhes no more, then ſtop the Barrel exactly, and let the *Hydromel* not be ſtirred a whole Winter. Put it afterwards into Bottles, which muſt be well ſtopt, by which means it will be like Syrup. and its Conſiſtence and Taſte will reſemble that of Wine. There

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will remain at the bottom of the Barrel a small quantity of Lees, far more liquid than that of Wine, and of a brown colour.

Vinous Hydromel fortifies the Stomach, exhilerates the Heart: Its good for windy Cholick, helps Breathing, and resists ill Air. The Dose is half a Glass: But it is used more for drinking than for Medicine.

Most of the *Vinous Hydromel* is prepar'd and spen't in cold Climates, as in our own Country, *Holland*, *Sweden*, and *Denmark*: And a good Oeconomist may make his Liquor in some measure to supply the scarcity of Wine; and if it is well made, it comes not short of the strength of *Spanish* Wine, and is of a more agreeable Taste. It may be drank as *Spanish* Wine, and if taken to excess will fuddle as well as it.

VINEGAR *of Rue*, a Medicine for *Horses*: To prepare which, take Leaves of Rue, and Water-Germander, pick'd clean from their thick Stalks, of each three handfuls; Juniper-Berries and Angelica-Roots, of each two Ounces; Zedoary, and *Sevil* Orange-Peels, of each an Ounce; let them digest a whole Month in eight Pints of the best White-Wine *Vinegar*, after which press the *Vinegar* from the Ingredients, and keep it for use.

This is certainly a very good Medicine, and may be given in the beginning of any *Cold* or *Surfeit*, to the quantity of half a Pint mix'd with any warm Liquor, with an Ounce of Venice-Treacle in it, and it will hardly miss promoting Sweat, if the Horse be cloathed warm.

Mr. *Gibson* does the more readily recommend this Medicine, from an Observation he once made, of a Horses falling into a plentiful Sweat upon having a Horn-full, or two, of *Vinegar* given him, to stop bleeding at the Nose. And he is of Opinion, those Compositions that have a good quantity of Acid in them will more effectually answer this End, than any other, except those of *Camphire*.

VINEGAR-WATER. See *Water*.

VINE-SLIPS, called by the French *Cressets*, a Word used concerning the Branches of Vines which are prun'd in such a manner, that but little of the Wood of the preceding Year remains: These Slips being put into the Ground will easily take Root. They use also the same Word in respect of prun'd *Fig-Trees*, when nothing remains on the Stock but a little of the Wood of the preceding Year.

VINE *(Wild)* in Latin *Labrusca*, or *Vitis Silvestris*, a Plant that shoots forth long Twigs like the Vine, that are rough and hard, and having a Bark that is chinked or creviced; the Leaves resemble those of Morel, tho' they are larger and longer: The Fruit grows in small Clusters, which, being ripe, turns red; and the Seeds are round and have an ill smell: The Root is hairy. The Bark of the Branches is very bitter at first when you chew it, but it becomes afterwards sweet; hence they call it a Bitter-Sweet.

This Plant grows in Hedges and amongst Bushes, blossoms in *May* and *June*, and the Fruit is ripe in the Month of *September*.

The Grapes of the *Wild Vine* are astringent; the Root being boil'd in Water and drank in two Glasses of Wine, mix'd with Sea-Water, is good against the Dropsy. Ladies make use of the Seeds to beautify their Faces, to take out Freckles and Spots, and to make the Hair shed.

VINTAGE, the gathering of Grapes, or the time when they are gathered to make Wine of 'em. The Word is also us'd to signify the Grapes and the Wine that are in the Vat. When Vintage time draws near, care must be taken to examine the Vats, to provide well-hoop'd Casks, and to have Tubs to carry the Must, as well as to see that your Press be good: You must also provide Paniers, Dressers, Vine-Knives, Shovels and Rakes. Finally, Care must be taken to cleanse the Cellars and Vaults, and to keep 'em neat.

The most certain Rule that can be given, as to the time of Vintage, is when Grapes are ripe, which sometimes happens in *November*, and sometimes in *October*, according to the difference of Countries and Climates where the Vineyards are. To judge of the Ripeness of Grape, you are to make use of your Eyes, and see whether it has attain'd to the Colour which is natural to it, whether Red, Black, or White: You may likewise judge of it by your Taste, as when you find the Juice is sweet and has a pleasant Taste.

When you find things thus, you must go about to gather your Grapes; and this Work is to be done, if possible, when the Weather is fair; but if the Season should be irregular and liable to frequent Rains, you must not, for all that, neglect to gather them in the best manner you can.

It sometimes happens in the time of Vintage, tho' it be fair Weather enough, that thick Fogs, or Mists, will rise in the Morning, which coming to fall, wet the Grape pretty much, in which case you must wait till the Sun appears and has dry'd up all the Moisture; for if this great Humidity should be mix'd with the Juice of the Grapes in the Casks, it must necessarily lessen the Goodness of the Wine.

It's the Custom of some Countries to gather the Black Grapes separately from the White, in order to make Wine of them; and in others to mix 'em together.

Those who are intent upon having good Wine, ever avoid the mixing of good Grapes with those that are bad, or of little value, and always recommend the setting of those apart by themselves, in order to make common Wine for Servants to drink. They also observe, especially in hot Years, and in respect to Grapes of which they make Red Wine, that as soon as they are put, Basket after Basket, into the Vessel which is placed at the foot of the Vine, to tread 'em, and then with their Hands to take off the Trash as much as they can; you cannot imagine how much this little Assiduity contributes to the quality of the Wine, which should rest a little in the Vat, in order to take Colour. Every Country has its fashion; in some they tread the Grapes in Vessels which are carry'd to the Vineyards before the Grapes are brought to the House; and in others they carry 'em thither before they are trodden or bruised; and in other places they practise both the one and the other.

VIOLET, in Latin *Viola*, in Greek is. ἴον, from ὄιος, a *Way*, because it is a Flower that grows in places where we walk. There are single and double Violets: Mr. *Chomel* particularly distinguishes them into two sorts, *viz.* the Sea-Violet, or our Lady-Glove, and *March*-Violets: The first has long, broad, rough, blackish and hairy Leaves; the Stem is round, strait, branch'd and cover'd with a kind of Hair; the Flowers grow on the top of the Branches, they are longish, hollow, round, and indented at the Edges, and of a blue-red Colour; there are those also that bear white Flowers. These Flowers are succeeded by certain small hairy Heads, which hang downwards, where-

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in is encloſed a ſmall, yet bluiſh Seed. This Plant grows in Woods and upon Mountains, in ſhady and ſtony places: Its Root is long, thick, white, and of no diſagreeable taſte: It bloſſoms by degrees, in *July* and *Auguſt*.

The Root of *Sea-Violet* is cooling and aſtringent; it's eaten in Sallad; it's good for Ulcers, and the Diſeaſes of the Throat and Neck; and hence it is that it has had the Name of *Trachelium* and *Cervicaria*.

The *March-Violet* ſhoots out from its Root tufts of Leaves almoſt round, indented on the Edges, and of a beauiful Green: In the midſt of theſe Leaves grow the Flowers, conſiſting of ſeveral irregular Lips, ſhap'd like a Butterfly, of which the two uppermoſt reſemble a Standard; thoſe on the ſide are like Wings, and the two lowermoſt are formed like a little Bark: In the Cup of this Flower grows a Chive, which in time becomes triangular Fruit, opening into three Parts, full of ſeveral round Seeds.

This Plant is uſually multiply'd by its Roots, which are ſplit in pieces; it delights in ſhady places, for which Reaſon we ſet it in ſuch Parts of the Garden as are leaſt expoſed to the Sun: That which is raiſed is uſually the Double-Violet, the Single being not thought worth the Gardiner's Care: It grows in any ſort of Ground, upon the Edges of the Borders in little Gardens. When it Blows, the Flower is agreeable both to the Eye and Smell. To make it thrive it muſt be replanted every three Years, and kept clear from Weeds, which is all the trouble this Plant requires at our hands. *Chomel* ſays, it will grow better, and yield finer Flowers, if tranſplanted every Year, and that if we would have it bloſſom and flouriſh all the Year round, you muſt cut off its Head when it is ready to yield Seed. The Method he preſcribes to have Violet-Flowers of all Colours, is to take Seeds of ſeveral ſorts of Colours, and mixing them together, let them be wrapt in a piece of Linen that has been uſed, and put 'em into Earth prepared for them, and they will anſwer your purpoſe.

March-Violet is of a laxative Nature, and in Phyſick is made uſe of in Syrups, Julips, Conſerves, Vinegars, and Oils: It's good for all ſorts of Inflammations; above all, for Epileptick Infants, or thoſe that have burning Fevers; it cauſes Sleep, eaſes hot Pains, purges Melancholy, relieves diſorders in the Breaſt and Throat: If you take three or four Spoonfuls of laxative Syrup of Violets, it allays Fevers, looſens the Body, ſtrengthens the Heart, eaſes Pains in the Side, and is good for all Diſtempers that proceed from too much heat. The yellow part that is in the midſt of the Violet being boiled in Water and drank, is a Sovereign Remedy againſt the Falling-Sickneſs in Infants, and the Squinſy: Two Drams of the Powder of Violet gently purges the Body.

The Flowers of *March-Violet* apply'd to the Head, eaſes the Head-ach, and promotes Reſt: If a Perſon happens to receive a Blow upon the Head, and no other Inconveniency by it than being ſtunn'd, let him preſently drink of the Juice of Violet-Flowers pounded, and continue it for ſome time, he'll find the benefit of it.

To make a Conſerve of Violets, you muſt take a quarter of a pound of the Flowers of Violets well pick'd, pound 'em in a Mortar, and wet 'em with boiling Water as you pound 'em; then ſtrain 'em, thus pounded and water'd, thro' a Sieve or Linen-cloth: Take two pounds of clarify'd Sugar, boil it well, and when you have taken it off the Fire, ſtir it with a Spoon, round about the Skillet; then take your Flowers of Violets, prepar'd as aforeſaid, throw 'em readily into your boil'd Sugar, which you muſt ſtir well, and put 'em into Moulds; and manage 'em as you do Orange-Flowers.

VIPER, a ſmall Serpent whoſe biting is very venomous, and for which many Remedies, both external and internal are preſcribed: Now a very learned Phyſician having inquired into the many ways of curing the *Viperine Poiſon*, which is injected upon a *Bite* of that Animal, tells us, that the *Viper-Catchers* have a Remedy far beyond all others, and in which they place ſo great Confidence, as to be no more afraid of a *Bite* than of a common puncture; for they immediately cure themſelves with the *Fat* of the Viper, which they value, in ſuch Caſes, as a *Specifick*, as he diſcover'd upon the ſtricteſt enquiry; but to convince himſelf further of the Truth, in ſo important a Point to Mankind, he enraged a Viper to bite a young Dog by the Noſe; both the Teeth were ſtruck deep in, he howled bitterly, and the part began to ſwell; but upon application of ſome of the *Axungia*, which was ready at hand, he was very well the next Day: But becauſe ſome Gentlemen, who ſaw the Experiment, were apt to impute the Cure rather to the Dog's Spittle, than to the vertue of the *Fat*, he cauſed the Dog to be bit again in the Tongue; upon which, forbearing the uſe of this Remedy, he died within four or five Hours after. The ſame Experiment was made another time with the like Succeſs; which the Doctor aſcrib'd to the clammy and viſcid part of the *Fat*, tho' withal it was more penetrating and attractive than other *oily* Subſtances.

VIPER-GRASS, an Herb that is excellently good againſt the Palpitation of the Heart, Faintneſs, and Obſtructions of the Bowels; as alſo a very ſweet and pleaſant Sallad, if laid to ſoak out the Bitterneſs, and then peel'd: It may be eaten raw condited, but it is beſt of all ſtew'd with Marrow, Spice, Wine, *&c.* ſliced or whole: You may likewiſe bake, fry, or boil it; and there is hardly a more excellent Root growing.

VIRGIN-BOWER, a Plant of which there are two ſorts, *viz.* the *Red*, which has limber, woody, weak Branches, whoſe Leaves ſtand at the Joints, whereof ſome are notched on one ſide, and ſome on both: The Flowers conſiſt of four Leaves, ſtanding like a Croſs, of a dark-red Colour, and the Roots are a Bundle of brown ſtrong Strings, faſtned to a Head running deep in the Ground. The *Purple Virgins-Bower* is only different from the other in colour of the Flowers, which are of a ſad, heavy, bluiſh Purple: They are all in Flower moſt part of *July* and *Auguſt*, endure long, and are eaſily encreaſed by laying the Branches; their common uſe being to cover Arbours; but many of the young and ſmall Branches are apt to die in Winter, and muſt be prun'd in *March*; and by how much the nearer they are cut, the fairer the Flower is like to be. The *Double Purple Virgins-Bower* is every way like unto the laſt, but bigger and ſtronger; and the outward Leaves of its Flowers fall away commonly, before the inward open or ſhew themſelves, which is a great defect therein.

VIRGIN-CREAM, a Diſh for which having the Whites of five Eggs, let them be well whip'd and put into a Pan, with Sugar, Milk, and Orange-flower Water; then ſet a Plate upon the Fur-

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Furnace, with a little Cinnamon, and pour in your Cream that is well beaten, and which, when made, may be brought to a Colour by paſſing the red-hot Fire-Shovel over it.

VIRGINIAN-CLIMBER, or *Maracoc*, a Plant that comes out of the Ground in *May*, with long round winding Stalks, more or leſs, and in height according to the Age: Leaves proceed from the Joints, and at each Leaf, from the middle to the top, a Cluſter like a Vine, and a Flower alſo; the Leaves are of a whitiſh Colour, having towards the Bottom, a Ring of a perfect Peach-colour, and a white Circle above and beneath it; but the ſtrongeſt Part is the Umbone, which riſes in the middle, parting itſelf into four or five crooked ſpotted Horns, from the midſt whereof ariſes another roundiſh Head, that carries three Nails or Bars, biggeſt above and ſmall at the lower end: It bears Fruit like a Pomegranate; its beautiful Flowers appear in *Auguſt*: The Stalk dies to the Ground every Winter, and ſprings again from the Roots in *May*: It ſhould be planted in a large Pot to hinder the Roots from running: For houſing in Winter and ſetting in the Sun in Summer, it muſt have the hotteſt place that may be, or it will not bear at all: We ſet the Pots in Spring in hot Beds to bring them forwards.

VIRGINIAN-DOGWOOD, a Tree of the natural growth of *Virginia*, about the ſize of the common Cherry-Tree, bloſſoming early in the Spring; the Flowers are white, growing in Branches, and are ſucceeded by red Berries, which hang a long time upon the Tree. You may ſow 'em in Pots of light Earth in Autumn, and let them ſtand the Winter in the Green-Houſe, giving them the aſſiſtance of a hot Bed the following Spring. The *Indians* boil the Root of this Plant in Water, which they account good to heal Wounds.

VIRGINIAN-MYRTLE, otherwiſe call'd *Candle-Berry-Tree*, an Ever-green and Aromatick Plant, which bears Berries about the ſize of a ſmall Vetch; from which is drawn the *Green-Wax* which Candles are made of: This Wax partakes ſo much of the natural Scent of the Plant, that the leaſt bit of it burnt upon Coals will perfume a whole Room. The Berries muſt be ſown in Autumn, in Pots of black ſandy Earth, and kept continually moiſt, as well before they Sprout as after they come up. It muſt be houſed with the *Virginian Wild Crab-Tree*.

VIRGINIAN-SILK, in Latin *Periploca Virginiana*, a Plant that at the ſeveral Joints of its Stalks is beſet with two long, broad-vein'd, round-pointed, green Leaves, and on the Top, out of a ſkinny Hoſe, comes forth a great tuft of Flowers, of a purpliſh Colour and hanging downwards, and after them long crooked Cods with flat broad Seeds, wrapt with a great deal of fine, ſoft, whitiſh-brown Silk. Its Root runs far under the Ground: It flowers in *July*, brings Seed and Silk in *Auguſt*; and from Seeds brought from *Virginia* it has been raiſed in *England*: The Stalks die to the Ground every Winter, and if the Place where it ſtands be well cover'd with Horſe-Dung, it will riſe again in the Spring. We do not find any uſe has been attempted to be made of this ſort of Silk, as it is call'd, which the Plant produces.

VIRGINIAN WILD CRAB-TREE, a Plant that bloſſoms ſomewhat like the *Apple*, but very pleaſant to the Smell: It bears ſmall Fruit of a yellowiſh Colour, and well-ſcented, which the *Indians* preſerve in Sugar. This is raiſed from Seeds in *March* upon Hot-Beds, and it loves a light dry Soil: It muſt be houſed as other Plants of that Country, till it becomes hardy enough to be planted abroad.

VIRGOLEUSE, the Name of an excellent Winter-Pear, which it took from the Place from whence it was firſt brought, and ſent out amongſt the Curioſities of the World: It's a Village in *Limoſin* in *France* near the Town of St. *Leonard*; but to ſpeak freely, ſays Mr. *Chomel*, the *Virgoleuſe* is not the moſt eſteem'd and uſed Pear.

VIRGIN-VINE, a Plant reckon'd by many among the ſorts of *Snake-Weed*, yet the uſe of it in Gardening is quite different; for it is only imploy'd to adorn a Walk, where it will ſhoot up ſo high, that whatever height the Ridge of the Houſe may be of, 'twill yet ſurpaſs it. It's a vivacious Plant and multiply'd by Slips taken off with part of the Roots; it makes a very agreeable Proſpect, and grows without putting People to much trouble to cultivate it. 'Tis call'd the *Virgin-Vine*, becauſe, if it may be ſo ſaid, it is a Maid, and has hitherto brought forth nothing.

VIVACIOUS, a Term in Gardening, and ſpoke of thoſe ſorts of Plants which are laſting, and in diſtinction to thoſe that are *Annual* and partly periſh: Theſe are the Plants whoſe Kinds are propagated, not only by means of their Seed, but alſo by their Roots; they do not require that they ſhould be ſown every Year, becauſe being once ſown, they continue a long while in the Ground, and multiply in Roots exceedingly: Theſe Plants are not ſo ſuſceptible of Cold as others are: For which Reaſon our Gardiners never fear to loſe the Kinds of them, there being ſome amongſt them that ſo extreamly multiply in Roots, that every three or four Years they are obliged to take ſome away, either to plant elſewhere, if they deſerve it, or to diſburthen the Maſter-Root of them: And to the end that what has been ſaid may ſerve for Inſtruction to ſuch as delight in cultivating Flowers, a Liſt is here ſubjoin'd of thoſe laſting Plants that commonly grow in our Flower-Gardens.

Vivacious Plants.

Anemones, are vivacious by their Fangs.
Aſphodils, by their Tubers.
Auricula's, by their Roots.
Bell-Flowers, by their Roots.
Camomil, by its Roots.
Columbines, by their Roots.
Climbers, by their Roots.
Crown Imperials, by the Suckers produced from their Roots.
Baſtard Dittany, by its Roots.
Day-Lily, by its Bulb.
Dames Gillyflowers, by their Roots.
Daiſy, by its Tufts.
Great Daiſy, by its Roots.
Frittilaria, by its Roots.
Flowers of Parnaſſus, by its Roots.
Yellow Gillyflower, by its Roots.
Grenadil, or *Paſſion-Flower*, by its Roots.
Hellebore, by its Roots.
Hyacinth, by its Bulbs.
Hyacinth of Turkey, by its Roots.
Hyſſop, by its Roots.
Bulbous Iris, by its Roots.
Lavender, by its Roots.
Liverwort, by its Roots.
Lilies, by their Bulbs.

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Lily of the Valley, by its Roots.
Lily of St. Bruno, by its Roots.
Orange-Lily, by its Bulbs.
Meadow-Saffron, by its Tubers.
Marjoram, by its Roots.
Martagon, or *Mountain-Lily*, by its Suckers.
Moly, by its Bulbs.
Narciſſus's, by their Bulbs.
Oculus Chriſti, by its Roots.
Ox-eye, by its Roots.
Orchis, or *Satyrion*, by its Bulbs.
Paſque-Flowers, by their Roots.
Pinks, by their Suckers,
Peonies, by their Tubers.
Ranunculus's, by their Claws.
Saffron, by its Bulbs.
Sage, by its Roots.
Savory, by its Roots.
Scabious, by its Roots.
Sea-Thrift, by its Tufts.
Star-Flower of *Ethiopia*, by its Bulbs.
Sun-Flower, by its Roots.
Thyme, by its Roots.
Tuberoſe, by its Suckers.
Valerian, by its Roots.
Violets, by their Tufs.
Winter-Flower, by its Roots.
Wormwood, by its Roots.

VIVES, *Avives*, or *Fives*, all one Diſeaſe in a *Horſe*, being certain flat Kernels, much like unto Bunches of Grapes growing in a Cluſter, cloſe knitted together in the griev'd place; they center from the Ears and creep downwards between the Chap and Neck of the Horſe, towards the Throat; and when they come to inflame they will ſwell, and not only be painful to the Horſe, but prove Mortal, by ſtopping his Wind, unleſs a ſpeedy Courſe be taken for the Cure of him. Our Authors ſay, it is commonly Rankneſs of Blood that cauſes this Infirmity, and that in the Cure Care muſt be had that you do not touch them with your Fingers, for it will invenom them.

This Diſtemper, according to Mr. *Chomel*, proceeds from watering the Horſe when he is too hot, or after he has been wrought very hard; and that no Care has been taken when he is put into the Stable to cover him, or to walk him before you let him in: It's obſerv'd, a Horſe has the *Vives* when he tumbles, lies down and riſes up often, at which time he is extreamly tortur'd.

As to our practice in *England* in the Cure of this Diſtemper; ſome cut Holes where the Kernels are and pick 'em out with a Wire, then fill the Hole with Salt, and at three Days end it will run, and afterwards waſh it with Sage Juice, and heal it with an Ointment made of Honey, Butter, and Tar, or with Green Ointment, and alſo uſe other ways with it; but the particular Receipts are theſe following.

Take Tar, try'd Hogs-Greaſe, Bay-Salt and Frankinſence powder'd, of each as much as will ſuffice, melt them together, and with a Clout faſtned to a Stick ſcrub the Place four or five Mornings, until the inflam'd Part becomes ſoft and ripe; then ſlit the Skin with your Inciſion-Knife, let forth the Corruption and heal it with try'd Hogs-Greaſe and Verdigreaſe, made up into fine Powder; melt them upon the Fire, and let not the Stuff boil no more than a walm or two; then put in ſome ordinary Turpentine, and ſo ſtir all together till it be cold, and then carefully anoint the Sorance therewith till it be whole.

Another excellent way is to take a Penniworth of Pepper beaten into fine Powder, a Spoonful of Swines-Greaſe, mix 'em very well together, and convey the Stuff equally into both the Ears of the Horſe, ſo tie or ſtitch 'em up, then ſhake 'em, that the Medicine may ſink downwards; and this being done, let him Blood in the Neck-Vein and Temple-Veins.

But the moſt common way of Cure, and ſuch as our Smiths uſe, is to let him Blood on both ſides the Neck-Veins, then to ſear the Swelling with a ſmall hot Iron, from the Root down to the bottom of the Ear till the Skin looks yellow; the ſame Iron being in ſhape ſomewhat like an Arrows Head, with three or four ſmall Lines drawn from the Body of it; and after Searing, in order to take out the heat of the Fire, and to make it ſound again, anoint it with freſh Butter, or with Hogs-Greaſe, and he will do well.

ULCER, a Solution of Continuity made by an Eroſion of the ſoft Parts, which is inveterate and not bloody, but ſends forth a Puſs or Corruption, which retards the conſolidating of the Parts.

An infallible Balm for the Cure of Ulcers, is to calcine Roch-Allom, Vitriol, and Verdigreaſe dry, an equal quantity, which you muſt beat and bray together; after which pound the calcin'd Stuff, and put alſo into a Glaſs-Bottle, or Vial, two Pounds of Linſeed-Oil, and pour upon it a quarter of an Ounce of this Calcination reduced into a very fine Powder; ſtop the Bottle well, then expoſe it to the Sun, or put it into Sand or Dung till it grows as red as Blood. This Balm is ſovereignly good, and eaſy to be had, for *Ulcers*, *Cancers*, *Ring-Worms*, *Itch* and *Wounds*.

Take a Plate of Lead, which you are to pierce thro' in ſeveral places, and with a little Sponge dipt in *Aqua Cœleſtis*, with it mix a little of the Water wherein Farriers extinguiſh their hot Iron, and applying the Plate firſt to the Ulcer, let your Sponge after be drawn or ſqueez'd over it.

A good Water for Ulcers and Sores is to take a Solution of *Venetian* Sublimate, and having made with a very good quick Lime, as ſtrong a Lime-Water as you can, ſo that, if it be poſſible, it may bear an Egg, drop this upon the diſſolved Sublimate till it will precipitate no more reddiſh Stuff at all; which will not be ſo ſoon done, as one that has not try'd it will imagine; as ſoon as you perceive that the Liquor acts no longer viſibly upon one another, pour the Mixture into a Filter of Cap-Paper, which retaining the Orange-colour'd Precipitate will tranſmit an indifferently clear Liquor, which is to be in a Glaſs Vial kept ſtopt for its proper uſe; namely, that the Part affected may be therewith waſh'd, from time to time; and, if need be, kept cover'd with double Linnen Cloaths wetted in the ſame Liquor.

An excellent Water for *Ulcers* and *Sores*, and try'd with great Succeſs; To a Quart of Spring-Water take one Dram of Mercury-Sublimate finely powder'd; and when it is diſſolved, drop into the Solution either the Spirit of Sal-Armoniack, which is beſt, or Oil of *Tartar per deliquium*, till you ſee that no more will manifeſtly Precipitate; this done, filter the Mixture thro' Cap-Paper, and reſerve the Precipitate for other Uſes: The Liquor that paſſes muſt be kept cloſe ſtopt in a Glaſs-Bottle or Vial; and when you are about to uſe it, you muſt dip Linen Rags in it, and, when thoroughly wetted, apply them to the Part

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Part affected, ſingle or double, more or leſs, as need requires. This Application may be renew'd twice, or if the Caſe be urgent, thrice a Day.

A cheap but excellent Medicine for *Ulcers* is, To take one Dram, at leaſt, of Corroſive Sublimate, finely powder'd, diſſolve it in a Quart of fair Water, and let it lie there, if you have leiſure, four or five Days in a light Digeſtion, that it may be thoroughly diſſolv'd, then drop in it as much Spirit of *Sal Armoniac*, or as much Oil of *Tartar per deliquium*, as will Precipitate it all; then filter it carefully, and keep it ſtopt for uſe; which is, to imbibe Doſſils or Pledgets with it, and apply 'em to the *Ulcer* twice or thrice.

To make an aſtringent Liquor, of great uſe in *Ulcers* and ſome Wounds, boil two Drams of choice *Catechu*, or Japan Earth, in a Quart of Spring-Water, pour off the clear, and with it, by Injection, or otherwiſe, dreſs the *Ulcers* or *Wounds*.

The famous *Scotch* Emperical Medicine for a ſtubborn *Ulcer*: Burnt Aſhes, but not too much, the groſs Stalks on which the red Colewort, not Cabbage, grows, and, with any fit Addittament, make thereof a Cataplaſm to be apply'd to the *Ulcer*, and ſhift it at reſonable diſtances of time.

For *Ulcers* in the Breaſt and elſewhere, Take *Millepedes*, call'd by ſome in Engliſh *Wood-Lice*, and by others *Sows*, and having waſh'd 'em clean with a little White-Wine, and dry'd 'em with a Linen-Cloth, beat 'em very well in a Glaſs or Marble-Mortar, and give the firſt time as much Juice as you can by ſtrong Expreſſion obtain from five or ſix of 'em: This Juice may be given in ſmall Ale or White-Wine; in which, the next time, you may give as much as can be ſqueez'd out of eight or nine *Millepedes*; and ſo you may continue increaſing the number that you uſe of them by two or three at a time, till it amount to twenty five or thirty; and, if need be, to forty or more, for one Doſe. And note, That if upon pounding of theſe Inſects, you find the Maſs they afford too dry, as it now and then happens, you may dilute it with a little White-Wine or Ale, to be well agitated with it, that being penetrated and ſo ſoftned with the Liquor, the Maſs may the better part with its Juice.

For *Ulcers* and *Wounds in the Legs*; Take a ſmall Plate of Lead, or elſe a Muſket-Ball, which you are to beat and imbibe with Quickſilver, and apply it to the *Wound* or *Ulcer*; you muſt cover the Evil and it will be ſoon cur'd.

For *Ulcers in the Legs* and *Hurts in the Spleen* and *Womb*; Take forty or fifty red Snails, put 'em into a Linen-Bag, with a little Salt, then hang it up, ſo that the Water which diſtils from it may be receiv'd into ſome Veſſel, with which you are to rub the affected Part; afterwards take theſe Snails, put 'em into an earthen Pot with two Glaſſes of Brandy, half a quartern of Hogs-Greaſe melted, and a pennyworth of new Wax, boil the whole till you bring 'em to the Conſiſtence of an Ointment and it will do.

An excellent Balm for *Ulcers in the Legs*, is to to Take two Pounds of Oil of Olive, and half a Pound of new Wax, melt them upon the Fire; and when you have taken them off, add to 'em two Ounces of Cinabar, and as much Minium, ſtir the whole with a wooden Ladle till it be cold, and keep it in a Pot for your uſe: You muſt make a Plaiſter of it twice a Day and apply 'em to the *Ulcers*.

For *old and inveterate Ulcers*; Take as much Quick-Lime as you think proper, pour a ſufficient quantity of Vinegar and common Water upon it, that it may riſe about the thickneſs of four Fingers above it; boil it in a glaz'd Pot, and pour upon it as much Spirit of Wine as may be ſix Fingers thick: Take off this Spirit by way of Inclination, and to a Pound of it add half an Ounce of *Mercurius Dulcis*; they dip pieces of Linen therein to be apply'd to the *Inveterate Ulcers*. See *Bladder* and *Womb*.

UMBEL, the Floriſts Term for Flowers that are ſet thick together, and all of the ſame Height; but a ſparſed or thin *Umbel* is, when they ſtand at a diſtance from one another, yet all of an equal Height.

UMBONE, or *Horn*, a Term uſed by Floriſts to ſignify any pointed Stile in the middle of a Flower; but there is an *Umbone* which they call *double-pointed*, or *biparted*, as in the Peony; and the *Umbone* ſometimes has three or four ſharp Points, and is then term'd an *Umbone* divided into ſo many Heads or Pointels, or cut into four or five Parts.

UNFRUITFULNESS *of Trees*; Trees that do not bear Fruit according to Expectation: Beſides what may have been ſaid elſewhere concerning the Barrenneſs of Fruit-Trees, we may obſerve here, that when Fruit-Trees are large they draw a great deal of the Heart of the Ground, and cannot maintain themſelves with Vigour, without good Dunging, Chalking, Liming, *&c.* And as Coneys, Hares, and the like Animals, are apt to bark and ſo ſpoil their Production, the mixing of green Cow-Dung and Urine together, and waſhing the Trees therewith, with a Bruſh, once in two or three Months, will prevent it, and, in the Opinion of ſome, deſtroy the Canker. We have read, that a Gentleman in *Herefordſhire* having fed ſeveral Hogs about ſome old Apple-Trees, which he thought had done bearing, he had the next Year, to his Surprize, thirty Buſhels of Apples apiece off of ſeveral of them; and therefore he was of Opinion, that if a moveable Sty were made, and a Yard about it with Hurdles, to be remov'd from one Tree to another, it would not only be a very great Improvement of all ſorts of Fruit-Trees, in promoting their Bearing, but likewiſe ſecure the Moſs, Canker, and other Infirmities; eſpecially ſince by this means the Urine will be ſav'd, which, for Trees, is to be preferr'd much before Dung, becauſe it penetrates better to the Roots, and is much to be preferr'd for the curing of the ſaid Infirmities. It was formerly a Cuſtom in *Kent* to keep up and fatten Oxen in Stalls, in which earthen Veſſels were placed under the Flanks to ſave the Urine that came from them, with which they waſh'd their Trees, twice or thrice in the Month of *March*, and pour'd ſome of it to their Roots, to prevent their Unfruitfulneſs; and if plenty of it were now to be had, it is not to be doubted but that Pippin-Trees eſpecially might be raiſed, made to thrive and flouriſh, as well as heretofore; for the Urine warms, invigorates and quickens the Circulation of the Sap, eſpecially in a cold Seaſon.

It may not be improper to obſerve here, that, generally ſpeaking, all Manures differ in Goodneſs and Strength, according to the different Kinds or Claſſes of Bodies they are made of; as, that Vegetable Subſtances, *viz.* Rotten Straw, Beans, Graſs, *&c.* are better, quantity for quantity, than Marle, Lime, Mud, Sea-Sand, *&c.* and that Animal

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Animal Subſtances, as Urine, humane Ordure, that of Beaſts and Fowls, Bones and Horns of Beaſts, burnt or putrify'd, Woollen-Rags, and the like, are of greater Strength and Nouriſhment than either: Therefore it is in reality a Diſgrace to us, that the ancient Huſbandry ſhould out-do the preſent in any reſpect; and more particularly that ſo uſeful a Material as *Urine* ſhould be ſo much neglected, and generally let run away to waſte, of which ſo great Advantage is made in *Flanders* and other Parts beyond Sea.

UNCOVERING *of Fruits*: See *Diſburdening of Fruit-Trees.*

UNDER-SHRUB, a ſort of ligneous Plants, but leſs than Shrubs; they do not ſhoot the Buds in Autumn, from which the Flowers of Fruit proceed: and theſe are *Thyme*, *Roſemary*, and the like.

UNIVERSAL *Cordial-Balls*: See *Cordial-Balls (Univerſal.)*

UNTRY'D-EARTH; that Earth which is warm, mellow, and rich Soil, lying next the Surface, after the Turf is par'd off, about ſix or ſeven Inches deep, in ſuch places where neither Plough nor Spade has ever come; it is a Soil not ſo difficult to be had as ſome may imagine, moſt Lordſhips affording it in one place or another in ſufficient Quantities; either in the Lower-Grounds and Meadows, ſometimes overflowed and ſo much enriched with Drift-Sand; or in the ſeveral Waſtes, Commons, or other Bye-Places frequented by Cattle; and this Earth will in a great meaſure diſcover itſelf to ſkilful Judges, in the ſeveral *Gramens*, by the Turf which grows upon it.

Granting therefore that this ſort of Earth may be had, without any great Charge or Trouble, we very heartily recommend the uſe of it in *Amendments* and *Improvements*, both in the Fruit and Kitchen-Gardens; tho' we are aware at the ſame time that this will be thought ſtrange, by all thoſe who have a fondneſs for *Dung*, and think no *Riches* can be had without it; but the Judicious are well ſatisfy'd, that no ſort of *Compoſition* made by Art can, in all reſpects, be brought to exceed *this* which Nature offers ſo freely to our Hands; for if you plant the choiceſt Fruit-Trees in this Earth, they preſently diſcover an uncommon Fruitfulneſs and Vigour; if you ſow any of the tender ſorts of Annual Plants, if the Earth be diſcreetly choſen and made fine by a Sieve, you may preſently perceive they *like* the Soil by their flouriſhing Looks and Colour; even Melons and Cucumbers, which are uſually nurſed with the greateſt Art, and complemented with the richeſt artificial Mould, do proſper therein to a wonder, and if they have but equal Care in other reſpects, need no other Compoſt than this *Untry'd-Earth*; nay, in caſe where Dung has always been thought to be wanted in greateſt abundance, and that it is accordingly loaded in at a great Expence, more particularly in making an Aſparagus-Bed, here all or moſt of that Expence is ſaved, and the Purpoſe, as well, if not better anſwer'd, by the ſole uſe of *Untry'd-Earth* laid a Foot and an half deep; tho' they do not allow it to ſerve all Purpoſes alike; but own they do not know any extraordinary excellence in this Earth, with reſpect to *Flowers*, eſpecially the nicer and more tender ſorts; ſo alſo for the ſeveral ſorts of Exotjcks and choice Shrubs, a proper artificial Compoſition may be much better and more ſuitable to *them* then this rich Earth; but then in all ſuch Caſes and Inſtances as ſerve to make a Garden fruitful and profitable, this *Untry'd-Earth*, as far as has been experienc'd, is much preferable to rotten Dung, or the common artificial Compoſts, for theſe following Reaſons:

Firſt, Dung, where it is laid in any Quantity, mightily fills the place with many noxious Weeds, which, without great Care and Pains will be apt to choak whatever is ſow'd or planted therein; but a Covering of this new Earth being immediately fit for uſe, is not ſo ſubject to that Inconvenience.

Secondly, Tho' it muſt be own'd that the plentiful Dunging of the Soil is a great Amendment, and tends to make it rich and fruitful, yet Experience ſhews, that all Legumes and Annual Plants for eating, have by no means ſo *ſweet* a Taſte, as thoſe raiſed in pure wholſome Mould, ſuch as every Body knows new-broken-up Ground produces: Nitre and Sulphur are indeed the Life of Vegetation, but Dungs, tho' full of them, contain alſo many other noxious, heterogeneous, indigeſted Juices, which generally impart a ſtrong and unſavory Taſte to every thing ſowed and planted in it; whereas Earth taken from under old Turf, having a ſufficient quantity of Nitre, or Sulphur, or both, ſufficient for the purpoſe of Vegetation, has all its Parts well mix'd and incorporated, all its Juices mellow'd and refin'd by Age, and want only to be expos'd to the Air to exert themſelves: A manifeſt Proof of this is the *ſtrong* and *unſavory* Taſte of the Aſparagus planted in and about *London*, where there is plenty of Dung, in compariſon of the finer and more natural ſort in the Country.

Thirdly, Tho moſt of the artificial Compoſts come neareſt to the excellent Qualities of this *Untryd-Earth*, eſpecially when they have had ſufficient time to mellow and incorporate, yet this is cheaper, always ready at hand, and immediately fit for uſe; by which means the greater quantity of Dung will be ſpar'd and allotted for the Paſture and Corn Ground.

It may be obſerv'd, That a Coat of this *Untry'd-Earth* laid only two Inches deep, is ſufficient for moſt ſorts of Annual Plants from Seed, ſuch as Beans, Peas, Lettuce, Spinage, Onions, Kidney-Beans, *&c.* (except Carrots, Parſnips, *&c.* which require more) and will laſt well three or four Years without any Amendment, and longer ſtill, if only a little Coat of Dung be allow'd as a Foundation for this Earth.

You are to note, That the Parings of Turf, taken off where the Earth is found, if not other ways requir'd, ſhould be laid on Heaps to rot, for two or three Years; and this will produce incomparable Soil for Amendments; the oftner it is ſtirred the better. See *Earth* and *Soil.*

VOICE, Sound produc'd by the Air, that proceeds with ſome violence from the Throat of an Animal; it ſerves to impart the Sentiments and Thoughts: Human Kind, by the help of the Tongue, Teeth and Lips, deliver articulate Words, and by that means make their Thoughts known. There are ſome Birds who are taught to articulate Words; but we have not yet found out the Art to make 'em expreſs their different Sentiments: The Cries which expreſs 'em are natural. It ſometimes happens that the Voice is loſt, and that either by the vehemence of Crying and Speaking too loud, or by ſome other Accident.

The ways to recover a loſt Voice are:

1. Take, for three Days together, a Dram of Crabs-Eyes.

2. Uſe

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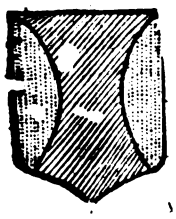
2. Uſe the Balm of Sulphur.

3. The Decoction of *Fluellin*, taken from time to time, will recover the Voice.

4. The moſt excellent of all Remedies is a Decoction of *Arctimon*, with Raiſins of the Sun.

VOIDED, a Term in Heraldry, when there are Lines drawn within, and parallel to the out-lines of any Ordinary: This expreſſes an Exemption of ſomething of the thing Voidable, and makes the Field appear tranſparent thro' the Charge.



VOIDER, ſo the Heralds call one of the *Ordinaries*, whoſe Figure is much like that of the *Flaſque* or *Flanch*, only it does not bend or bow in ſo much. This Armour, they ſay, is the Reward of a Gentlewoman that has well deſerved of her Prince. They are always born by Pairs. The Field is *Tenn*, two *Voiders*, *Or*.

VOITURE, a *French* Word of late Years adopted into our Language, and ſignifies the carrying of Merchandizes and other heavy Things on Horſes, in Coaches, Chariots, or otherwiſe.

VOMIT, a ſort of Phyſick ſometimes, tho' very rarely, to be preſcribed to a *Horſe*, the ſame being generally abhorrent to their Natures: Take two large Roots of Polypody of the Oak, waſh and ſcrape them very clean, and tye it to his Snaffle or Bit, then let it be ſteeped in *Oil of Spike*, (which Article you may ſee) a whole Night, and in the Morning faſting put on his Bridle, with the Roots tied to it, and ride him ſoftly for about an Hour, with it in his Mouth, and if he be troubled with any *Flegmatick* or *Rheumatick Humours*, or with any *cold* or *filthy* Matter that clogs or annoys his *Stomach*, it will cauſe him to caſt it out of his Mouth or Noſe: It will alſo cauſe him to *Sneeze* or *Cough* much, purging forth *Filth* and *Slimy Matter*, ſo that it will ſoon cleanſe his Body and purify his Blood. This you may give to a Horſe newly taken from *Graſs*; or to one that has taken *Cold*, or is *Foggy* and *Purſy*: This being done, you are to give him White-Wine and Honey, and alſo a Cordial.

VOMITING, a depraved Motion of the Stomach, by which it throws out that which incommodes it: The Cauſe is either internal or external; internal Vomiting proceeds either from Indigeſtion, an Impoſthume, ſome corrupt Humour, Criſis of a Fever, or Sympathy of the Brain, Liver, Bladder, or Gall; or from the Womb, Bowels, Reins, or ſome broken Vein. External Vomiting, or that ariſing from outward Cauſes, proceeds either from the Quality or Quantity of the Aliments, ſome Poiſon, corroſive Phyſick, Fracture, Hurt, Blow, Wound in the Head, or ſome extraordinary Motion; as being at Sea, riding in a Coach, or Swinging: Reaching to Vomitting is more to be apprehended than the Vomitting itſelf, becauſe of the Matter which adheres to the Stomach and imbibes its Tunicks.

The Forerunners of Vomiting are Loathings, the trembling of the lower Lip, the tention of the Hypocondria and confus'd Sight: If that which is vomitted is acid, and without the Party's being dry, it denotes a cold Humour; if it be of a yellow or green Colour and the Party be thirſty, his Mouth bitter, has Prickings in his Stomach, and that his Tongue and Pallat be raw and dry, it proceeds from Choler. If the Vomitting be accompany'd with a putrid Matter, that has an horrible Taſte and bad Smell, it proceeds from a very corrupted Humour; or if that which he diſcharges is like unto the Juice of Lettuce, or of a green Colour, it ariſes from Flegm: If the Vomiting proceeds only from a broken Vein in the Stomach, the Patient will only feel Heat therein. If it comes from the *Oeſophagum*, ſwallowing will be painful to him, and he will feel a Pain in his Back; if what he vomits ſeems hard and thick, like Bits or Lumps of Fleſh, it is a Sign there is an Ulcer in the Kidneys; and critical Vomitings are known by the Loathings which precede them. Symptomatical Vomitings which happen at the beginning of Diſtempers, and not on the Day of the Criſis, having no preceding Signs of Coction or Digeſtion, are always pernicious, as well as in Peſtilential Fevers.

As for thoſe who are ſubject to Vomit, the Cauſe, as near as can be, muſt be enquir'd into: For if the ſame proceeds from groſs and viſcous Humours ſticking to the Stomach, or its Tunicks, they make uſe of the Decoction of Radiſh mix'd with a little Honey and Vinegar; or elſe you may excite the Patient to the Diſcharge of it out of the Stomach, by thruſting a Feather down his Throat: And he may be purg'd with Double-Catholicon, diſſolved either in the Water of Agrimony, Plantain, Knot-Graſs, or Roſes; repeat this Purge till he finds Relief.

If it be a bilious Humour, make uſe of warm Water, with three or four Spoonfuls of the Juice of Sorrel; or elſe take two Ounces of Emetick-Wine; finally if the Vomiting ariſes from the ſympathy of the Brain, Liver, Spleen, Womb, Nerves, or other Parts; the Remedies will be found ſet down for each of them under their proper Heads.

In caſe Women and Maids vomit Blood, on the account of the ſuppreſſion of the Menſes, bleeding in the Foot only will ſtop it; and the Practice is this: At Six in the Morning take away nine Ounces of Blood, and at One in the Afternoon take two, and at Nine at Night an Ounce and an half, all from the ſame Foot, and thro' the ſame Orifice. It's an infallible Experience.

Againſt Vomiting which proceeds from the Matrix, you muſt pound ſome Wormwood and Penny-Royal, with ſome Oil and Vinegar, and often rub the inſide of the Noſe therewith: The Seed of Smallage will do as much; for it will hinder Vomiting, and it will cauſe the Party to Sweat.

Remedies to ſtop Vomiting.

Take a new-laid Egg, let it be moderately boil'd in the Shell in boiling Water; and mix with it about the Bigneſs of a Bean of good Treacle, and let the Patient take it down.

2. Take a Dram of the Salt of Wormwood, a Spoonful of Lemon or Pomegranate Juice, mix 'em well together and ſwallow them.

3. Take four Ounces of Roſe-Water, and three Ounces of Sugar, boil 'em till the Sugar is diſſolv'd, then take an Ounce of Turpentine, (that which comes from *Venice* is the beſt) waſh it carefully and ſeveral times with this Water, and make ſmall Pills of it like Peaſe, and let the Patient take three, four, five, ſix, and even to a Dozen of 'em, according to the Stubbornneſs, more or leſs, of the Diſtemper.

This Medicine is alſo good againſt the Nephritick Cholick, and difficulty in making Water.

Vomiting is cauſed by the effort of a cholerick Matter, which, by its own Motion, is convey'd to

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to the upper Parts; and this happens oftner in the Summer than Winter Season; and you may know this predominant Humour by the bitterness of the Mouth, the yellow Colour of the Stuff that is brought up, a Perception of Heat, and by the Comfort the Patient finds from those things which cool and moisten.

4. You may in this sort of Vomiting have free Recourse to Bleeding, to correct the hot and dry Intemperature it produces; the Party may afterwards be purg'd with the Infusion of a Dram of Rhubarb, in a Decoction of Agrimony and Plantain-Leaves; you provoke Vomiting with a large Glass of warm Oxycrat; and after that, according to the Opinion of *Hypocrates*, Vomiting is cur'd by Vomiting.

5. To stop Vomiting make a Decoction of Barberries, of which take one Glass; and to the same purpose take a Spoonful of the Spirit of Cherries, and repeat it.

6. If the Patient can by no means keep in Liquid Remedies, as it often happens, give him a Dram of wash'd or fed Aloes, and the Water or Juice of pale Roses.

7. Boil the Pulp of a Quince in some Vinegar, to the Consistence of Pap, then add to each Pound an Ounce of the Powder of Cyperous-Root, or of Orange-Peel, and let the Patient take the quantity of a Nut of it Morning and Evening.

VOMITING, a Distemper incident to *Hogs*, and cured by giving them Gratings or Shavings of Ivory, with a little dried beaten Salt; or else give them spelted Beans to eat with their Meat.

UP-LAND, *High-Ground*, or, as some call it, *Terra firma*, in opposition to Moorish, Marsh, or Low-Land: It lies either on the Tops or Sides of Hills, or Rising-Grounds, and consists either of Sand, Gravel, Chalk, Rock, or Stone, Hazelly, Loam, Clay, or Black-Mould; they are best for Grazing, or Corn, according as they lie moist or dry, which depends much upon their Situation and Nature: Those Lands that lie upon the tops of Hills, and that lie flat, are commonly the driest; and those on the Sides the moistest, because of the Moisture that continually is owing out of them; and so likewise the Chalky and Clay-Lands are most apt to be moist, especially in Winter, because they retain the Moisture a long time, tho' they have also the Inconveniences of the Sand, Gravel, Rocky and Stony Lands, to burn in hot Weather, to chap in Summer, and poach in Winter. The Black-Mould and some of the Hazelly Loams are the best for Grass and Corn too, especially if the latter is not subject to Worms, because they neither Chap, Poach, nor Burn. Too much or too little Water is almost equally prejudicial to Meadows; but the best Lands for Meadow or Pasture, are either Low Lands, or hanging Grounds, or any rich Soil that has a moist Bottom, especially where any thing of a little Brook, or some running Spring may be brought over it, and where there is some descent in the Meadow, that the Water may not lodge upon it. These Meadows are much better than those by great Rivers, whose Crops are often lost: The worst of Up-Land Meadows is, that they often need Mending or Feeding, which the other never do; but then the Hay of the former is much finer than that of the Low-Lands: These Lands are improved much in the same manner as Arable, (you may see *Corn-Land*) only it must be noted, that as the Dung which is laid on Arable Ground is harrow'd in with Harrows, so that Dung that is laid on Pasture should be well harrow'd in with a great Bush, or with a Gate stuck full of Bushes; and that all Dung that is laid on Pasture-Land must be done in Winter, that the Rain may wash the fatness of it into the Roots of the Grass, before the Sun dries it away. Many commend something of Mould mix'd with Dung, to be better than Dung alone, because it washes better to the Roots of the Grass, and incorporates with the Earth: But the best Manure for Meadows is the bottom of Hay-Mows and Hay-Stacks, because of the Mould it is composed of, and the Hay-Seeds that it is mix'd with, which will both mend the Land and increase the Grass; for which reason due Care ought to be taken, not to mix any Hay-Seeds with the Dunghils that you design for Corn-Grounds, because it is apt to breed Grass and Weeds in them. See *Meadow* and *Pasture*.

URINE, a liquid Excrement of Animals discharged from the Bladder: This Term is used more particularly in reference to *Mankind* than others: The Matter of the *Urine* is threefold; the first proceeds from all sorts of Drinkables; the second is the Serous and clear Liquor of the Humours, which are in the Veins and Arteries; and the third proceeds from the Colliquation of the Flesh and Fat, which dissolve in the Body. The *Urine* separates from the Mass of Blood by the Means of the Glands of the Reins: It passes afterwards thro' small Pipes or Conduits, which proceed from these Glands into a little Bason, and from thence thro' the Ureters into the cavity of the Bladder.

The Retention of Urine is very painful and very dangerous: It's a Collection or Retention of ill Humours that is the Cause of it.

To relieve a Patient labouring under this Distemper; Take a large Lemon, roast it under hot Coals, and when it is enough apply it hot on the Bladder, yet without burning, and keeping the same on with a Napkin or Bandage, the Patient will presently make Water.

Dip a Napkin, or some other piece of Linen, into some Spirit of Wine, and apply it to the Bottom of the Belly, it will do much good.

Take an Handful of the Herb call'd *Herniaria*, or small Knot-Grass, and after you have wash'd it, let it be dry'd between two Linen-Cloths; then put it into a new glaz'd Pot, and pour upon it about a Quart of White-Wine, which you must boil till one half is consumed; and let the Person so afflicted with a stoppage of Urine drink a Glass of it, he will find the Benefit.

A proper Remedy for those that make Water with Difficulty, is to take the express Juice of Cherries, red Night-Shade, or the Decoction in White-Wine, either of the Roots of Radish, Dock, Hundred-headed Thistle, Elicampane, Asparagus, or Gramen, or else of Rest-Harrow; apply also to the Yard, or about the Privy Parts, a Cataplasm, or Linement made of Fleas found in a Bed, with the Oil of Bitter Almonds, or Coney's-Grease. It's held to be a great Secret to drink pounded Palmers found in Cellars, in some White-Wine: They dry and reduce 'em to Powder, and then put 'em into the Wine. Others very much prize a Water distill'd from the Bark of the Root of Rest-Harrow, first steep'd in Malmsey Wine. See *Stranzury*.

URINE-MAKING, a Work of Nature, necessary and conducive to the Health of most Animals, but considered now only as it respects the useful Creature a *Horse*; for the provoking of which

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which, Take about four Ounces of Pidgeons-dung in Powder, boil it in a Quart of White-Wine, and after two or three walms ſtrain out the Liquor, and give it Blood-warm to the Horſe, then walk him for half an Hour, and he will Stale, if poſſible.

Another good Remedy for a Horſe that cannot *Stale*, is to conduct him into a Sheep-Cote, and there unbridle him, ſuffering him to ſmell the Dung, and roll and wallow in it; for he will infallibly Piſs before he comes out, if he be not paſt Cure. This quick Effect proceeds from a certain volatile, ſubtil, and diuretick Salt, which exhales from the Sheeps-dung, and ſtrikes at the Brain, for by reaſon of the Correſpondence between that and the lower Parts, it obliges the expulſive Faculty to void the Urine. It would be needleſs to go about to prove, that this Dung is full of ſuch a Salt, ſince the truth of that Suppoſition is ſufficiently confirm'd by the great quantity of Salt-Petre which may eaſily be extracted out of it: The Urinary Paſſages are frequently ſtop'd by thick Flegm, which will hardly be remov'd by the abovementioned Remedies; and therefore Recourſe may be had to the following Receipt.

Take an Ounce of Saſſafras-Wood, with the Bark, which contains part of its Vertues, cut it ſmall and infuſe it in a Quart of White-Wine, in a large Glaſs-Bottle well ſtop'd, ſo that two-thirds of the Bottle may remain empty; let it ſtand in hot Aſhes about ſix Hours, then ſtrain out the Wine and give it to the Horſe in a Horn. This Remedy will quickly produce the deſir'd effect, for it will quickly make the Horſe Sweat or Stale; and it is generally acknowledg'd that the Matter of *Sweat* and *Urine* is the ſame.

URIVES, Nets to catch Hawks with.

URRY, a kind of blue or black Clay, that is uſually dug amongſt the Coal-Pits, and lying near the Coal, being, as it were, an unripe Coal: This is laid on Paſture-Lands in ſome Parts of the Kingdom, with wonderful Succeſs, and is very proper for warm Lands; and the ſame has been experimented to have been an extraordinary good Soil laid on Meadow and Paſture-Lands.

USQUEBAUGH, a drinking Liquor, of which the beſt is generally made in *Ireland*: To make it, take two Gallons of rectify'd Spirit of Wine, a Pound of *Spaniſh* Liquoriſh, half a Pound of Raiſins of the Sun, four Ounces of Currants, three of Dates ſliced, the Top of Thyme, Baum, Savory and Mint, the Top of Flowers of Roſemary, of each two Ounces, Cinnamon and Mace well bruiſed, Nutmegs, Aniſeeds, and Coriander-Seeds likewiſe bruiſed, of each four Ounces; Citron, or Lemon and Orange-Peel ſcrap'd, of each one Ounce: Let all theſe infuſe in a warm Place for eight and forty Hours, with often ſhaking together; then let 'em ſtand in a cool Place for the ſpace of a Week; decant the clear Tincture, and put to it an equal quantity of choice White-Port Wine, and a Gallon of choice Canary, and ſweeten it with a ſufficient quantity of double-refin'd Sugar. But for a weaker ſort put choice Brandy to the Ingredients, and do as before.

UVULA, a piece of ſoft Fleſh that hangs to the Palate of the Mouth, near the Pipes of the Noſtrils; Some hold that the uſe of it is to break the force and impetuoſity of the Air when too cold, for fear it might too ſuddenly enter into the Lungs. Others deſcribe it to be a double production of the internal Membrane of the Mouth; that its Subſtance is very Lax; that it has a number of ſmall Glands, as in the Pallate; that it is ſomewhat long and of a Conick Figure; that it hangs from the Roof above the Seat of the Larinx between the Tonſils; that it is mov'd by two pair of Muſcles; and that its uſe is to hinder Drink, *&c.* from falling down into the *Aſpera Arteria.*

A Remedy for the fallen and inflam'd *Uvula is*, To bruiſe ſeveral Houſleeks, and ſteeping a Linen Cloth in the Juice of them, apply it round the Throat, and dip it as often as it is dry in the ſaid Juice. A Perſon who was at the Point of Death has been cur'd of it in twelve Hours time, who had been given over by the Phyſicians and Surgeons. For want of Houſleek you may uſe Fenugreek, the Decoction of Plantane, Ruſh-Leaves, and a little Roſe-Honey therewith, as well to apply outwardly with a Linen-Cloth, as to make Gargariſms of.

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WAFER, a ſort of Paſtry-Work, moſt properly made in Winter-Seaſon; for which let as much Flower as you pleaſe be mingled with new Cream in the Evening, taking Care that it do not grow ſowre; next Day, when they are well temper'd and cleared from the Lumps, add a ſomewhat greater quantity of Powder-Sugar than that of the Flower, and intermix all with a Spoon; then pour in more Cream, with a little Orange-flower Water, till the whole Maſs becomes almoſt as thick as Milk, and ſtir all well together.

In the mean time the Wafer-Iron is to be heated and rubb'd on both ſides, from time to time, with freſh Butter put into one corner of a Napkin; then let your prepar'd Cream or Batter be turn'd upon the Iron; but it muſt not exceed a Spoonful and an half for every Wafer, which will be rendred ſo much the more delicious if the Iron be preſſed a little.

The Water-Iron, after that, is to be laid on the Furnace, ſo that when the Wafer is bak'd on one ſide, it may be turn'd on the other. To know whether the Wafer be done enough, let your Iron be gently open'd a little, and obſerve whether it be come to a good Colour: At that very Inſtant take off your Wafer from the Iron, with a Knife; rolling it a little round the ſame. Laſtly, Let the Wafer be ſpread hot upon a wooden Roller, made for that purpoſe, to give them their due Shape, and ſet 'em in the Stove as they are finiſh'd, to the end that they may be kept very dry.

WAGA, a Weight of 256 Pounds.

WAGGON, *Cart*, &c. Inſtruments in general relating to Rural Affairs, and made diverſly, ſome with four, ſome with two Wheels; and alſo for ſeveral Uſes, either for carrying Timber, Corn, Dung, &c. ſuited differently to the ſeveral Places where they are uſed, whether they be hilly, ſtony, level, or clay Grounds; or to the ſeveral Occaſions they are intended for: As for the Wheels, the more upright and ſquare the Spokes are from the Box or Center, the weaker they are when they come to bear on either ſide; for which purpoſe they are made concave, or diſhing, and alſo to ſecure the Wheel from breaking in a fall: The greater the Wheel's Circumference, the eaſier the Motion; for the Ring or Band of the Wheel is more flat, and eaſier over-paſſes any Stones or other Obſtructions, not ſo eaſily ſinking into the Cavities of the Earth; the Motion is alſo ſlower at the Center: For the great Wheel of eighteen Foot circumference, goes out once round in the ſame meaſure of Ground, where the leſſer Wheel of nine Feet circumference goes twice, and ſo proportionably; therefore the leſſer the Wheel is, the heavier and more unevenly and jogging they go; and the only reaſon why the fore Wheels of a Waggon are leſſer, is the convenience of turning.

But foraſmuch as the higher a Waggon or Cart is ſet, the more apt it is to over-turn; its low ſetting and height of the Wheels being inconſiſtent; the Bed of the Cart may properly be ſet under the Axle-Tree, at ſuch a diſtance as the Depth and Hollowneſs of the Ways, or Waters to be gone thro' will bear, whereby part of the Weight being under the Axle-Tree, will ſo far counterpoiſe what is above, as will very much prevent the over-turning, or over-ſetting of the Cart or Waggon.

WAIN. See *Cart*.

WAKE-ROBIN, or *Calves-Foot*, in Latin *Arum*, a Plant that from its Root ſhoots forth triangular, green, and ſhining Leaves; the Flower, which conſiſts of a ſingle Leaf, grows on the top of the Stem which ariſes in the midſt of the Leaves: When the Flower is gone, there appears a ſort of a Piſtile at the bottom, to which red Berries are faſtned and appear cluſterwiſe. It grows in ſhady Places in Fields.

The Root of this Plant is purgative and penetrating; they prepare a Powder of it that is us'd in Aſtma's, Dropſy, and Hypocondriac Melancholy. The Doſe is from half a Scruple to a Dram. They do in ſome Countries make Bread of the Root of this Plant in the time of Dearth.

WAKE-ROBIN, or *Calves-Foot of Egypt*, a Plant different from that which grows in *Europe*, becauſe it is bigger and has larger Leaves: Many take it for the *Colocaſia*: Authors ſay, it taſtes like Calves-Feet, that its Seed ſticks to a thick Stalk that proceeds from the middle of the Plant, and that it appears cluſterwiſe. It grows in *Egypt* and flouriſhes in *June*.

The Root of it being boil'd in Honey is good for Aſtmatical Perſons, and, with Oil of Almonds, for thoſe that have a Cough: It alſo cleanſes the Breaſt. It will have the ſame effect if you boil the Root in Cows-Milk. They apply it to running and livid Eyes, for Inflamations of the Throat and ſwell'd Emrods.

WALK, a *Great Alley*, uſually having two Counter-Alleys, or Walks, of half the Breadth of the principal one; both the one and the other being beſet with large Trees, ſuch as Elms, Lindens, Oaks, and ſometimes Fruit-Trees. See *Garden-Walks*.

WALL, a Term in Architecture, by which is meant the Incloſure of a whole Houſe, or particular Room, as alſo of a Garden, Orchard, &c. if made of Stone or Brick.

There are ſeveral kinds of Walls, diſtinguiſhable by ſeveral Names, according to the Subſtance of which they are made, as *Plaiſter'd* or *Mud-Walls*, *Brick-Walls*, *Stone-Walls*, *Flint* or *Boulder-Walls*, and *Boarded-Walls*; concerning all which ſomething ſuccinctly ſhall be ſaid, for the Benefit of Gentlemen and others, who may be concern'd in Building.

Plaiſter'd or *Mud-Walls* are common in Timber-Buildings, eſpecially ordinary ones; ſometimes theſe Walls are made of Brick between the Timber, which is wrong, becauſe the Mortar corrodes and decays the Timber: But the right way is, that being quarter'd and lath'd between the Timber, or ſometimes lathed all over, they are plaiſter'd with Lome, which being almoſt dry, is plaiſter'd over again with *White-Mortar*. See *Mortar*. This kind of Work is commonly meaſured by the Yard.

Brick-Walls, concerning which ſeveral things are to be conſider'd.

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1. All Walls ought to be moſt exactly perpendicular to the Ground-work; for the right Angle depending thereon, is the true Cauſe of all Stability, both in artificial and natural Poſitions.

2. The maſſieſt and heavieſt Materials muſt be the loweſt, as fitter to bear, than to be born.

3. The Walls, as they riſe, diminiſh proportionably in thickneſs, for eaſe both of Weight and Expence.

4. Certain Courſes, Ledges, or Quoins, of more Strength than the reſt, muſt be interlaid, like Bones, to ſtrengthen the whole Fabrick.

5. Care muſt be taken in *Laying* the Bricks: For which ſee *Laying of Bricks*, under the Word *Brick*.

6. The Angles, which are the Nerves of the whole Edifice, muſt be firmly bound, and therefore in working up the Wall of a Building, you muſt ſee that no Wall be work'd above three Foot high, before the next adjoining Wall be wrought, that ſo they may be join'd together, and good Bond made in the Work.

7. A Wall of a Brick and an half thick with the Joint, will be fourteen Inches, or very near, in thickneſs; whence 150, or 160 Bricks will lay a Yard ſquare, meaſur'd upon the face of the Building; and to the ſquare of ten Feet, which is 100 ſquare Feet, are uſually allowed 1700 or 1800 Bricks; and 4600 Bricks, or 5000 Bricks, will compleatly, lay, erect, or build one Rod, Pole or Perch, containing in length, according to the Statute 16 ½ Feet, whoſe Square is 272 ¼ Feet, ſuperficial Meaſure, which is thirty Yards and a quarter.

However, theſe Numbers are not to be rely'd on as abſolutely exact; for tho' the Bricks were all made in the ſame Mould, and burnt in the ſame Kiln, or Clamp, yet the Nature or Quality of the Earth whereof they are made, whereby ſome Shrink more than other ſome, and the Bricklayers Hand and Mortar, may make a conſiderable Variation: Beſides, ſome Bricks are warp'd in burning, and ſo will not lie ſo cloſe in the Work; ſome miſcarry, or are broken, in every Load; or 500 Bricks and the Tally or Tale, is, for the moſt part, if not well looked after, too little; and beſides all theſe Uncertainties, when Bricks are dear, and Lime cheap, the Workman, by the Great, will uſe more Mortar, and make the ampler Joints, which is worſe for the Building.

8. It may alſo be noted, that when all Materials are ready, a Workman, with his Labourer, will lay in one Day a Thouſand, and ſome twelve or fifteen Hundred Bricks.

9. All Brick-work, according to theſe Rules, is ſuppoſed to be one Brick and an half, which is the Standard thickneſs.

Bricklayers commonly *meaſure* their Walls by the Rod, each Rod by the Statute being 16 ½ Feet long, ſo that a ſquare Rod contains 272 ¼ ſuperficial Feet; therefore having taken the Dimenſions, that is, the Length and Heighth of a Wall in Feet, the Length is multiply'd by the Height, and divided by the Product 272 ¼, and the Quotient ſhews the number of ſquare Rods in the ſuperficies of that Wall; but it being ſomething of trouble to divide by 272 ¼, they commonly divide by 272 only, which gives the Content ſomething more than the Truth.

Having thus found the Contents of the whole Superficies of a Wall, the next thing to conſider is the Thickneſs, and the Standard Thickneſs being *One Brick and an half thick*, as they Phraſe it, *i.e.* the Length of one Brick and the Breadth of another; ſo that a Wall of three Bricks length thick, of the ſame Height and Length with another of one and an half thick, the former will contain twice as many ſquare Rods as the latter. Now to reduce any Wall to this Standard Thickneſs, ſay, as three is to the thickneſs of the Wall in half Bricks, that is, in the Breadth of Bricks, the Breadth of a Brick being always half its Length, ſo is the Area before found, to the Area of their Standard Thickneſs of a Brick and an half.

Thus, if the Wall be all of one Thickneſs from the Foundation to the Top, it is eaſily reduced to the Standard Thickneſs of a Brick and an half; but if of different Thickneſſes, as Walls in Brick-Houſes commonly are, then the beſt way is to meaſure every Thickneſs by itſelf, and to reduce it to the Standard Thickneſs, then adding all theſe Areas into one Sum, out of which deduct the Doors and Windows, meaſur'd by themſelves, the Remainder will be the true Area, or Contents of the whole Wall. Hereby a Gentleman will be eaſily able to judge whether he has Juſtice done him. But as it is the Cuſtom in ſome places to meaſure by the Rod of eighteen Foot long, and in others, by the Rod of ſixteen Foot; in the former Caſe you muſt divide the Area in Feet by 324, and in the other by 256.

The *Price* of building Walls is various in different Places, according to the various Prices of Materials, and way of Living. The uſual Price in *London*, according to *Leybourn* and *Hatton*, for Building a Brick and a half Wall, the Workman finding all Materials, is Five Pounds, or Five Pounds Ten, *per* Rod Square; and for the Workmanſhip only, Thirty Shillings *per* Rod Square; but, as it ſeems, the Workmen in and about *London*, ſometimes find only Mortar and Workmanſhip, in Building Walls, and that the Bricks are laid in at the Builder's Charge, then Two Pounds Ten Shillings *per* Rod is the uſual Price. But *Leybourn* ſays, That to erect new Structures, by taking down old Walls, it may be worth Three Pounds, or Three Pounds Ten Shill. *per* Rod, becauſe in taking down the Walls and clearing the Bricks, there is much Time ſpent, and alſo more Mortar uſed in laying them again, than in new Work.

Fence-Walls, Walls built round Courts, Gardens, Orchards, &c. are commonly called *Fence-Walls*, ſome of which are built of *Brick*, ſome of *Stone*, and others of *Flints* or *Boulders*: The *Brick-Walls* for this uſe are commonly made of Statute-Bricks, a Brick and an half thick, tho' they vary, in ſome Parts, from this Rule, and they are commonly meaſur'd, as before; and they are ſometimes *coped* with Stone, and ſometimes with Brick, and theſe are rated by themſelves: In this *Coping* one ſide of the Wall is carri'd upright to the Top, and on the other ſide there are two Courſes of Bricks ſtanding an end in an oblique Reclining, or ſlant Poſition, and a ſtretching Courſe on the Top finiſhes the Wall: But *Fence-Walls* built of great Bricks are coped with Coping Bricks, and this Coping is alſo meaſur'd and rated with the reſt of the Wall.

Stone-Walls, ſerve not only for Walls for Houſes, but alſo for Fence-Walls round Gardens, &c. and they are commonly meaſur'd by the height of a Line preſſed into all the Mouldings, from the Top of the Copings to the Bottom of the Foundation.

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Flint, or *Bridler-Walls*, Walls much uſed in ſome Parts of *Suſſex* and *Kent*, as Fence-Walls, not only round Courts, but alſo Walls for Stables and other Out-houſes are built of theſe Materials, which appear very handſome. It's ſaid that a right-hand and a left-handed Man ſit well together for this ſort of Work, for they have a Hod of Mortar pour'd down upon the Work, which they part betwixt them, each ſpreading it towards himſelf, and ſo they lay in their Flints; which we mention on the account of the ſingularity of it: They alſo ſay, that their Mortar for this Work muſt be very ſtiff, and that it is beſt to have a good length of Work before; for they work but one Courſe in height at a time, and if they did more, it would be apt to ſwell out of the ſides and run down: They likewiſe ſay, It is very difficult to make the Work ſtand in miſty Weather.

Boarded, Walls are ſometimes Boarded, particularly the Walls of ſome Barns, Stables, and other Out-Houſes.

WALL-FLOWER, otherwiſe call'd *Yellow-Gilliflower*, and in Latin *Leucoium*, a general Name that ſignifies *Gilliflower*, is a Plant that ſhoots out from its Root oblong Leaves, of a dark-green Colour, and pointed at the end; between theſe Leaves grow ſeveral branchy Stalks, and at the top of them appear Flowers conſiſting of four Leaves, and ſometimes more, of a yellow Colour; after the Flower is fallen there grows a flat Pod, containing flat broad Seeds of a reddiſh Colour.

There are two ſorts of Wall-flowers cultivated in Gardens, tho' after a different manner; that which is call'd the Single being multiply'd by Seed, and the Double by Layers or by Slips: The firſt ſhould be ſown in *September*, in the Earth juſt as you find it; for 'tis the Nature of this Flower to grow every where, even upon Walls, or among Rubbiſh: Nevertheleſs, when they are cultivated, more Care is taken of them, that they may ſerve for Ornaments of Borders, or other Plots in a Garden, where this Flower looks very agreeably.

They are to be managed as Flowers that are tranſplanted, ſuch as *Cyclamen*, and the like; and as ſoon as they are found to be ſtrong enough to change their place, they muſt be carry'd to one that agrees with them, planted therein and water'd to facilitate their taking Root: Being then a little mindful to clear them of Weeds, their growing to Satisfaction may be depended on. Both ſorts of them are vivacious Plants, and the culture of the Double will alſo ſerve for the Single.

But the Double Wall-flower deſerves more Care and Pains than the Single. It is pretended that it never yields any Seed, and that it is in vain to ſow the ſingle *Wall-flower* Seed, which is very extraordinary, if what the Gardiners ſay is true; ſince before it was at all, it muſt have its Growth from ſomething, and it can be nothing but the Seed, which is the principle of the Vegetable Life, and by which the Growth of all Plants at firſt begins.

The way of multiplying this Plant is by Layers, the fineſt that can be got muſt be choſen and laid in the Earth; and that they may not riſe too faſt, a Hook-ſtick muſt be driven down upon them, and the Earth to be put upon the Layers muſt be *the ſame* the Ground is of, in which they are *laid*.

Now, to facilitate theſe Layers to take Root, they muſt have due Waterings given them that they may faſten themſelves the ſooner in the Earth, and that they may have a Subſtance neceſſary for Action: The Layers are laid as ſoon as the Plants have dropt their Flowers, which is commonly about the end of *May* or beginning of *June*: When they are laid in the Ground they muſt be left there till *September* or *October*, which is the time of raiſing them to put them elſewhere, either in the open Ground, or in Pots.

Thoſe that would place them in any Border, or other Plot of a Garden, let them obſerve that the Earth of thoſe Compartments will do well enough; and if they have a fancy to plant them in Pots, let 'em take two thirds Kitchen-Garden Earth and one third Mould; let the firſt ſort of Earth be well ſifted, and the Pots being fill'd with it, the Layers are to be put therein.

This ſort of Plant is not very apt to be injur'd by the Cold; however the Gardiner muſt not neglect to put the Pots into the Green-Houſe, for fear rather that the Earth freezing ſhould break the Pots, than that the Plants themſelves ſhould receive any Harm by the Froſt: As for thoſe that are in open Ground, they may be left expoſed to the Weather, which they will always bear. *Wall-Flowers* ſmell ſweetly and look beautifully, either in a *Parterre*, or in Pots.

There is another way of multiplying *Wall-Flowers*, and that is by Slips, which are Branches of this Plant cut off without Roots, above the Maſter-Root, after the Flower is paſt; and this is the moſt frequent Method. Care ſhould be taken that the Slips, which are deſign'd to grow up into perfect Plants, ſhould be nouriſh'd, and not kept dry; for then the Fibres will not be well diſpoſed to receive the nouriſhing Sap, nor to caſt out Roots, and the Gardiner's Labour will conſequently be to no purpoſe.

Theſe Slips being well choſen, ſome ſifted Garden-Earth muſt be put into Pots or Pans, with ſome Mould thinly ſpread upon it; then the Slips muſt be ſet half their Length in the Earth, and the Earth gently put down upon 'em with the Gardiner's Hand to help to faſten them the ſooner; and when they have been water'd they muſt be carry'd to a ſhady place till it appears they begin to be in Action; after which they are to be remov'd into the Sun. Theſe Slips are to be planted at the ſame time that Layers are laid; and when they have taken Root and are fit to be tranſplanted you may ſet them where you pleaſe, not forgetting to Water and Weed them, as well as the Layers planted where they are to ſtay, as often as they have occaſion for it.

WALL-FRUIT-TREES, tho' treated of under their particular Heads, yet ſomething is neceſſary to be ſaid of the planting of them in general, after having premiſed, that the Reader will find under the Article *Planting of Trees* in Gardens, an Account what time the Ground is to be till'd, and the manner of doing it, *&c.*

In the firſt place, the Stem muſt be cut ſeven or eight Inches above the Graft, and the Roots and Fibres above half off. 2. The Trees muſt be placed along the Wall, about half a Foot from it, ſo that they may have the advantage of the beſt Earth, which is always that towards the Walk. The Head of the Tree muſt not be above three Inches at moſt from the Wall, that it may be the better nail'd up againſt it from the Bottom to the Top. 3. The Dwarf muſt be planted at the

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the distance directed under that Head, with half a Standard between every two of them. The Roots are to be separated and cover'd with Earth. 4. The Cut of the Tree must be turn'd towards the Wall, and the principal Roots towards the Alley, for the better nourishment of the Tree. 5. When the Trees are planted, some Dung must be put at the foot of each of them; or rather, let the whole Border be cover'd with it; and if an entire Espalier be planted, the Dung ought to be about four Inches deep, and the Trees water'd in a very dry Season.

WALNUT-TREE, a Fruit-bearing Tree, of which there are several sorts; as the large soft Shell, and the small hard Shell; the whiter and the blacker Grain, the black-grain'd bear the smallest hardest Nut, and the Timber is much to be prefer'd; the best sort of which are those that grow in *Virginia*, which bear a kind of a square Nut, from whence we might easily procure them; and next to these are those of *Grenoble*, which are much valued by Cabinet-Makers.

The readiest Method, says Mr. *Chomel*, for raising small or young *Walnut-Trees*, is by sowing them in Nurseries; as soon as the Nuts are gather'd you must choose the best sort, carry 'em into a Cellar, or some other place, where Frost cannot affect 'em, and there plant 'em in some Sand, and so leave 'em till the Month of *March*. They may be also kept in their Husk, or without, till the Spring, tho' the other may be the better way. You may set 'em about the latter end of *February*, or beginning of *March*, or earlier: But if you can, set them with the Husk on, because the Bitterness of it is a good Preservative against the Worms; and if you chop some Furz and strew about them under Ground, it will be a good defence for them against Rats and Mice, when the Shells grow tender, especially, if you supple 'em a little in warm Cows Milk; but being treated as before, you will find them already sprouted, and may plant them where they are to abide.

It's a Tree that does not well bear transplanting, and therefore does much better to stand where it is raised of the Nut; but if you have occasion for the Removal of them, let not the Tree be above four Years old when you remove them; and if they be once before remov'd from your Seminary to your Nursery it may do well, which first transplantation may be perform'd at two Years old; and observe as near as may be, to remove 'em to the same sort of Land, as that they were raised on, for it is very difficult to make 'em either grow or prosper on a different Soil; but you must by no means, in the Removal of them cut the Head, only shred up the side Branches, because of the hollow Pith which is apt to let in Water, and be as sparing of the Roots; any thing of Bruise is very prejudicial to them: You may likewise put a Tile-shred under them to occasion the spreading of the Tap-Roots: It's said the tops and pallish Buds of the Tree, when it first sprouts, tho' as late as *April*, will take hold of the Ground and grow to a wonderful Improvement, if first steep'd in Milk and Saffron. It may be propagated by a Branch slip'd off with some of the old Wood, and set in *February*: Nay, these Trees will receive their own Cyons by grafting, which will improve the Largeness of their Fruit. The Time to remove 'em is in *November* and *February*; the best Compost is to strew Ashes at the foot of the Trees, the Salt whereof being wash'd into the Earth is the best Dressing: They should at least be planted at forty Foot distance, because they love to spread both their Roots and Branches, tho' they will grow amongst other Wood, provided you shred up the side Boughs.

These Trees delight most in a dry, sound, rich Mould, especially if it has Chalk or Marl underneath it; and will grow well on any Land that is dry, where they are raised from the Nut, and where they are protected from the Cold; tho' they affect Cold rather than extream Heat, and grow in Pits, Valleys, Highway-sides, as also in Limestone Ground, if loamy, and on Hills that are chalky.

You may know when the Fruits of these Trees are ripe, for then they begin of themselves to fall off: It is better to cudgel off the Fruit, when dropping ripe, than to gather it by Hand, and to open the Husk; then lay 'em by in a dry Room, and turn them often, sometimes with a Broom, but without walking, for fear of Mouldiness. They arm the Tops of long Poles with Iron and Nails in *Italy* for that purpose, and imagine, both there and in *France* too, that beating improves the Tree. The Nuts that do not easily come out of their Husks should be laid by to mellow in Heaps, and the rest expos'd to the Sun, till the Shells dry, else they will be apt to corrupt and destroy the Kernel. Some preserve 'em in their own Leaves, or in a Chest of *Walnut-Tree*: Others in good Earth or Sand, especially if preserv'd for a Seminary, as aforesaid. Old Nuts are not wholsome till macerated in almost boiling Water; bury them in a Leaden Pot in the Earth, so as no Vermin can attack 'em, and they will keep marvellously plump the whole Year, and may easily be blanch'd. In *Spain* they strew the Gratings of old hard Nuts, first peel'd, into their Tarts and other Meats: And in *France* they eat 'em blanch'd and fresh with White-Wine and Salt, having first cut them out of the Shells, before they are hardned, with a short Brass-Knife, because Iron rusts.

Mr. *Evelyn*, to incourage good Oeconomy amongst us in propagating *Walnut-Trees*, says, if they were more plentiful in our Country, we should have better Utensils of all sorts for our Houses, as the *Romans* had of old, who it seems much incourag'd the Plantations of 'em, as well as other Nations do now, for in *Burgundy*, says the same Author, they stand in goodly Wheat-Lands, at sixty and an hundred Feet distance, they preserve the Crop by their Warmth, nor do their Roots hinder the Plow; the Inhabitants when they fell a Tree, which they never do till it is old, they plant another near it: No young Farmer, between *Hanau* and *Francfort* in *Germany*, is permitted to Marry, till he can prove he has planted a stated number of *Walnut-Trees*, which is inviolably observ'd, to the great Benefit of the Inhabitants: The *Berg-straet*, which extends from *Heidelberg* to *Darmstadt*, is all planted with *Walnut-Trees*, the Inhabitants being oblig'd to Nurse 'em up, by an Ancient Law, so that a Man may ride many Miles, under their shade; and the *Dutch*, reap great profit from the Plantations of them in their Roads.

Great, likewise, and many are the Uses of this Tree, and its Produce; the Timber is much esteem'd by the Joyners, for the best grain'd and colour'd Wainscot: It's used for Gunstocks, Coach-wheels, and the bodies of Coaches: They make Hoops and Bows of it in *New-England*, for want of Yew: It makes Rims for Drums, and is used

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uſed by Cabinet-makers for Inlayings, eſpecially the firm and cloſe Timber about the Roots: That which we have from *Bologne* and *New-England* is very black of Colour, and ſo admirably ſtreaked as to repreſent natural Flowers and Landſkips. Joiners, to make it better colour'd, put the Boards into an Oven after the Batch is out, or lay it in a warm Stable; and when they work it, poliſh it over with its own Oil very hot, which makes it Black and Sleek: And it ſhould not be wrought till thoroughly Seaſon'd, becauſe it will ſhrink beyond Expectation.

The Fruit, when young, with Huſk and all, is fit for Preſerves, Food and Oil, and of extraordinary uſe with the Painter in Whites and other delicate Colours, alſo for Gold-Size and Varniſh; and with this they poliſh Walking-Staves, and other Works that are wrought in with Burning: They fry the Oil in ſome Places for Food; and uſe it in Lamps. The younger Timber makes the better colour'd Work, but the elder the more firm and cloſe, and is finer Chambletted for Ornament.

The Huſks and Leaves being ſteep'd in warm Water, and that Liquor pour'd on Walks and Bowling-Greens infallibly kills the Worms, without hurting the Graſs. A Dye is alſo made of this Lixive to colour Wool, Wood, and Hair. The Water of the Huſk is ſovereign againſt all Peſtilential Infections, as is the Water of the Leaves to cleanſe and heal inveterate Ulcers. The green Huſks dry'd, or the firſt Peeping of the red Buds and Leaves, reduced to Powder, ſerve as Pepper to Meats and Sauces. The Lees of the Preſſing is excellent to fatten Hogs. The Diſtillation of its Leaves with Honey and Urine makes Hair ſpring on bald Heads. The Kernel a little maſticated and apply'd to the Biting of a ſuſpected Mad-Dog, and caſt to the Poultry, after having lain three Hours, they will die if they eat it. The Juice of the outward Rind is an excellent Gargle for a Sore-Throat. The Kernel rubb'd on any Crack or Chink of a leaking Veſſel, ſtops it better than either Clay, Pitch or Wax.

Walnuts are *Preſerv'd*, uſually, when they come to their full Growth; nevertheleſs before the Wood is form'd, which happens about the beginning of *July*: And to have *White-Walnuts*, they muſt firſt be neatly par'd, till the White appears, and thrown into Water; let 'em afterwards be boiled for ſome time in the ſame Water, while ſome other Water is ſet over the Furnace, into which the *Walnuts* are to be put, as ſoon as it begins to boil. It may be perceiv'd whether they be done enough, by pricking them with a Pin, after the ſame manner as green Almonds, and green Apricocks; ſo that when they ſlip off from it, they ought to be remov'd from the Fire.

To render 'em *White*, it is requiſite at firſt to fling in a handful of beaten Allom, and to give them one boiling more: Then they muſt be immediately cool'd, by turning them into freſh Water, in order to be put into thin Sugar, that is, by allowing one Ladle-full of Water to every two of Sugar. Some time after, having drain'd your *Walnuts*, ſlip 'em into earthen Pans, and having cauſed the Sugar and Water to be heated together, pour it upon them: Next Day the Syrup muſt be clear'd from the Pans without removing the *Walnuts*, becauſe they muſt not be ſet over the Fire at all: Let the Syrup have five or ſix boilings: It muſt be boil'd on the third Day, till it becomes ſomewhat ſmooth; as alſo on the following Days ſucceſſively, till it be very ſmooth, between ſmooth and pearl'd, and at laſt entirely pearl'd, encreaſing the quantity of Sugar every Day, to the end that the *Walnuts* may be equally ſoak'd in the Syrup. To bring the whole Work to perfection, let 'em continue in the Stove during the Night, and afterwards let them be put into Pots: The *Walnuts* will by this means become very white, provided that good fine Sugar be uſed in the Operation; and they may be dry'd in the Stove at pleaſure, as other ſort of Fruits. For *Walnuts* preſerv'd Liquid, if ſome Syrup of Apricocks be added they will keep much better.

If you have a mind to ſtuff 'em with Lemon-Peel, after the manner of *Roan-Walnuts*, it may be done before they are put into the Stove to be dry'd: To that purpoſe the neceſſary opening may be made with a point of a Knife, either quite thro' or on the top of the *Walnut*, and then the Lemon-peel iſſuing forth from thence will appear as if it were the real Stalk. Some Amber may be added, which will give it a Perfume very grateful both to the Taſte and Smell.

WALWORT, or *Comfrey*, in Latin *Symphitum Petracum*, a Plant with ſmall ſlender Branches, like thoſe of *Origan*; its Cimes or Tops, are like as it were thoſe of Thyme, as well as its Leaves; the Flowers are yellow, tho' ſome are to be met with that are White, and others Red: The whole Plant is hard as Wood; the Root is long, of a dark Red, and a Finger thick: It grows in ſtony Places, and Flowers in *November*.

A Decoction thereof in Metheglin, being drank, purges away the ſuperfluous Humours of the Breaſt; the Juice of it taken in common Water is good for thoſe who ſpit Blood, and for the diſtempers of the Reins; if you take it in Wine it ſtops the bloody Flux, and the exceſs of Womens Menſes; the Plant being chew'd quenches Thirſt, and corrects the ſharpneſs of the Throat.

WARNEL-WORMS; certain Worms ſticking within the ſkin of Cattle on their Backs, and commonly attend ſuch Beaſts as are Poor and Lean, ſticking along on both ſides of their Backs, a Foot deep or more, and are prejudicial for the ſale of the ſkin if it be then taken: They may alſo be perceiv'd within the ſkin of the Beaſt, like ſmall Knots or Knobs, appearing like black Spots.

To cure the Cattle of them, ſome pick 'em ou with the point of an Awl, tho' ſome Country-men ſay, as the Beaſt grows in fatneſs, theſe Worms will wear away, and his ſkin will be as ſound as any others: But as this Diſeaſe in ſome Cattle runs into divers Parts of their Bodies, called by ſome the *Wari-breed*, the Remedy is to caſt the Beaſt, and bind his four Feet together, and with an hot Iron, if the *Wari-breed* be long, ſear 'em off hard by the body; but if it be but beginning, and is but flat and low, then you ſhall but lay the hot Iron thereon, and ſear it but to the ſkin; afterwards anoint it with Tar and freſh Greaſe mixt, and ſo it will heal for ever.

WARREN, a Franchiſe, or Place priviledg'd, either by Preſcription or Grant from the King, to keep Beaſts and Fowls of *Warren* in. The word now is generally apply'd to a quantity of Ground ſet aſide for Rabbets, &c. A *Warren* as well as other things, requires proper Places and particular Situations: It ſhould be upon a ſmall Aſcent, expoſed to the Eaſt or South; and the ſoil that is moſt ſuitable to it, is that which is Sandy; for to make a *Warren* of a ſtrong clayey Ground, would

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would be the way to hinder the Rabbets, to make themſelves Burroughs with eaſe; and if the *Warren* ſhould be Mooriſh Ground, you would reap but little benefit from the Coney, theſe Animals being enemies to wet.

A *Warren*, properly ſpeaking, is a Coppice which is cut every ten, twelve, or fifteen Years, according as the Owner thereof thinks fit; and if it can be made near his Houſe, it's the better; otherwiſe he muſt be content to have it according as the Situation of the Ground will allow.

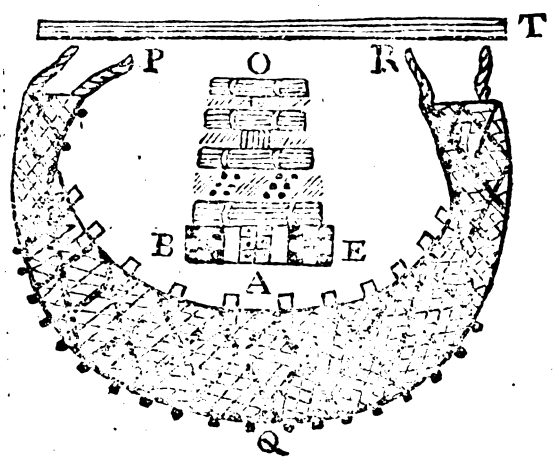
He ought to take all due Precautions that his *Warren* be ſo contriv'd, that the Rabbets may eaſily habituate themſelves to it; but how to ſucceed therein, Mens Sentiments differ; ancient Authors who have wrote upon this Subject ſay, that it muſt be ſurrounded with Walls; but others think this extravagancy, and the expence will by much exceed the Profit; and indeed we find not many that are ſo incloſ'd; but every Man therein is at his own Liberty.

Mr. *Chomel's*, Opinion is that a *Warren* ought to be incompaſſed with a good Ditch, and tho' ſuch an Incloſure cannot hinder the Rabbets to go out, at leaſt if it be not fill'd with Water, yet it may be hoped no damage will accrue therefrom, when once theſe little Animals are accuſtomed to the Place, to which they will keep, tho' there were neither Walls nor Ditches, to hem them in: He that makes a *Warren*, is at liberty to make it as large as he pleaſes, the extent is not to be limited; only this may be obſerv'd that the more ſpacious it is, the more it will be the Owners Profit.

I do not know, ſays the ſame Author, how thoſe who have wrote before me upon the ſubject of *Warrens*, have given their Opinion, that it ought to be ſurrounded with Ditches full of Water; they muſt either be acquainted with the nature of Rabbets, or they muſt not; if they were, why, ſince they know theſe Animals are enemies to moiſture, they ſhould adviſe a thing that moſt contributes to it, by bringing Water about by the means of Ditches? Is not this acting againſt the courſe of nature? And if they were not ſenſible of the matter, they could have no reaſon to preſcribe Rules that muſt naturally tend to the detriment of a *Warren*; and therefore without troubling themſelves about what will become of the Rabbets that are put into a *Warren*, let 'em make one in ſuch a Situation as is before deſcrib'd, and ſurrounded with good dry Ditches, it will be ſufficient.

If you have but few Rabbets, to ſtock the *Warren* with, you muſt exerciſe the more Patience, to wait for the Pleaſure and Profit you may expect from it; ſuch things there are in this World, that Time is requir'd before Men can make their Advantages of them, and therefore they muſt wait; a *Warren* is of ſuch a Nature, that it cannot too ſoon abound with Subjects that are proper for it, ſo as to be in a condition to yield good Profit to the Owner; thoſe who deſire to have a *Warren* ſoon, ought to furniſh themſelves with a certain Number of Does big with young; theſe Animals, by their young ones, will multiply in Time; but they muſt not for the firſt two Years be Hunted, and but a little the third; but thoſe who have moſt knowledge in this kind of management, take care to ſtock their *Warren*, by the means of a Clapper of Coneys; and its kept up the better, when this is done.

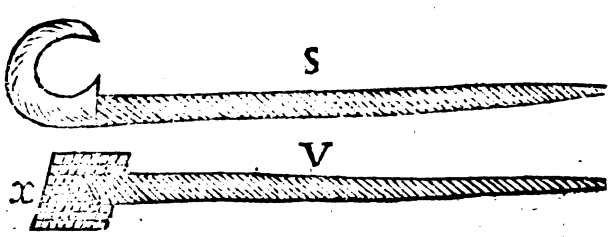
WARREN, a Term in Fiſhery, being an eaſy and cheap way, of preſerving and ſtoring Fiſh, in the midſt of a River, by making, as it were a *Warren*, for the Fiſh to retreat to, tho' you may take 'em when you pleaſe: The enſuing Figure, ſhews the draught of the deſign.



Suppoſe the Circuit P. Q. R. be the Place deſign'd for the Fiſhery; then provide above twenty large Faggots, bound at both ends, of about ſix Foot long, and four Foot about; lay four of them in a kind of a ſquare, at the bottom, but let there be about a Foot ſpace between every one of them; then lay a Range on the top, croſs 'em, and a third Range over them, until you have piled up Faggots almoſt to the top of the Water; then lay ſome heavy Stones, on the uppermoſt Faggots, that you may keep all cloſe and ſecure, againſt the violence of the Water, in caſe it be a Rapid Stream: It would not be amiſs if you drove a ſtrong Pole with an Iron point, thro' the uppermoſt Faggot, and ſo thro' all that are directly under it, into the Ground, the better to ſupport your Covert.

Every thing being thus fitted, let nothing be done for about a fortnight, that the Fiſh may Paſs to and fro', and have time to acquaint themſelves therewith: When they find ſuch Holes to receive them, with the benefit of the Retreat, they will, eſpecially the large ones, much reſort thereto.

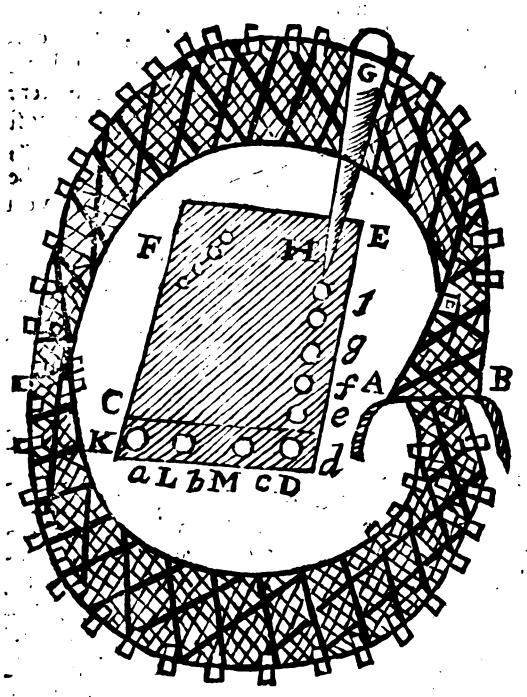
When you have a mind to try what ſtore there is, you may proceed thus; get your Tramel-Net well leaded at the bottom, and cork'd at top, into ſome Boat, together with an Inſtrument, being a long light Pole, with an Iron Crook, ſtrongly fix'd at the great End; and you muſt alſo be provided with Beaters, which are light long Poles, with flat pieces of Wood nailed to the top of them, to make a Noiſe on the top of the Water, as alſo to thruſt into the bottom, thereby to drive in, and move on the Fiſh; the Figures of the Poles, are as follow.



Then beat up and down; both above and below your *Warren*, yet drawing ſtill near towards it

it, thereby to force the Fish to retire thither; then draw about fifteen foot, from your *Warren*, and spread your Net about it; begin at P, turning about towards Q, and you are to conclude at R: You may also if you think good, and that you have Net-Room enough, draw the two ends of the Net cross each other, and then with your Crook draw up the Faggots, one after another, with all the loose Sticks, if any be there; then fall to beating the Water, round the Net, as well at the top as bottom, and gently draw in your Net, suffering your Net to drawl on the Ground; for the Carp and other sorts of Fish, will cast themselves into the Sand and Mud, that the Net may pass over them. When the Net is on the Land, and the Fish taken, the Faggots may be replanted, and the *Warren* will be ready for you again, in about a Month's time.

There is another kind of *Warren* in a Pond or River, which shall be now described; The same being Sandy, Gravelly-bottoms, and very execellent during the Heat of the Year: You must in the Place where you intend to make your *Warren*, lay a great many Stones, at equal distance, suppose at eighteen Inches, and the Stones must be about the Bigness of a Man's Head; place over them all an old Plat-form, made of Boards, or Doors, about fifteen Foot long, and ten broad, but the longer and broader the better, at the sides of F or H, as you see in the ensuing Figure,



you must cut out two or three Holes, that you may commodiously lift up your Doors or Boards, with your Iron Crook, above mentioned, when you intend to fish it.

The blank Places, are the Stones on which your Boards rest: Some of them are mark'd K, L, M, D. The hollow Places are in the intervals, all Black, mark'd with the small Letters a, b, c, d, e, f, g. Place the other Stones and Gravel upon the Door, as well to conceal it from Thieves, as to secure it from being carry'd away by the Stream; you may make several of them, and Fish 'em every fifteen Days, as you see occasion.

You may know whether there by any store of Fish under it by this way: If when you come near it with your Boat, and thrust it a little with your Pole, you then perceive store of Bubbles to arise, 'tis a sure sign of Fish.

Now the way to draw it, is as follows: The Letters F, C, K, L, M, D, H, E, represent the *Warren*, and you also see how you must Plant your Tramel-net: Let the end A, first go into the Water; and so enclose the whole about eight foot distance, in a Circle; the other end of your Net B, clapping about a Yard over the end A; then you must get a lusty Pole or Stake, with an Iron point at the end H, which force a good way into the Ground, just by the edge of the Door or *Warren*, by the Letter I; then with the Iron Crook, hook up the Door by some one or other of the Holes, made at the side of the *Warren* F, lift up the Door directly to the Stake G; and so fasten it thereunto at the Letter G, with a Cord drawn thro' one of the Holes; then fall to work with your Beaters, at the bottom, and amongst the Stones, and the Fish will entangle themselves in the Net, so that you may take them with ease. When you have taken in your Net, clap down your Doors again, and cover it over as before.

WART, a hard Callosity, that usually grows upon the skin of Peoples Fingers, back of the Hands, &c. the Methods our *French* Author prescribes to take them off, are these.

1. If Warts, in the opinion of some, are touch'd with Fig-Leaves, they will fall off; and there are those who ascribe the same vertue to a Pidgeons Heart.

2. Cut off the Head of a live Eel, and rub 'em with the blood that gushes out; they will all drop off.

3. Put a Hens-foot upon a quick Fire, till the skin peels off from the Bone, and with that skin rub the Warts twice or thrice, while it is hot, it will do the Business.

WART, a spungy Excretion, near the Eye of a *Horse*, proceeding from condens'd Flegm residing there, which in time causes the Eye to consume, or to grow small; if it be not remedy'd: For a Wart that grows upon the edge or inside of the Eye-lid, take some burnt Allom, and a like quantity of white Copperas unburnt, let them be beaten very small into a Powder, and laying some of it every Day on the Head of the Wart, it will consume it: See *Anbury*,

Mr. *Chomel* says, that Warts will grow in all the Parts of a Horse, Mule and Ass's Body, especially in the extream Parts, that you must not burn 'em, but cut 'em off, and rub 'em with Nitre, apply Chalcites and pounded Vetch to 'em, and continue it daily; you must not lead 'em to Water, till they are well; forbear hot Medicines, especially when the Evil is about the crown of the Foot, because Ulcers are healed there with difficulty.

WASHING *of Hemp or Flax*; a work done after a sufficient *Watering* of these Commodities; you must in the first Place take off the Gravel, Stone, and over-layers of Wood, that keep 'em together in the Water, and unloosing them from the Stakes, wash out every Bait and Boundle separately by it self, rub it exceedingly clean, leaving not a Leaf on, nor any filth within it; then set it upon the dry'd Earth upright; that the Water may drop from it; this done, load it up and carry it Home, and in some open Ground or piece of Ground, rear it upright either against Hedges, Poles, Walls, Back-sides of Houses, or the like, where it may have the full strength and

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and reflection of the Sun, and being thoroughly dry, then house it.

Some indeed there are, who as soon as their Hemp comes from the Water, will not rear it up, but lay it upon the Ground flat, and then for the space of a Week, turning it at the end of every two Days, first on the one side, and then on the other, and after rear it upright, dry it and house it; and this is good Housewifry.

WASPS, or *Hornets*, Insects very injurious to Bees and some sorts of Trees: They may be destroy'd several ways, either by way of prevention in the Spring or Summer, kill the young ones before they increase, for from a few comes a Multitude; or they may be Smoak'd or Stifli'd, if they are in any hollow Tree, or Scalded, if in a House or Barn-thatch; you may serve 'em the same sauce, if in the Earth; you may also Burn, Stamp upon them, or Bore them. They are, moreover, when they fly to Fruit-Trees, after Bees and the like, catch'd by setting Cyder, Verjuice, Sour Drink or Grounds, in short neck'd open Vials, in their way, or else by exposing sweet Apples, Pears, Breasts, Liver, or other Flesh in several Places, which will serve for so many Baits for them.

WASTE; a Term of various significations; for first it is a spoil made in Houses, Woods, Lands,, &c. by the Tenant for Life or Years; to the Prejudice of the Heir, or of him in the Reversion or Remainder; but *Waste* of the *Forest*, is most properly, where a Man cuts down his own Woods within the *Forest*, without the King or the Lord Chief Justice in Eyre's Licence: Secondly, *Waste* is taken for those Lands, which are not in one Man's Occupation, but lie Common, which seems to be so call'd, because the Lord cannot make such Profit of them as he does of his other Lands, by reason of that use which others have of it in passing to and fro; upon this none may build, cut down Trees, Dig, &c. without the Lord's leave.

WATER; one of the Elements, so useful and necessary to Man and Beast: It is of so constant a service, not only for our Drinks, but also in preparing our Flesh and Bread, that it may justly be said, to be the *Vehicle* of all our Nourishment; so that when ever this happens to put on other Properties than are necessary to fit it for this purpose, its no wonder, if in its passage thro' the Body, these do make suitable Impressions there.

Waters are either *Natural* or *Artificial*; and natural Waters are divided into *Fresh* Waters, *Mineral* and *Sea* Waters; *Sweet* Waters are either *Spring*, *River*, *Rain*, *Well*, *Pond* or *Snow* Waters.

Spring-Water is liable to a mixture, in one sort or another, of all the Metalline or Mineral Particles which lie concealed in the Earth; there are indeed many curious ways of finding what are the principal Mixtures in these Waters, which we shall not now middle with.

River-Waters have their various Qualities from the different Sorts they pass thro', tho' not so much as that of Springs: They may be reckon'd a Compolition of Spring and Rain-Waters together.

Rain-Water is reckon'd the most simple of all, and comes nearest to a Homogeneous Fluid, and is to be preferr'd in *Medicine*, as a *Diluter*.

Well-Water is subject to all the Inconvenience, that Spring-Water brings along with it, with this additional Mischief, that Stagnating so long in the Well, it may there take up from the Bed it lies upon, such Particles, further than what it brought along with it, as to render it still more unwholsom.

Pond-Water may include all Stagnating Waters, which are generally only from Rain, and mix'd with filth, that render it the most uncleanly and disagreeable of all others.

Snow-Water undoubtedly brings such a considerable Portion of Nitre along with it, in so much as to make it *Deterfive* and *Diuretick*; but this comes so little either into our *Diet* or *Physick*, that it is not worth much Sollicitation about it.

Sea-Water may be added here, its Acrid and Salt; and upon that account, is both disagreeable and unwholsom in our Food, and therefore never experienced but in Extremities.

As many of the Diseases, incident to Human Bodies, are owing to the Waters which we Drink, and which are in a great measure the common Vehicle of all our Food: So it is not to be question'd but *Horses* also suffer in this respect, who are in Countries where Waters abound much with stony Corpuscles, as many of these are apt enough to Circulate with the Blood, and as readily stop the smallest Conduits and Passages; and therefore those Waters, that are most Simple, as *Rain-Water*, *River-Water* and *Pond-Water*, when the Ponds are made clean, and not over much disturbed, are undoubtedly the best for them; but when it is otherwise, that they are often rak'd into, or kept a great while without draining, they are thereby disposed to ferment, and become very unwholsom. The Spring Waters, especially those of deep Wells, as they are apt to be impregnated with many of the Metallick or Mineral Substances of the Earth, ought therefore to be very much suspected.

Among other Methods made use of, in order to know if there are Springs of Water, in such and such Places, you must before Sun-rising, lie upon your Face, on the Earth, and holding up your Chin a little, you must observe if some moist Vapour like Waves, does not arise from it: It is in the Months of *August*, *September* and *October*; that this Search must be made; and notice must be taken, that the Place from whence this Vapour does arise be not wet upon the Surface: Mountains and Hills, where Reeds, Cresses, Wild-Mint, Silver-Weed, Rushes, and other aquatick Plants grow, seldom fail of enclosing Water in their Bowels.

But is is not enough that we should find Water for use, but it must also be consider'd, whether it can be convey'd to the Place for which it is design'd; for the Nature of Water, is not to rise higher then the Spring from which it proceeds, without some Art be used for it; and therefore you must observe it, and the Level, with all the exactness imaginable; to the end you may know the Declivity from the Source to the Place, where the Fountain ought to be made, and take care to consider the Ascents and Descents, or if there is any Valley wherein the Water must pass in a strait Line: If it be so, a Trench, or Gutter, must be made, three or four foot deep to put in Pipes, always following the Hills, to the end the Water may be convey'd, the most upon a Level, that it may not lose its Declivity.

WATER, a Distemper in *Sheep*, lying between the outward Skin and the Rine, wherein you may cut a Hole, put in a Quill, and let the Water out; but if the Water be between the Rine and the Bag, so that you cannot cut the Rine, it is incurable;

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when the Water is let out ſtitch up the Hole, and anoint it with Tar and Butter.

WATER-CIDER. See *Ciderkin.*

WATER-CISTERNS. See *Ciſterns.*

WATER-CRESSES, Plants that at the beginning, ſhoot forth round leaves, which as they grow up, become indented like a Rocket; the Plant has a ſharp and biting Taſte, and it is known to every body: It grows near Springs and Rivulets, accompany'd always with an Herb call'd *Belder*: It bloſſoms in *July* and *Auguſt*.

It's eaten raw in Sallet, and provokes Urine; Women with Child muſt not eat it; unleſs it be that the Child is dead, in which caſe it will help 'em to be deliver'd; its Juice mix'd with Vinegar, is very good for thoſe who are drouſy and heavy; headed being warm'd in right good White-Wine, with Butter, Radiſhes and Parſly Roots, and apply'd to the Place about the privy Parts where the Hair grows, it will cauſe you to make Water, and whether uſed inwardly or outwardly, its good for an hard Node, *&c.*

WATER-FARCY. See *Farcy.*

WATER-GAGE, a Sea Wall or Bank, to ſtop or reſtrain the Current, or overflowing of Water; alſo an Inſtrument to Gage or Meaſure the Profundity or Quantity of any Water.

WATER-GANG, a Trench, Trough or Courſe to carry Water in a Stream, ſuch as are uſually made in Sea Walls, to looſe and drain Water out of the Marſhes.

WATER-GERMANDER, in Latin *Scordium*, a Plant that grows in watry Places and Flowers in *June* and *July*: It is ſomewhat of a Garlick ſmell, mix'd with an *Aromatick*; its juſtly eſteem'd a good *Alexipharmick*, and makes an excellent Ingredient in all Compoſitions of that Intention, as well as in that grand Medicine in the Shops, which has its name from it, *Diaſcordium*: there is alſo an excellent Compound Water, which derives its name from this ſimple, and is called *Aqua Scordij Compoſita*, prepar'd of the Juice of Goats-Rue, two Ounces of *London-Treacle*, which muſt digeſt three Days, and then the Water drawn off; it will keep the better, if the Herbs be put into an Alembick with a ſufficient quantity of Water, and two Pound of Spirit of Wine with them, drawing off about one Gallon, for otherwiſe the Water will not keep without Sowring.

It is good for all kind of Fevers, and helps both to raiſe the Spirits as a Cordial, and promote, or hinder the Eruption of ſuch Humours, as frequently do critically terminate ſuch Diſtempers.

The Plant keeps its ſmell, if well dry'd, tho' reduced into a fine Powder, and therefore may conveniently be preſcribed in *Boles*, as well as in Infuſion; which makes it ſomewhat ſtrange, that it is not oftner met with in extemporaneous Practiſe: Some Authors mention this Simple amongſt *Hyſtevicks*, and deſtroyers of *Worms*, as alſo for a good Deterger of malignant and inveterate *Ulcers*, but ſuch practiſe is not all warranted by Experience.

WATERING of *Hemp* or *Flax*, a rural Work neceſſary to be done, and the beſt Water for this Uſe, is the running Stream, and the worſt, the ſtanding Pit; yet becauſe *Hemp* is eſteemed a Poiſonous thing, infects the Water, and is deſtructive to all Fiſh, its beſt to empoly ſome ſuch Pools and Ditches, as are leaſt ſubject to Annoyance, except a Man lives near ſome great and broad Streams, in whoſe ſhallow Parts, this work may be done, without danger; and the manner of which, take thus.

You ſhall, according to the Quantity, knock four or five ſtrong Stakes, into the bottom of the Water, ſetting them Squarewiſe, then lay your round Baits or Bundles of Hemp, under the Water, the thick end of the Bundle one way, and the thick end of another, the other way, ſo laying Bait upon Bait, till all be laid in, and ſo that the Water covers 'em all over, then take overlayers of Wood, and binding them overthwart to the Stakes, keep the Hemp down cloſe, and eſpecially at the four Corners; then take great Stones, Gravel, and other heavy Rubbiſh, laying the ſame between, and over the Overlayers, and to cover the Hemp cloſe, that it may by no means ſtir, and let it continue in the Water four Days and four Nights, if it be in a running Stream, but if in ſtanding Water, longer: Then take out one of the uppermoſt Baits and waſh it, and if in the waſhing, you ſee the Leaf come off, it's a ſure ſign the Hemp is water'd enough: As for Flax, leſs time will ſerve, and it will ſhed the Leaf in three Nights.

You are to obſerve, that tho' your Hemp may in a Night or two, after pulling, be carry'd to the Water, you muſt not do ſo by your Flax, which muſt be reared up, dry'd and wither'd, a Week or more, to ripen the Seed; and this done, you muſt take ripple Combs, and ripple it over, which is the beating or breaking off from the Stalks, the round Bells or Bobbs, that contain the Seed, which muſt be preſerv'd in ſome dry Veſſel or Place, till the Spring of the Year, and then beat or threſh it, for your uſe, and when your Flax or Line, is ripled, then you muſt ſend it to the Water as aforeſaid. *See Waſhing of Hemp or Flax.*

WATERING of *Land*. See *Overflowing of Land*, and *Draining of Land*.

WATER-GRUEL, a wholeſom Diet, and made after different ways: That is very good, which is made of the beſt Oatmeal, beaten and ſteep'd in Water all Night, ſtrain'd next Day, and boil'd with a blade of Mace, and being enough, has ſome Raiſins and Currants, which had been infuſed in a Pot of Seething-Water, put to it, with a little Wine, little Salt, and a little Sugar: Another way, is to take about two Parts Oatmeal, and one Part of Rice, reduced into a ſubtil Powder, which is boil'd well in Water, adding a good Proportion of Cinnamon, to boil alſo in due time; then ſtrain it thro' a Cloth, and Sweeten it to your Taſte; the yolk of an Egg, beaten with a little Sherry or Sack, put to it, is not bad in a Looſneſs: Butter may be added at other times: It is very Taſteful and nouriſhing.

WATERING-EYES, a Diſtemper incident to *Horſes*, for the curing of which, take an equal quantity of Violets and Salt, mix 'em with a ſufficient quantity of Vinegar, and of Oil, long Pepper, Savin, Frankinſence, and Myrrh; of each an Ounce, pound 'em together, and mixing them with half a Pound of Honey, put it into his Eye; if the Horſe is wounded, you muſt take Oil of Roſes, and the white of an Egg; and apply it with Tow upon it, till the next Day, you muſt bathe it with the Decoction of Fengreeck, and apply a Pledget ſteep'd therein; when he begins to amend, you muſt make uſe of an Eye-Salve.

WATERING or Diving; a Term as it relates to Hemp, *&c.* ſignifying to lay the Bungs, which are

the

the Bundles of Stalks in Water, with Weights on them, to keep them from Swimming.

WATERING-POT, an Utenſil, than which nothing can be more uſeful in a Garden: This Veſſel exactly imitates the Rain that falls from the Clouds, by ſhedding the Water it contains, out of a thouſand little Holes, that are in the Roſe of it; the Relief Plants receive by the help of this Veſſel, does 'em a great deal of good, by moiſtning the Ground, without making it hard and beaten. In watering Plants, whether Morning or Night, Water as near the Ground as you can, and do not hold the *Water-Pot* too high, for that would waſh the Earth from about their Roots, and make the Ground hard when the Sun came to Shine upon it, and ſo bind the Roots too much, about which the Earth ſhould be always open and looſe before you Water; and above all avoid as much as can be the wetting of the Leaves

WATER-LENTILS, in Latin *Lenticula Paluſtris*, a Moſs like unto Lentils: Its Leaves are round and very ſmall, like Lentils, from whence it has its Name: they are faſtned to ſmall Hairs or Shreds, and ſwim upon ſtanding Waters; when the Waters come to overflow, they follow 'em, and as ſoon as they touch the Banks, they take Root, and grow in ſuch a manner, that they become a Plant, as large as the Water *Siſimbrium*, call'd Creſſes: This Plant is found in Ditches and ſtanding Waters: It Bloſſoms in *May* and *June*.

Water diſtill'd from the Leaves of Water-Lentils is eſteem'd good for Inflamations, in all the nobler Parts of the Body: The ſame Water apply'd outwardly to the Eyes, takes off the Redneſs, and removes the Imflamations of the Eye-Lids, Teſticles and Breaſts.

WATER-LILY, in Latin *Nymphea*, are of two ſorts, the White and the Yellow, the White grows in Water, its Leaves are large, almoſt round; of a brown green on the nether ſide, and whitiſh green on the upper; they always ſwim on the ſurface of the Water, tho' they ſtick to the Stem, by the means of long and round Stalks; the Flowers are large, in the form of a Roſe, and as white as thoſe of Lilies, but have no ſmell; the Root is long, and as thick as one's Arm, being white within, and brown without.

The yellow differs from the white, in that its Leaves are not ſo round, its Flowers yellow, and the Bark of the Root green.

They often make uſe of the white Water-Lily in Phyſick, its Flower being Cooling and Moiſtning, as well as the Root: Their Decoction is given inwardly in Rheums and burning Fevers: It's alſo proper for ſharpneſs of Urine, and to ſweeten Blood. Laſtly, they imploy it outwardly in Inflamations, and to clean and ſoften the Skin.

WATER-MEASURE, when Sea-Coal, Salt, *&c.* are Meaſur'd with the Corn-Buſhel, which weighs fifty ſix Pounds Averdupois, then they are heaped, or elſe there is allow'd, five ſtriked Pecks to the Buſhel, and this they call Water-Meaſure.

Water-Meaſure, mention'd in 22 *Statute* of *Charles* II. exceeds the *Wincheſter* Meaſure by about three Gallons: It's now uſed for ſelling of Coals in the Pool, *&c.*

WATER-MURRAIN, a Diſeaſe in *Black-Cattle*, which proceeds from the Rankneſs of Blood, and chiefly it takes thoſe that are Young, betwixt one Year old and three; it is eaſy to be found out, for they ſwell on the Back and both ſides the Chine, and without preſent help you will ſee the Hide puff'd up to the Shoulder Blade, on both ſides: To cure this *Murrain*, you muſt firſt let the Beaſt Blood in the Neck; and give ſome Fenugreeck, long-Pepper, Spikenard, well reduced into Powder, in Ale or Beer lukewarm: And for the ſwelling on the Back, take three handfuls of Salt, and a pint of Spring-Water, with a pint of White Wine Vinegar; then take a little Allom and pound it, and put it in all together, and beat it with a Slice, until it be white like Milk, with which bathe the ſwell'd Place very well, and it will dry up the Rheum and cure it.

For preventing this Diſeaſe, Blooding in time is the beſt, and if the Cattle are ſwell'd very much on the Back, rowel them on both ſides behind the Shoulder Blade, againſt the Heart, and put in ſome Hairs to keep the holes open.

WATERS *for Flowers*, ſuch Waters as are proper to Moiſten them; ſome pretend that Well-Water, being not ſufficiently rarified, by reaſon of a great degree of Cold it has, is not proper for Plants, but experience teaches us, that let it be Well-Water or convey'd in Pipes from the Spring-Head, it will do well enough; provided it ſtands ſometime in the Sun and Air, and that ſome Sheep or Deers dung, be put into it, with a quantity of crummy Earth, that lies next under the Turf, and that it be ſtirr'd before you uſe it.

Running-Water, is what is moſt eſteem'd, becauſe that being continually in Motion, it ſubtilizes and warms it ſelf, and does thereby require fertilizing qualities. Rain-Water preſerv'd in Ciſterns, has likewiſe wonderful Properties, in that falling from on high, it participates of the ſubtil Parts of the Air, and of the Fire which gives it Life, and conſequently cannot but render Gardens extreamly Fertile; for the ſame Reaſon, Fields always flouriſh after great Rains.

As for Pond and ſtanding Water, ſome maintain, that they are by no means proper for Plants, and the Reaſon given is, that they contain certain groſs Particles, which not being able to penetrate them, but with Difficulty, are more apt to produce bad Effects, than do any Good: They affirm likewiſe that they are ſubject to engender Worms, which fixing to the Roots of Flowers, gnaw 'em, whence it frequently happens, that they languiſh and die: However, it is often found that thoſe Waters, when rarify'd by the Heat, do Wonders to the Roots of Flowers, and ſo give Reaſon to believe, that they diſcharge themſelves of all Impurities, by this Rarefaction, ſo that it may juſtly be ſaid, that this Scruple is an ill grounded Opinion.

It happens ſometimes, that thro' frequent Rains, the Earth in the Flower Pots, would be too much moiſtned, if neceſſary Precautions were not uſed; when therefore any ſuch thing happens, the Pots may be laid along ſideways, ſo that the Water may drain out, and then obſerving which way the Wind ſits, their bottoms ought to be turn'd that way, otherwiſe the Mother Roots, and thoſe that depend upon 'em, would be in danger of periſhing.

Every Plant has naturally a radical Moiſture in it, without which, it would not be able to grow, and as this Moiſture is not maintain'd, but by another Foreign Humidity, which ordinarily proceeds either from Rain, or from the Watering we give Plants, it muſt of Conſequence follow, that this Watering of Plants is neceſſary; for it is by this Aſſiſtance only that they have their Extenſion,

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act efficatiously, and yield what is expected from them: Its therefore necessary to know how those Waterings may be apply'd, so to become useful, and make Flowers appear in our Gardens, in their utmost Perfection.

Now seeing different Seasons require different Considerations, in respect to Watering; it must be observed, that Summer Plants, have need to be well wetted, especially in the Evenings, after Sun-set because the Water which has a secret Influence, that is kindly to the Flowers, being fomented in the Bosom of the Earth, afterwards Communicates all its most subtil Parts to the Roots of Flowers, which Benefit by it according to the procreative Faculty Nature has endow'd 'em with.

In case Plants require Watering in the Winter Season; it must by no means be done till the Sun is risen, and never after Sun-set, for fear they should Freeze in the Night, when the Cold is always most intense; care also ought to be taken, that the Watering be but moderate, and that the Water does not wet the Leaves, as being design'd for the Roots; and this may be easily effected by Watering 'em out of the Neck, of a small Watering Pot, without a Rose: Regard also must be had to the quantity of Water, used to the Plants, too much or too little causes them to languish, whereas when they are just moistned, as much as their Nature requires, they thrive exceedingly and grow to a Wonder.

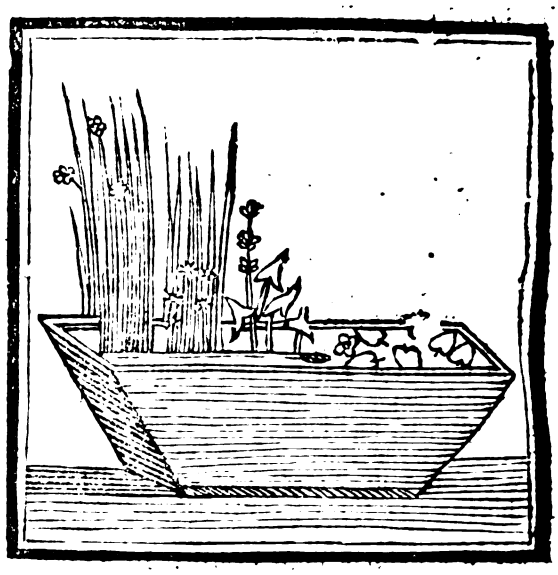
The Watering Pot is commonly made use of to Water Plants, which by the means of little Holes, on the top of a clos'd Neck, lets out the Water like Rain, which comes upon the Plants in little Drops, Moistens them equally throughout, and refreshes 'em, while you look on them.

There are sometimes Plants growing in Pots, which for want of Moisture are ready to droop; these are plung'd into a Cistern, within an Inch of their brims, and they are to be continued there till such time as the Water comes up thro' the Holes at the bottom, and appears on the surface of the Earth, contain'd in the Pots; but then they are taken out and carry'd to some other Place, to let 'em stand and drain; whether in Pots, Cases, or open Ground, it often happens that the Earth being too much moistned, upon a sudden drought, turns to so very hard a Crust that the Water slides off from it, and cannot penetrate to the Roots of the Plants, in which case, the Ground must be well beaten, and then the Water will enter to your Satisfaction.

WATER-PLANTS, Plants that naturally delight to grow in some sort of Water or another; an Account of which Aquaticks, together with their Virtues, being to be met with, under their several Names, what lies upon us to shew here, is the manner how to propagate them in our Gardens.

It's not to be doubted but many curious Persons would have made Plantations of Water-Plants in their Gardens, long since, if they had known how to have done it, as the beautiful Flowers of some of them, at least equal, if not surpass many of our most curious Land-Plants; and that chiefly in the *West Indies*, tho' *England* has also its share.

Water-Plants may have their Places in Gardens, even tho' there are neither Ponds, Rivers, nor Springs, to Plant them in; in order to which, a good Author says, you must first provide either large Garden Pots, glaz'd within side, and without Holes in their Bottoms; or else cause Troughs or Cases of Wood to be made, according to the Figure following,



of *Oaken-Boards*, about two Inches thick, the Cases should be six Foot long, two Foot wide at the Bottoms, and two Foot and an half deep if they are for large Plants that grow under Water, or shallower for such as do not require deep Waters: The Corners and other Joints of *such* Cases should be strengthen'd with Iron, the Insides well pitch'd, and the outsides painted. Put common unmix'd Earth into these Pots or Cases, so much as to fill one third Part of them, for *Water-Lilies*, *Pond-Weeds*, or such others as require depth of Water for their Leaves and Branches to swim in; and fill about two thirds of them with the like Earth, for *Water-Plantains*, *Water-Aroms*, and *Ranunculus's*, that love less depth of Water: Then for those Plants which grow in Marshes or Bogs, the Earth may lie within five Inches of the Top. This Work may be done in *April*, when the *Water-Plants* begin to appear, which may be brought in and planted from that time to the middle of *June*, filling up each Pot or Case with Water, as soon as the Plants are put into them. It must be observ'd likewise that many Water-Plants are *Wanderers*, which swim about from place to place as the Wind carries them, and only strike their Roots into the Water; therefore a small quantity of Earth at the Bottoms of the Pots they are set in, will suffice to maintain the Water in a right state for their support. In short, to observe the mode of Growth and the Exposure of those Plants you collect, will best help you to understand the right way of cultivating them with success in your Gardens.

In this artificial management of Plants, those of Rivers should be frequently refresh'd with Spring-water; such as delight to grow in standing Pools or Ponds, should be seldom interupted with it. It is also observable, that *Water-Plants*, upon removing them, will be as long before they recover themselves to renew their Growth, as Land-Plants, which may seem strange to some who are us'd to see the sudden Refreshment of a decay'd Land-Flower when it is put into Water; and whereas it is a common thing to shelter Land-Plants from the Heat of the Sun, after transplanting, *Water-Plants* must be dealt with directly contrary, and be expos'd to the Sun after they are removed.

The *Seeds* of *Water-Plants* are of two Kinds, one Class alwas swimming on the Top of the Water, and the other, as soon as it is shed, sinking

to

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to the Bottom, following the Nature of their Mother-Plants in that reſpect; or if the Seeds of thoſe Plants which naturally ſwim on the Top of the Water ſhould ſink to the Bottom, ſuch Seeds would then be removed from the proper Stations required for their Growth, and would therefore periſh; ſo likewiſe the Seeds of thoſe Plants which Nature directs to grow under the Water will not ſwim on the Top thereof; and ſo it is in our Climate, that not any *Water-Plant* is Ever-green, but that they are all of them either Vivacious or Annual, loſing their Leaves down to their Roots, or elſe periſhing entirely, their Seeds only excepted; for there is no probability of their living and growing in the frozen Waters; and therefore it is the more neceſſary to ſay ſomething concerning the Preſervation of their Seed from Year to Year. In order to this, you have no more to do, than to follow them from the Flower till they are ripe, and then to put them in Earth and Water, to preſerve them for Vegetation the Spring following; the Pots and Caſes already directed are proper to put them in as ſoon as they are gather'd; then let them ſink or ſwim in the Water, till the Spring cauſes them to ſprout; they will proſper with little Attendance; and in Caſe you ſhould have a Correſpondence and receive ſome from *America*, where the Waters are ſo generally adorn'd with beautiful Plants, ſome particular Method ſhould be contrived to preſerve them during their Tranſportation, and for their Culture when you receive them: Put each Sort by it ſelf into Bottles of Water and Earth, with large Mouths, cover'd only with Linnen Cloth, and not with Corks, which would cauſe a ferment in the Liquors; place thoſe Bottles in ſome Veſſels of Water, till they can be brought to you, and then ſow them in the Pots, already directed for Plants of this Nature. Place them in hot Beds, till the Weather with us, will nearly anſwer the Heat of the Climate they came from.

Strict obſervation ſhould be made, at the Gathering of their Seeds, of the depth of Water they grow in, the Situation and the Quality of the Soil under the Water, whether they inhabit running or ſtanding Waters; and above all the Taſte of the Waters they grow in, whether Salt, Brackiſh or Freſh, ſhould be obſerv'd.

When you have collected a ſufficient Variety of Water-Plants, into your Gardens, you may prepare to diſpoſe them in Claſſes, and range the ſeveral Tribes in proper order; and this by the way, would be very uſeful to ſuch as read Lectures on Plants: The moſt proper Seaſon for diſpoſing and removing them, is as ſoon as they are out of Flower, and the Leaves begin to decay, which is about the beginning of *September*: Their Stems or Branches muſt then be cut off, near the Root, and their Roots planted at due diſtances in the Pots or Caſes before mentioned.

WATERS (*Compound*) Waters Diſtilled from ſeveral Ingredients; ſome of which are *Medicinal*, and others *Odoriferous*, and ſerve to Paint and Adorn the Body: As for the *Medicinal* ſort, if you would diſtil the Compound Water of *Sage*, take an equal Quantity of Sage and Penny-Royal, pound them in a Mortar, and diſtil them; this Water is good for the Belly-Ache, and it gives eaſe in cold Gouts, if you drink ſome of it, with a ſmall quantity of Caſtoreum.

Compound Water of *Turneps*; take Garden or Wild Turneps, or both together, Smallage and Parſly-Roots, and the Seed of Aniſe; infuſe the whole in ſome White-Wine or Vinegar; and diſtil the Water; it is good for the Gravel.

Angelica-Water; take an equal quantity, as well Roots as Leaves, but eſpecially the Roots and Flowers of Lavender, infuſe them in Wine, and diſtil from them an admirable Water, againſt the Falling-Sickneſs; let the Doſe be two or three Spoonfuls.

Celandine-Water; gather, in the beginning of *May*, ſome of the Leaves of Celandine, Vervein, Rhue, and Fennel, pound 'em; get three Ounces of Juice from each of them, which you are to mix together, and add thereto ſome Roſe-Buds, three Ounces of Sugar-Candy, four Ounces of very good Tutie, as much Dragons Blood, diſtil them in a Limbec: This Water takes away the Redneſs and Specks of the Eyes.

Vine-Water; take the Water that diſtils from the Vines, when you prune 'em, which is done in the Spring, diſtil it with the ſame quantity of Honey: This Water cures the Itch and Heats, and Blood Shot Eyes: Vine-Water without diſtilling will have the ſame effect.

Roſe-Water, take three Parts of Roſes, and of Fennel and Rhue, one Part of each, cut 'em ſmall, and mix 'em well together, and then Diſtill 'em, and let the Water Diſtill into a Veſſel, wherein there is an handful of the aforeſaid Herbs: This Water preſerves the Sight.

Eyebright-Water; Take Celandine, Fennel, Rue, Eyebright, Vervein, and Red-Roſes, half a Pound of each; of Clove and Long-Pepper, of each two Ounces; pound the whole and diſtil it in a Glaſs Limbeck. This Water is admirable good for weak Eyes.

Roſemary-Water: Take Brandy diſtill'd from White-Wine, the diſtill'd Water of Roſemary and Sage, of each five Pounds, infuſe therein for the ſpace of eight Hours, two Ounces of Sage, and the ſame quantity of Roſemary-Flowers; ſtrain and reſerve the Water to cure the Running of the Eyes.

Treacle-Water: Diſtil in a Glaſs-Limbeck ſome Treacle, with the ſame quantity of Brandy and Vinegar: This Water is very good for Ulcers and Eroſions in the Mouth, eſpecially if a little Bole-Armoniac be diſſolv'd therein.

Another *Treacle-Water*: Take a Pound of old Treacle, the Roots of Enula-Campana, Gentian, Cyperous, and Tormentil, of each one Ounce, the Conſerves of Bugloſs, Borage, and Roſemary, of each an Ounce; ſteep the whole together in three Pounds of White-Wine, a Pound and an half of Ciſtern-Water, and two Pounds of Roſe-Water diſtill'd in a Limbec.

Clove-Water: Take equal Parts of Clove, Ginger, and Roſemary-Flowers, let 'em infuſe in ſtrong Wine for the ſpace of eight Hours, and diſtil the whole. This Water comforts the Stomach, allays the Pains and Gripings of the Guts, kills the Worms, makes fat People lean, and lean People fat, if you mix it with ſome Sugar.

Saxifrage-Water: Take two Pounds of Saxifrage, the Juice of Pearl-Plant, Parſley, Aniſe, and Burdock, of each half a Pound, and eight Ounces of White-Wine Vinegar, diſtil the whole; This Water drank in the Morning is good for breaking the Stone.

Swallow-Water: Take ſome Swallows, dry 'em in an Oven, ſo much that they may be reduc'd into Powder, mix therewith a little Caſtoreum and Vinegar, and diſtil the whole. This Water drank for four Mornings cures the Falling-Sickneſs.

Shave-

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Shavegraſs-Water: Take Shavegraſs, Plantain, Red-Roſe-Seeds, Red-Nightſhade, Roots of Marſh-mallows, and raſp'd Liquoriſh, of each one Ounce, half an Ounce of Bole-Armoniac, the Seeds of Gourd and Cucumber, of each three Drams; the Seeds of white-Pepper ſix Drams, and of the Seeds of Quince half an Ounce, infuſe the whole in whey of Goats Milk, for the ſpace of two Days, and then diſtil the Water, which is good for Ulcers in the Kidneys and Bladder, if you Drink four Ounces of it warm in the Morning.

Garden-flag-Water: Take an equal Part of Garden-Flag, Hyſop and Southernwood, pound 'em carefully, and let 'em lie by for ſome Time; then diſtil 'em; this Water will forward the Menſes, and kill Worms in Children.

Pimpernel-Water: Take the Seeds of Pimpernel, Parſly, Smallage, and of the Leaves and Roots of Burdock, an equal quantity, pound 'em all together; then add thereto an Ounce of Dragons Blood, and a little good Vinegar; ſuffer the whole to Steep together for ſome Time, and then diſtil it; this Water has a wonderful Vertue for curing the Stone or Gravel.

Imperial-Water: Take four Ounces of Orange-Peel, dry'd in the Shade for the ſpace of ſix Days, Nutmeg and Clove, reduced into Powder apart; of each four Ounces: Infuſe theſe Aromatick Powders in a Glaſs-Vial, with Roſe-Water, for ſeventeen Days in the Sun, then add the Orange-Peel, and let it infuſe for ſome Time; then take a Pound of red Roſes, gather'd but two Days before, half a Pound of the Root of Cyperous, the Leaves of Roſemary, Hyſop, Balm-Gentle, Wild Roſes, of each two Handfuls, and Laurel-Leaves one Handful: Let the whole be dry'd in the Sun, for the ſpace of ten Hours; then macerate 'em in Roſe-Water for three Hours, and when that is done, put all theſe Ingredients into a Limbeck in this manner.

Let a Bed be made at the bottom of a Pound of freſh red Roſes, a ſecond Bed of the Aromatick Powders of Orange-Peel, a third of the Flowers of *March* Violets, and the fourth and laſt Bed of the aforeſaid Herbs; Diſtil the whole ſlowly by a Bath-Mary; and add thereto two Pounds of Roſe-Water, or there abouts in Proportion to three or four Parts of this Diſtill'd Water.

A Dram of this Water, being taken in the Morning, keeps the Body in Health, and renews, as it were, Youth: It is very good for the Head-Ach and Tooth-Ach, diſorders in the Belly, or Gripes; for the Palſey, Convulſion, Apoplexy, Swooning, and other cold Maladies: This Water is much eſteem'd in the Courts of Kings, Princes, and great Ladies.

Allom-Water: Take Verjuice, the Juice of Plantain and Purſlain, of each one Pound, the Whites of ſeven Eggs, and ten Ounces of Roch-Allom, mix and diſtil 'em in a Limbeck.

Another: Take Plantain, Purſlain, Sorrel, Gourd, Morel and Agriots, of each an Handful, pound all, and mix therewith the Whites of ten or a dozen Eggs, put the whole into a glaſs or earthen Limbek, mixing therewith half a Pound of Allom, Lay by Lay: The Water having Linnen dipt in it is good for Cancers, Red Faces and Ulcers.

Waters-Odoriferous, Waters that are made uſe of to waſh the Hands, Face, Hair of the Head and Beard; and for making Linnen, Cloths, Gloves and other things Smell well.

Lavender-Water: Take the freſh or dry'd Flowers of Lavender, Moiſten or Infuſe 'em either in Roſe-Water, Wine or Brandy, then Diſtil them: The Water will be more Odoriferous, if you dry the Flowers in the Sun, in a Glaſs-Vial well ſtopt; then pour ſome White-Wine upon them; and without any Diſtilling, if you would readily have that which repreſents the ſmell of Lavender, pour a Drop or two of the Oil of Spike, upon a ſufficient quantity of fair Water, and ſtir the whole together in a Bottle or Glaſs-Vial, that has a narrow Neck; this Water, tho' not Diſtill'd at all, will not fail to have its odoriferous Virtue.

Clove-Water: Take two Ounces of Clove well pounded, put it to infuſe in a Pound and an half of Roſe-Water, for four and twenty Hours, and then Diſtil it with Bath-Mary.

Sweet Smelling-Water; Take Baſil, Mint, Marjorum, the Root of Garden-Flag, Hyſop, Savoury, Sage, Balm-Gentle, Lavender and Roſemary, of each one Handful; Clove, Cinnamon and Nutmeg, of each half an Ounce three or four Lemons, cut into pretty thick Slices, infuſe the ſame for three Days, in a quantity of Roſe-Water; and then diſtil the whole over a ſmall Fire, by way of Bath-Mary; and when the Diſtilling is over, add a Scruple of Muſk to it.

Muſk'd Roſe-Water: Take the Buds of Roſes, put by the white Part, and put 'em in a Limbec, in the midſt of which put a little Muſk tied in a Rag, and then Diſtil 'em.

Spike-Water: Take ſome Spikenard, before the Flower is blown, take off all the Wood and make a Bed of it in a Limbec, and then lay on this Bed another of Roſes almoſt blown; put in a dozen of Cloves, and if you have no Spikenard, put in ſome Lavender, diſtil it with a ſlow Fire, and give it as little Air as is poſſible, and when the Diſtilling is almoſt over, moiſten it with a little very good White-Wine and go thro' with the Diſtilling: Keep this Water in Vials well ſtopt.

Damaſk-Water: Take two Handfuls and an half of Red-Roſes, Flowers of Roſemary, Lavender and Spikenard, an Handful of each, ſome Sprigs of Thyme, Camomile Flowers, Flowers of Wood-Sage, Penny-Royal, and Marjoram, of each one handful; infuſe the whole in White-Wine, for four and twenty Hours; then putting it into a Limbec, water it with good White-Wine, and ſtrew the following Powder over it: Take an Ounce of Lily-convally, Benjamin, Styrax and Calamint, of each two Drams: The diſtill'd Water ſhould be kept in a Veſſel well ſtopt.

They likewiſe prepare a very odoriferous Water of clear, freſh and gummy Myrrh, and ſteep it in ſix times as much of the Juice of Roſes, as the Myrrh is; the Diſtilling ought to be made on Pot-Aſhes, with a ſmall Fire; If you will increaſe the Fire, an Oil will come forthwith the Water: A ſingle Drop of this Water, put to an hundred Drops of Pond or Spring Water, will make it very odoriferous.

Muſk-Roſe-Water: Take a Glaſs Veſſel in the form of an Urinal, that is Broad at bottom, and Narrow at the top, into which put a dozen Grains of Muſk, or more, ſtop it with good Parchment, and expoſe it for four or five Days in the Sun; then taking another Veſſel, of the ſame ſhape with the former, fill it with Roſes, that are but a little dry'd and pounded; ſtop the Veſſel with a fine Linnen Cloth or other Cloth, and put the Mouth of this that has the Roſes in it, into into the Mouth of the other, that contains the Muſk, lute 'em well together, and expoſe 'em to the Sun, in ſuch a manner that that wherein the Roſes

are

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re, ſhould be over the Muſk Veſſel, and let the expoſition be in ſome Window, or other Place where the Sun ſhines Hot: By this means the Water will diſtil upon the Muſk, and the ſame may be uſed by it ſelf or mix'd with the other.

Another: Take five Grains of Muſk, Nutmeg, Clove, Geland, Spikenard, Grain of Paridice, Mace and Cinnamon, of each one Ounce, pound the whole and put into a Limbec, with a Pound and an half of Roſe-Water; let it remain there for four or five Days and then diſtil it.

Orange-Water: Take the Rind of green Oranges and Lemons, of each half an Ounce, five or ſix Cloves, and ſix Ounces of the Flowers of Spikenard and Lavender newly gather'd, infuſe the whole together in ſix Pounds of Roſe-Water, for the ſpace of four or five Hours and then diſtil it.

Orange-Flower-Water: Take the Flowers of Oranges, diſtil 'em with a ſmall Fire in a Glaſs or earthen and glaz'd Limbec, to which you may add the Flowers of Lemons. This Water ought to be put up in Glaſs-Bottles well ſtop'd and cover'd with fine Mats.

Counterfeit Orange-Flower-Water: Take the Buds of Red-Roſes, and the moſt double ones you can get, take off the yellow, and form a Bed in your Limbec, and over that another of *Flower de Luce*, then one of Roſes, next a Bed of Lavender-Flowers, next to that another Bed of Roſes, and between each of theſe Beds ſtrew pounded Cloves, and in the middle of all make a Hole, into which you are to put ſome Grains of Muſk, Civet, Ambergreaſe, or other ſorts of Perfumes; then diſtil it over a ſmall Fire, and put the Water up in Bottles well ſtopt, and wrap 'em up in fine Mats.

Another Sweet-Water: Take Marjoram, Thyme, Lavender, Roſemary, Little Penny-Royal, Red-Roſes, Violet-Flowers, Pink, Savoury and Orange-Peel, ſteep the whole in ſome White-Wine, ſo as to cover the Herbs; then diſtil it twice or thrice in a Limbec, keep the Water in Bottles well ſtopt, and the Dregs to make Perfumes.

WATER-SAND. See *Sea-Sand.*

WATER-TORCH, a Plant whoſe weak and round Stem grows about a Foot: The Flowers grow on the top in Tufts, and are of a fine Purple or white Colour: It grows in hot Countries, and is cultivated in Gardens: It is deterſive, vulnerary and aperative.

WATER-WHEEL, a Wheel form'd to raiſe Water out of a deep Well in a great quantity: It's of different Makes; ſome uſe a large one for Man or Beaſt to walk in for that purpoſe; others a double Wheel with Logs, which makes it draw eaſier than the ordinary ſingle Wheel, tho' this is not ſo good a way as the double Wheel with Lines, the Line at the Hand being ſmall and very long: But there cannot be a more expeditious way than to make a larger Wheel at the end of the *Winlace*; that may be two or three times the diameter of the *Winlace*, on which a ſmaller and larger Rope may be wound, than that which raiſed the Bucket; ſo that when the Bucket is in the Well, the ſame Rope is all of it wound on the greater Wheel, the end whereof may be taken on the Shoulder, and the Man may walk or run forwards, till the Bucket is drawn up; in which Operation the Bucket may hold twenty or thirty Gallons, and yet be drawn up with more eaſe than one of ſeven or eight in the ordinary way; and herein the Bucket may have a round Hole in the bottom, with a Cover fitted to it like the Sucker of a Pump, that when the Bucket reſts on the Water, the Hole may open and the Bucket fill, and as ſoon as it is raiſed the Cover ſtops it immediately, that prevents the diving thereof: Teeth may alſo be made on the outer Wheel, with a wooden Ledge ſo falling upon it, that as the Man moves forward, it may ſtop; but when the Bucket is as high as is intended, then the Ledge bearing againſt the Teeth, ſtops the Bucket until you come to it, after the manner of the Wheel of a *Watch*, *Clock* or *Jack*. To which may be added, that when the Bucket is up, a Receiver may be at at hand, and a moveable Trough to ſlip under the Bucket; that when the Cover is raiſed by a ſmall Cord, faſtned to it on the inſide, the Water may be receiv'd thereby: By this means many Tuns of Water may be drawn up in a ſhort Time.

WATER-SORES, a Diſtemper in *Horſes*, being a certain Stinking or Fretting matter that iſſues out of the Pores, and Deadens the ſkin of the Paſters, Fet lock-Joint, and ſometimes the whole Leg of the poor Beaſt; and it is even ſo corroſive, that it looſens the Hoof from the Cronet at the Heel, appearing on the Skin, in the form of a very White and Malignant Matter, which denotes the Greatneſs of the Corruption: The Breaking forth of this Matter, is always preceded by a Swelling, and accompany'd with Pain, and at laſt acquiring a venemous Quality, it is ſucceeded by Warts and Clefts: It appears uſually, at the ſides of the Paſterns, and afterwards aſcends to the middle of the Leg, Peeling off ſome Part of the Hair.

As ſoon as you perceive the Horſe is troubled with this Diſtemper, let him Blood ſparingly, for it will be ſufficient to take away two Pounds of Blood, then give him every Morning for eight Days together, the Decoction of Guiaicum or Box-Wood, and afterwards purge him.

Take a Pound of Black-Soap, an ordinary glaſs of Spirit of Wine, two Ounces of Common Salt, beaten ſmall, three Ounces of burnt Allom, and a ſufficient quantity of Meal to thicken the whole, of all which mix and make an Ointment, to be apply'd to the ſore Place, without any Bandage or Cover: Waſh the Part next Day, with a new made Ley, and renew the Application of the Remedy, continuing after the ſame manner till the Leg be ſound; as it will be in a little Time, in caſe it be not gourded.

WAVED or *Wavy*, a Term in Heraldry, when a Bordure or any *Ordinary* or *Charge*, in a Coat of Arms, has its out-lines, of this Shape.

eaſily raiſing and falling like the Waves of the Sea.

WAX for *Orange-Trees*: See *Orange-Trees*.

WAX; the Work of Bees: See *Bees-Wax*.

WAX, a Compoſition made uſe of for Sealing things: Our way of making *Red Sealing-Wax*, is to take one Pound of white Bees-Wax, three Ounces of Turpentine, Vermillion in Powder well ground, and Oil of Olives, each one Ounce, melt the Wax and Turpentine; let it cool a little; then add the reſt beating them well together.

You may do the ſame otherwiſe, by taking away the Vermilliom and adding inſtead thereof, three Ounces of Red Lead, to the former things.

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To make *Green-Wax*, take one Pound of Wax, three Ounces of Turpentine, ground Verdigreaſe, and Oil Olive, of each one Ounce, and compleat the Work as before.

Black-Wax may be made of a Pound of Bees-Wax, three Ounces of Turpentine, black Earth and Oil of Olive, of each one Ounce, mix and make Wax as aforeſaid,

Perfum'd-Wax is done by mixing with Oil of Olive, Muſk, Ambergreaſe, or any other eminent Perfume, as Oil of Cinnamon, *Adeps Roſarum*, or the like, one Dram, more or leſs, according as you intend to have its Scent extended.

After the ſame manner you may make Sealing Wax of all Colours, having what Scent you pleaſe, by mixing the Scent intended, with the Oil of Olive, and putting the Colour in, in Place of the Vermillion.

WAY-FARING-TREE, in Latin *Viburnium*, a Tree that grows plentifully in every Corner, and makes the moſt pliant and beſt Bands to Faggot with: The Leaves and Berries are aſtringent, make an excellent Gargle for looſe Teeth, Sore Throats, and to ſtop Fluxes: The Leaves Decocted to a Ley, Colour the Hair black and faſten their Roots, and the Bark of the Roots macerated under Ground, well beaten, and often boiled, ſerves for Bird-Lime.

WEALD or *Weld*, the Woody Part of a Country, as the Weald of *Kent*; it is miſprinted in ſome Places the Wilds of *Surry*, *Suſſex* and *Kent*, for *Wealds*.

WEAR, or *Were*; a Shank or great Dam in a River, well known, accommodated for the taking of Fiſh, or to convey Water to a Mill.

WEASEL, See *Pole-Cat*.

WEANING; a Term uſed by the *French* in Gardening, concerning a Tree grafted by Approach or Layers: It ſignifies to ſeparate Trees or Layers, from that Tree of which it is a Part, and which may be term'd its Children: This Separation is made either with a Knife or Saw, which laſt may be neceſſary, on the Account of the Thickneſs and Hardneſs of the Wood; thus they ſay in that Country, let us Wean the Layers of the Vine, Figtree, *&c.*

WEED, a Noxious Plant that grows up but too faſt among uſeful ones in your Gardens, Corn-fields, *&c.*

Weeds muſt be rooted with Care and Caution: See the *Infirmities of Trees*.

WEEDING of *Corn*: See *Corn*.

WEEDING *of Flowers* the clearing of them from Noxious Plants; Weeds grow almoſt every where, and the firſt conſideration a Gardiner ought to have for his Flowers, is to take care they be not over-run nor choak'd with Weeds, which moſt Seaſons come up but too plentifully amongſt 'em, and which puts him to the Pains of Weeding 'em often; if the Ground be not Frozen or too much Soak'd with Rain: In the firſt Caſe, labouring would be to no purpoſe, becauſe of the hardneſs of the Earth, that would ſuffer him only to pull off the Leaves of the Weeds, which conſequently would ſprout again, as ſoon as mild Weather came: In the other Caſe, Weeding in rainy Weather, takes away with the Roots of theſe pernicious Herbs, all the beſt of the Soil, wherein are contain'd the moſt ſubtil Salts, and therefore the taking away of that muſt be very Prejudicial to Plants.

Whenever a Garden is Weeded, and certain ill Herbs are met with which are deeply rooted; they muſt not only be pull'd up with the Hand, ſince it is impoſſible but ſome of the Roots muſt remain in the Ground; but they muſt be rather felt for, with the Fingers, and when they are found, a little care will entirely pull 'em up.

It's often dangerous to delay the Work of Weeding, in as much as Weeds taking Root faſter than good Plants, devour the Nouriſhment Flowers ſtand in need of, and hinder their Seeds from the Benefit of it; beſides, they entangle their Roots with their own, and by the multiplicity of their Fibres, choak the greateſt Part of 'em; for which Reaſon it is requiſite that the Gardiner Weed his Parterres well, before any Seeds are to be ſow'd in them, for fear, leſt delaying it, till they come up and are yet very tender, their Shoots receive ſome damage from the Weeders.

WEEL, a Device with which Fiſh is caught: It's made of Oſier-twigs, which are ſupported by Circles or Hoops, that go round, and are ever diminiſhing; It's of a round Form: Its Mouth is ſomewhat Broad, but the other end terminates in a Point: It's ſo contrived, that when the Fiſhes are got in, they cannot come out of it again, becauſe of the Oſier Twigs, which advance on the inſide, to the Place where the Hoops are, and which ſtop the Paſſage, leaving but a ſmall opening there; ſo that it is very difficult, if not impoſſible for them to eſcape. They throw it into a River, and leave it to drive with the Water, but it is ſtopt with a Cord, which is faſtned upon the Land, with which they pull it a Shoar, when they find Fiſh is taken.

WELD, or *Would*, or *Dyers-Weed*, a rich Commodity for Dying, and of great Advantage, conſidering the eaſy charge of raiſing: This Plant grows Wild in many Places, and will grow upon the barrenneſt ſort of Land, tho' the middling ſort is beſt for it, if it be dry and warm; it requires no Tillage.

The Seed being Sow'd with Barley or Oats, is only harrow'd in with a Buſh, or roll'd with a Roller: The greateſt Difficulty is the Sowing it even, it being a ſmall Seed; a Gallon of it will Sow an Acre. It does not grow much the firſt Summer; but after the Corn is cut, it muſt be preſerv'd, and the next Summer you will receive your Crop.

Great Caution muſt be uſed in gathering it, that the Seed be not over Ripe to fall out, becauſe if it is, both will be ſpoiled: It is to be pull'd and bound up in little Handfuls, and ſet to dry, as you do Flax; and then Houſe it carefully, that you may not ſpill the Seed, which may be beaten out preſently, or kept till *March*, only care muſt be taken to keep it as dry as may be: The Seed ſells for about ten Shillings a Buſhel, or more: The Dyers uſe it for Dying bright Yellows, and Lemon Colours: It's Sown in *Kent*, eſpecially about *Canterbury*, and often yeilds from forty Shillings, to ten or twelve Pounds an Acre.

WEIGHTS; as they relate to our own Country, are chiefly of two Sorts; one call'd *Troy*-Weight, having twelve Ounces in the Pound, and by this Jewels, Silver, Gold, Corn, Bread, and all Liquors are uſually weighed; and the other is call'd *Averdupois*, containing ſixteen Ounces in the Pound; by this all coarſe, droſſy, waſtable Wares, ſuch as Grocery, Pitch, Tar, Roſin, Wax, Tallow,

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Tallow, Copper, Tin, Lead, Iron, &c. are weigh'd.

Agricola, in his Book of Weights and Meaſures, calls the Pound of Twelve Ounces, or the *Troy* Pound, *Librum Medicum*, which we retain in our Apothecaries Weight; and the other Pound of Sixteen Ounces he calls *Librum Civilem*; and he alſo ſays, that *Medica Civilis Libra numero, non Gravitate unciarum differunt.*

The origin of all our *Engliſh* Weights was a Corn of Wheat gather'd out of the middle of the Ear, and being well dry'd, thirty two of theſe made one Penny Weight, or were the Weight of the *Penny Sterling*: Twenty of theſe Pence or Penny Weight, were to make an Ounce, and twelve ſuch Ounces made a Pound-*Troy*.

But in later Times it was thought ſufficient to divide the aforeſaid Penny Weight, into twenty four equal Parts, which came to be call'd *Grains*, being the ſmalleſt Weight now in common Uſe: Tho' the Moneyers ſubdivide the Grain thus:

24 Blanks 20 Perrots	make	1 Perrot. 1 Droit.
24 Droits 20 Mites	make	1 Mite. 1 Grain.

WELL, a narrow opening of a Cylindrical Form, made by digging in the Earth: Wells, where they are not natural, are principally made in order to have Water in thoſe Places where it is wanted.

In digging for a Well you muſt do it in a place remote from Houſes of Offices, Stables, Dunghils, and other places which by their Stench may impart a very diſagreeable Part to the Water: As for the Goodneſs of the Water, that depends upon the nature of the Place where you dig your Well; for if the Earth be ſandy or black, or inclines to a Potters Clay, and white ſlimy Soil, or, to ſpeak more properly, if it has Flint and Sand together, then there is no doubt to be made but that the Water will be very good. On the contrary, if it be Spungy, or has Chalk or Mud therein, it will not anſwer your purpoſe; and happy are they, who have Grounds endued with qualities that are neceſſary for yielding good Water; otherwiſe there is no Remedy.

There are ſeveral Perſons, who have Houſes near Meadows, and have a mind to dig for Wells, believe they may ſave Money by making 'em in ſuch Places, and obſerving thoſe where Willows are planted, or elſe where Reeds grow, whoſe Nature has an entire tendency to Moiſture; they fix their Plan immediately there, and fancy a Well dug at ſuch a Place, and with a ſmall expence, cannot be laſting; but they are much miſtaken, for tho' theſe Places are very Moiſt, yet the Wells that are made there, are much more ſubject to dry up than others; and the Water is generally good for nothing.

Wells muſt be always kept in Repair, the labour is not great; and no further Care is to be had, then to cleanſe them once a Year, and that no Filth of any kind be thrown into them.

But in oppoſition to the Opinion of thoſe who keep their Well cover'd, in order to preſerve them clean, we may affirm they cannot be kept too open, that the Air may have a free Paſſage, which ſubtilizes the Nature of the Water; and makes it much purer than otherwiſe it would be without this help.

If you would Drink good Well-Water, you muſt draw it often; for it is moſt certain, that the oftner Water is drawn, the leſs groſs the Parts will be that compoſe it; and conſequently it will be more conducive to your Health.

If you would have Wells near the Sea with freſh Water, dig a good large Ditch or Pit, as of about an hundred Foot Diameter; having firſt Planted very long Stakes or Piles, cleanſe it well, throw out the Mud; beſides theſe Stakes, by the help of which you defend it againſt the Tide, and when the Pit is dry and that there is no wet therein, you are to fix another Row of very long Piles, about ten Foot diſtant from the firſt, and likewiſe throw out the Mud, and do this three or four Times, until you come at freſh Water.

WEN, a Diſtemper incident to *Mankind*, the ſame being a Tumor, bred from Cold and viſcous Flegm, mix'd now and then with a melancholick Humour, of an uniform Colour, ſoftiſh, and without any Pain; thoſe who live in Mountainous Countries, and Drink Snow-Water, are very ſubject to it, as well as Fat and Burly People, who drink Cool Liquors, or with Ice, eſpecially in hot Weather, or after ſome violent Exerciſe.

1. You muſt at the very beginning uſe Remedies for Wens, for otherwiſe they will take Root in ſuch a manner, that you cannot get rid of them as long as you Live: The Patient muſt be purg'd with Manna, mix'd with Agarick, o the Tablets *de Citro*; then you muſt Moiſten ſome Gum Bdellion with ſome Spittle, of which you are to make a Plaiſter, to put round about the Neck.

2. Take two Ounces of Roch Allom, Cuttle-fiſh-Bone, and ſandy Sponge, of each one Ounce; Calcine 'em in an unglaz'd earthen Pot, in an Oven, after the Bread is taken out; you muſt put a little of this Powder, upon the Tongue of the Party, and rub his Throat very well downward in the Morning, and upon this Powder a Spoonful of the Water of good and ſtrong Wine, and uſe him thus for twelve or fifteen Days.

3. Take the ſmall Guts of a Sheep, which you are to put about the Neck, and there keep them till they are Cold, then apply others Hot, upon the killing of more Sheep; continue this Remedy as you ſee occaſion.

4. Take the Powder of a Vipers Head, ſow it in a Ribbon, and put it about his Neck.

WEN, a Diſtemper *Dogs* are ſometimes ſubject to, the ſame being an Excreſcence growing in the Fleſh, either in Places where there are many Veins, or elſe where there are but few: The firſt Wens are difficult to be cur'd, but the other may be perform'd in the following manner. Take three thick, black Thorns, when they are quite Green, and being newly gather'd, let them be Steep'd for four and twenty Hours in Women's Menſes; and when that is done, thruſt 'em as far you can into the middle of the Wen, and in caſe the ſkin is too hard, and much withſtands the Thorns, make uſe of a Bodkin, or the like Inſtrument, to make Holes, wherein to fix the Thorns, which are to ſtick there, till they fall off of themſelves; you will find by the Operation of this Remedy, that the Wens will grow dry, and die off, a little Time after.

WEN, a Diſtemper to which *Horſes* are liable, as well as divers other Animals; the ſame being a hard Riſing out of the Fleſh of the Horſe, like a Tumor or Swelling; they are of ſeveral Sizes, ſome of them being great, ſome ſmall; ſome Painful,

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ful, and others not. They proceed from groſs and vicious Humours, getting together in ſome ſick part of the Body, but moſt commonly they come from ſome Stroak, Bruiſe, Blow, or a Stone thrown at the Place, being as to the outward part, Fleſh, but toward the Root, matterative.

There are various things uſed in the Cure of them, as well as other Excretions; or hard Swellings ſome tie a double Thread about the Wen to eat it off, then with an Inciſion-Knife, cut it croſs in four equal Parts, to the very Bottom; but beware you touch not either Vein or Sinew; then eat it away with Oil of Vitriol or Mercury; or elſe they burn it off with an Iron, and then heal the Place with a green Ointment: The Leaves of Buckſhorn bruiſed and apply'd, will conſume 'em; the Milk that iſſues out of the Fig-tree Branches, when they are broken, being apply'd are alſo good.

WESTPHALIA-HAM; ſo nam'd from the Country of *Weſtphalia* in *Germany*, where the beſt Hams are prepar'd, and ſent from thence into moſt Parts of the World; but a high Duty being impos'd on this Commodity in *England*, the Induſtry and Ingenuity of our People, have found out a Method to prepare our own Hams, in ſuch a manner, as to come very little ſhort of the others; and the beſt way abſolutely to do 'em, is thus:

Cut your Leg of Fat large Pork, as like a right Ham as you can, black Hogs make the beſt, hang it up two Days, then beat it very well on the fleſhy ſide, with a Rolling-Pin; rub in an Ounce of Salt-Petre, finely beaten, in every Place, and ſo let it lie a Day and a Night; then take an Ounce more of beaten Salt-Petre, with two large handfuls of common Salt, and a handful of Bay-Salt, and a Pound of coarſe Sugar; mix all theſe together, and warm 'em thoroughly Hot in a Stew-Pan, but be ſure not to melt it, and while it is Hot, rub it very well all over the Ham, with two large handfuls more of Salt; thus let it lie till it melts to Brine; then turn it every Day twice, and baſte it with that Brine for three Weeks together; dry it as Bacon. *Note*, that your handfuls of common Salt ſhould be very large.

WET, or *Humidity*, one of the firſt four Qualities, we conſider here, as it relates to *Land*, in too great and offenſive a degree, by too much cooling it; it may be eaſily remedy'd by *Draining*, for which ſee that Article: But tho' great Rains, and too much Wet, prove injurious to ſuch Lands, as are of themſelves Moiſt and Flat; yet the greateſt Injury they do to the *Husbandman* is in Harveſt Time, againſt which the beſt Remedy is expedition: The Practiſe uſed in ſeveral Places of laying up their Wheat-ſheaves, in very large Shocks or Heaps in the Fields, ſo as to abide any Wet, is worthy of Commendation: Whereas in other Places, they leave all to the Weather, tho' their Lands lie remote from Barns, to their very great detriment: So much are ſome People guided by the Cuſtom of the Place, rather than their own Reaſon.

Where Lands lie two or three Miles from the Owners Barns, as in ſome Places they do, in Champaign Countries; the cover'd Reek-Staval, much in uſe Weſtward, muſt needs prove of great Advantage in wet Harveſts. See *Barn*; *Cold*, and *Drought*.

WEY, or *Weigh*; a Term uſed in *Engliſh* dry Meaſure, It is a Weight of Cheeſe or Wool, containing two hundred fifty ſix Pounds of *Averdupois*; a Weigh of Barley or Malt, is ſix Quarters or forty eight Buſhels; a Weigh of Cheeſe in *Eſſex* is 300 Pounds; and 60 Bunches is a Weigh of Glaſs.

WHARLEY *of Flowers*, a Term uſed by Botaniſts to ſignify the Flowers that are ſet at diſtances about the main Stalk or Spike.

WHEAT, in Latin *Triticum*, a Plant that ſhoots out ſeveral ſtrait Stalks about five Foot high, yellow on the inſide, and knotty at ſome certain diſtances; the Stems bear Ears at the top, in which are contain'd oblong Seed or Grain, roundiſh on one ſide and furrow'd on the other: They are yellow on the outſide, white within, and proper to make Bread of.

It's good to ſow Wheat in Ground that is of a moiſt Nature, and always after the falling of a little Rain, for it is not ſubject to rot; but if it has not that fault, it falls under another Inconvenience that is of no leſs prejudice, and that is to become Tares: This change of Nature does not happen but when the Years are exceeding wet. Mr. *Chomel* ſays he had ſeen, by experience, Tare taken and ſown, and if the ſucceeding Year proved extreamly dry, it was changed into fine and good Wheat.

There is not any Grain in *Europe* more univerſally uſeful and neceſſary than *Wheat*, of which, according to our *Engliſh* Authors, there are ſeveral ſorts, as *Whole-Straw Wheat*, *Red-Straw Wheat*, *Rivet-Wheat*, *White and Red*, *Great and Small*, *Turkey-Wheat*, *Parkey-Wheat*, *Grey-Wheat*, *Flaxen-Wheat*, call'd in ſome Places *Lammas-Wheat*, *Chiltern*, *Ograve Wheat*, *Saracens-Wheat*, and many more Names.

Some of theſe Wheats are more agreeable and thrive better on ſome ſorts of Lands than others; ſo that it conduces much to the Huſbandman's Advantage rightly to know the natural Temper of his Land, what Species of Grain, and particular ſort of ſuch Grain beſt agrees with the nature of it.

The white *Egg-ſhell-Wheat* is reckon'd beſt for light Lands, and to ſow with Rye for Meſlin, becauſe it is earlieſt ripe of any, and ſhould be forwardeſt ſown: It's much ſown in *Eſſex* upon their Haſeley Brick Earth, or Loames, as the *Red-Wheat* and the *Pole-Rivet* or *Bearded-Wheat* is there and in *Hertfordſhire* upon ſtiff yellow Clays. They have a ſort of *Wheat* in *Oxfordſhire* they call a *Long Cone Wheat*, which they reckon beſt for rank Clays, and its Straw not being hollow makes it not ſubject to lodge, or to be mildew'd, and is not ſo liable to be eaten by the Birds; only the Flower of it is ſomewhat coarſer: Their white and red-ear'd *Wheat* has a white Grain and a red Grain, and is a very good ſort of Wheat for Clays, it bears a very good Crop, and ſeldom Smuts. They reckon in *Staffordſhire* the *Lammas* or *Bearded Wheat* the beſt for cold Lands or ſtiff Clays: There is a Wheat in *Berkſhire* call'd *Pendulum-Wheat*, from the hanging of its Ear, much like the *Cone-Wheat*.

Wheat is commonly ſown after a Summer's Fallow, tho' in *Berkſhire* they ſow it upon a Lay, harrowing it in as they do Oats, and ſay, that it prevents its being full of Weeds: Sometimes in *Hertfordſhire* they ſow it upon an Etch Crop, after Barley, plowing of the Barley Stubble in as ſoon as the Corn is off the Land; but this is ſeldom done, and only on Land that is very rich: It's beſt ſowing of it about the beginning of *September*, if you have any Rain; if not, 'tis better to ſtay till you have; for it will not come up

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till Wet comes, let it be never ſo long firſt, except the Land is very moiſt juſt before ſowing. *Wheat* has been known to grow Muſty and be ſpoil'd, ſo as never to come up at all, that has lain long in the Ground before Rain came; and if your Land be any thing dry, it will do well enough if ſown in *November*; all the hazard of late Sowing is a wet Winter and wet Land.

They commonly ſow two Buſhels of Wheat upon an Acre, but if new broke up Ground, two Buſhels and a Peck: If the Soil be deep, ſow it under a Furrow; but if it is fleet, with a broad Caſt, which ſome do with a ſingle Caſt, and ſome with a double Bout, that is, to ſow it twice in a place, harrowing once between; after which they harrow it ſo many times in a place as is neceſſary to cover the Seed well.

Wheat is ſown in various ſorts of Lands, ſometimes inclos'd, and ſometimes in open or champion Grounds, and that within Incloſures or in any Lands under the Winds, it is ſubject to Mildew, is the general Opinion among the Huſbandmen; and the only Inconvenience Incloſures are ſubject to, ſays Mr. *Hartlip*, is Mildew, tho' it is not certain that Incloſures are the Cauſe, ſince it is found and obſerv'd, that Wheat in the Field-Countries is alſo ſubject to Mildews, tho' not ſo much; the Land being generally not ſo rich, nor ſo moiſt as Incloſures, which in Summer time emit a greater quantity of that moiſt Spirit, than the dry, hungry and open Field Land does, which being coagulated in the Air, falls in the form of Dew upon the Wheat, whether high or low, inclos'd or open.

Mr. *Chomel*, ſpeaking of Mildew or Blaſt, under the Article *Wheat*, ſays, it is more to be fear'd than Tares, becauſe theſe, if you eat 'em not yourſelf, will partly ſerve to feed Poultry with; but the other is a kind of Coal into which the Corn is turn'd, which not only deprives us of plenty of Corn, but alſo makes it exceeding black; and if it be eaten at all, Care muſt be taken to waſh it well before it be carry'd into the Mill.

The Time, continues he, to which *Wheat* is ſubject to Mildew, is about the end of *May*, and till it be almoſt ripe: This Mildew is nothing elſe but a groſs Matter which riſes from the Earth, and mounting into the Air, is turn'd into Exhalations, which commonly cauſes the Diſaſters we ſuffer in the Summer Seaſon, when the Air is calm, and during which many Vapours ariſe, accompany'd with Exhalations, which produce the Blaſt we ſpeak of in the following manner.

Theſe Exhalations and Vapours being therefore in the Air, and agitated as much as is neceſſary, to make 'em mount high enough, Experience has hitherto made it appear, that theſe Effects of Nature ſeparate in ſuch a manner from one another, that the Vapours, which conſiſt only of ſubtil Parts, always very eaſily diſengage themſelves; whereas the Exhalations containing Matter in them, which encumber them more, and conſequently hinder them to mount ſo high, never hover but in that Region of the Air which is neareſt the Earth; from whence it follows, that if the Air grows a little Cold in the Night time, the Exhalations being of that Nature, that they cannot ſubſiſt in the Motion, but on the contrary tend always to reſt, they are wont to diſſolve upon one another, and by that means to form a Miſt or Fog, which very often coming to change into an unctuous Liquor, it falls upon the Corn, which is ſoon burnt by the Heat of the Sun; which heats this Liquid in ſuch a manner that it may be ſaid to Parch or Roaſt all the Grain it meets with. And this cauſes all the deſolation which befals the Huſbandman; the whole Diſaſter being produced thus, ſo long as the Vapours are ſtill ſufficiently agitated, ſo as to remain in their own Form.

If your Wheat or Rye be Rank, you will do well to Feed it, with Sheep in *January* or *February*; only you muſt obſerve not to feed Rye after the firſt, nor *Wheat* after the middle of *March*.

If the Month of *May* proves dry, the *Wheat* will get above the Weeds, if not, weed it about the latter end of *May* at fartheſt, cut out the Thiſtles with a Hook, but as for Tares, *May*-weeds, Docks, *&c.* pull them up by hand.

Wheat is ripe when the Straw is turn'd yellow, that it hangs its Ear, that no Greenneſs appears in the middle of it, and that when you bite the Grain you find it hard. Its common produce is twenty or thirty Buſhels upon an Acre.

If *Wheat* is weedy, it muſt lie upon the Gravel, and be order'd as they order *Rye*, which ſee. But in *Oxfordſhire*, and ſeveral other Counties, they bind up their *Wheat* in Sheaves, tho' it is full of Weeds, and ſet three Sheaves againſt three Sheaves, and cover the Top, by opening of two Sheaves, with which they cover the ſix under ones, hanging of the Ears downwards, and ſo they let their *Wheat* ſtand three Weeks or a Month in the Field, before they carry it in; for no wet can hurt it, nor is Corn ſubject to grow.

As *Wheat* is the moſt general Grain uſed by us for Bread, ſo it is not unfit for moſt of the Uſes the other Grains are fit for: As for Beer, a proportion of it being added to the Malt, helps much the keeping of it: If a little Wheat Bran is boil'd in our ordinary Beer, it will cauſe it to Mantle or Flower in the Cup when it is pour'd out, which ſhews with what a rich Spirit *Wheat* is endow'd, that ſo much remains in the Bran. If *Wheat* be Malted, and a ſmall quantity added to other Malt, it will add much to the Strength of the Beer: But it is ſomething more fulſom, being reputed a principal Ingredient in the making of Mum. Starch is alſo made of muſty, unwholſome *Wheat*, and the Bran thereof, than which there are few things whiter.

Wheat being the moſt tender and apteſt to take Hurt of any Corn, if you lay it up to keep, it muſt be above a Foot thick on the Floor, and obſerve that the Corn intended to be kept muſt be had in dry, and that no *Wheat* that is thraſh'd before *March* is fit to keep long: In moiſt Weather, if it be not kept in the Straw or Chaff you muſt take care to turn it once in four or five Days.

Beſides ſome things which have been ſaid concerning the multiplication of *Corn*, under that Head, which the Reader may conſult, Monſieur *Chomel* gives one here for the multiplying of *Wheat*, for which end take a Pound of *Sal Vegetal*, which is artfully made up of the Flowers of Sulphur, Salt-Petre, and Nitre, (it may be had at the Druggiſts) boil it in ſix Pints of Water, with two Pounds of good new *Wheat*, till the *Wheat* begins to burſt, then paſs this Compoſition thro' fine Linnen, and ſqueeze all the Moiſture from the boil'd *Wheat*: Infuſe into this Liquor as much good *Wheat* as you can, for the ſpace of four and twenty Hours, when the Ground is well prepar'd ſow therein this infuſed *Wheat*; and having dry'd the groſs Subſtance of the Compoſition, pulverize and throw it upon the Ground,

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and you will find by Experience that the Seed thus ſown will produce twenty times as much as common Corn. It's true, this muſt not be done twice together in the ſame Ground, for it will waſte the Fat thereof in ſuch a manner, that it will not bear unleſs it be well dunged.

Wheat being chewed and apply'd to the Biting of Dogs, by its attractive force, hinders the progreſs of the Venom, being apply'd to the Nerves that happen to be cut, it ſerves to conſolidate them, as well as other Wounds. If you boil it in good Vinegar and apply it to the Nipples, it will allay their Swellings: The Leven is good and very attractive, and with *Cantharides* made uſe of in Veſſicatories.

Galen ſays, that *Wheat* apply'd as a Medicine, is hot in the firſt degree; and yet there is no manifeſt Appearance of its being Deſiccative, and Cooling, ſeeing it contains what is Opilative and Viſcous.

Starch made of *Wheat* is Colder, and more Deſiccative than Wheat it ſelf; Plaiſters made of the Bread, are more diſſolving than thoſe made of Wheat itſelf, eſpecially if the Bread be ſalted and leaven'd.

Leaven draws and diſſolves the Humors which are at the bottom of the offended Part. He writes elſewhere, That *Wheat* being eaten is hard of Digeſtion, that it breeds Wind, cauſes Pains in the Stomach, and fills the Head with Fumes and Vapours. But *Wheat*, according to *Schroder*, heats moderately, ſoftens, ripens and diſcuſſes. The inward uſe of it is for Nouriſhment, which it yields plentifully, but it thickens and obſtructs.

Wheat-Flower is uſed externally, either in Cataplaſms, to ſoften the Tumors, and allay the Inflamations and Defluxions of the Eyes; or it is apply'd dry to allay the fury of St. *Anthony's Fire*, and the Pains of the Gout.

Wheat-Flower alone being reduc'd into a Pap, is, next to the Mother's Milk, the moſt natural Nouriſhment for Children, and being made into Bread the beſt Food for Men.

The Bran of *Wheat* mix'd with Vinegar and apply'd to the Leproſy cures it; and alſo allays all Inflamations. Its Leaven, with a little Salt, ripens Impoſtumes and Felons. Starch boil'd into a Pap allays the Belly-Ach and ſtops the Bloody-Flux. Three Spoonfuls of Glue made of Wheat-Flower, half boil'd and ſwallow'd warm, ſtops the Spitting of Blood. See *Smuttineſs of Corn.*

WHEAT-EAR, a little Bird breeding chiefly in *Hampſhire* and the adjacent Parts, ſo fat and delicious as to be reckon'd nothing inferior to an *Ortolan*.

WHEAT (*Indian*) a Plant of which there are ſeveral ſorts, which differ no otherwiſe than in the Colour of the Ear, of which ſome are Yellow, others Black, and ſome of a dark White Colour: It has a Stem like a Reed, full of Pith: The Fruit is an Ear in the form of a Grape, of a Span long, having its Grains cloſe together on all ſides, ſmooth and round like Peaſe, rang'd in a ſtrait Line. It grows in the *Weſt-Indies* in a few Days, and becomes ripe in four Months after.

The Flower is white and makes very fine Bread, but more groſs and viſcous than that of *Wheat*: Thus it is more Opilative; the Peaſants make a Pap of it with Butter and Cheeſe, which is agreeable enough, tho' heavy in the Stomach: The Flower is excellent for ripening Plaiſters: The Juice of the green Leaves is good for Inflamations and Ereſypelas.

WHEEL-BARROW, an Implement, the uſe of which in Gardens, is to carry away Stones and the Rakings of the Alleys, into ſuch places as are appointed to receive 'em; they do, in like manner, carry Earth and Mould in them, to improve the lean and barren places of the Garden.

WHELPS: See *Bitch.*

WHEY, the moſt ſerous part of Milk, to which many Medicinal Vertues are aſcrib'd, and the ſame is uſed various ways: Some ſubſtitute it inſtead of common Water, to make Decoctions for Glyſters, in order to allay the Heat and Drineſs of the Bowels: It's admirable for all ſorts of Inflamations, and uſefully apply'd to Contuſions and Bruiſes: It qualifies the Heat of bilious and melancholick Humours, mollifies and makes 'em flexible, in order to be evacuated by opening the Body. It's proper in Obſtructions of the Spleen, Veins, and Inteſtines, Heat of the Liver, Scurf, Itch, Tetters, St. *Anthony's* Fire, and whatever proceeds from a hot Intemperature of Body. It's good for the Gravel, Diſtempers of the Kidneys, Gonorrhea, and being either injected or taken in at the Mouth, allays their Pains; but there is a way of giving, taking, and preparing it; it's very dangerous to put it into a Body that is very Hot, for it will grow Green and Corrupt; and therefore it is neceſſary it ſhould be clarify'd for ſuch People, that it may continue the ſhorter in the Parts thro' which it Paſſes: But its not the ſame thing in reference to thoſe who have diſpoſitions to be inflam'd, whom Drought conſumes, and who are ſubjected to Wakefulneſs, and cruel Inquietudes; its beſt they ſhould take it unclarify'd: It's only ſufficient that it be Sweet, Cool, and Strain'd thro' a four-folded Napkin; or Strain it thro' ſomething elſe, after the Milk has Curdled: As there are ſeveral *Perſons* whoſe Stomach cannot bear the Coolneſs of it very well, you ſhould melt a little Sugar in it; and after it is taken 'tis better to uſe ſome gentle Exerciſe than to Sleep.

Whey is deterſive, laxative, and very proper to appeaſe the Pains of the Hypocondrias and Scurvy. It is eaſily ſeparated from its cheeſy Part with a Lemon.

To prepare a Medicine of *Whey*, Take Fumitory freſh gather'd, Spoonwort and Creſſes, an handful of each, put the whole to infuſe in a ſufficient quantity of Whey, for one Night, in a warm place, ſtrain it in the Morning, and let a Glaſs of it be drank.

WHIGG: See *Buttermilk.*

WHITE-METHEGLIN: See *Metheglin.*

WHITE-THORN: See *Thorn.*

WHITE-DRINK, a Liquor known now in moſt Families; for the right preparing of which, take two Ounces of the Powder of Hartſhorn, and three Pound of Spring-Water; boil it to the Conſumption of half, with a Cruſt of Bread in it, and a Piece of Cinnamon; then Strain and Sweeten it with fine Loaf Sugar: Some indeed order it with Spirit of Lemons, inſtead of Sugar, but it is more conſtantly made the other way, and beſt approv'd of: It's greatly agreeable in the Small-Pox and Meaſles, in the like Circumſtance, and is reckon'd not only to Correct the Sharpneſs of Humours in the Stomach and Bowels, but to extend further, and even to Sweeten them in the remoteſt Parts. It is become the Common Drink, in all Acute Diſeaſes, attended with, or

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Inclining to a Looſneſs: The *Red-Drink* is the ſame with the White, only tinged with Cochineal.

WHITE-HONEY-CHARGE, an excellent *Medicine* for the following Diſtempers in *Horſes*, viz. *Pains*, *Ulcers*, *Warts*, *Rat-Tails*, *Mules*, *Scratches*, and *Halter-caſt*; and therefore the way of preparing thereof is neceſſary to be known.

Take eighteen large Lily-Roots, chop 'em and boil them, at leaſt with two Gallons of Beer, or for want thereof Barley-Water, or Whey, which is rather better than Beer: When the Roots begin to grow ſoft, and cleave under your Fingers, add the Leaves of Mallows, Marſh-Mallows, freed from their Stalks, of each two handfuls, or for want of the latter a double quantity of the former: Continue boiling till the Roots and Herbs be reduced to a Maſh, pouring in Beer or Wine, from time to time, to ſupply the room of that which is evaporated; when the whole is thoroughly boil'd, ſtrain the Maſh thro' a Hair-Sieve turn'd upſide down, as the Pulp of Caſſia is uſually extracted, and throwing away the groſs Subſtance, boil the ſtraining for ſome time with a Pound of Tallow, and a little quantity of Butter, and ſtir the Stuff all the while; then remove the Veſſel from the Fire, and as ſoon as you perceive the boiling is perfectly ceaſed, add Honey and common Turpentine, of each one Pound, and incorporate them thoroughly with the reſt of the Ingredients, thickning the whole Mixture with a ſufficient quantity of Wheat-Flower, when it begins to grow lukewarm, and make a Charge. Monſ. *Solleyſel* thinks the Remedy would be more effectual, if you boiled away almoſt all the Mixture before it be ſtrain'd, and that ſo there might be no occaſion of thickning it with the Flower: The ſtraining of the Maſh is a Circumſtance that ought not to be lightly omitted, for without that the Remedy would not be ſo grateful to the Eye, nor ſo effectual.

This Medicine will keep two Months in a dry place, if there be but little Beer left at the end of the boiling: It retains its Vertues beſt when it is well covered; and tho' the upper part of it appear Mouldy, yet it may be very good at the Bottom: If it appears too thick, you may add ſome Beer when you have occaſion to uſe it, and if too thin you may thicken it with a little Flower.

If you have occaſion to prepare this Remedy when Lily-Roots are out of Seaſon, you may, in their ſtead, add about a Pound and a quarter of Powder of Linſeed, which will, in ſome meaſure, ſupply the defect of the other.

The Deſign of this Charge, ſays the Author of the *Farriers Diſpenſatory*, is to bring down the Swellings and Gourdineſs of the Legs, but eſpecially to ſoften thoſe horny Excreſcences, that go under the Denominations above ſpecify'd; but it can never be ſo ſafely apply'd as when there may be a drain of Moiſture from the Part; that is, when thoſe hard Excreſcences are ſo diſpoſed as to run a little, which is greatly helped by the Turpentine, as it draws and opens the Veſſels; but if theſe be obdurate and continue hard, it would be better to ſcarify them with a Fleam, otherwiſe the Turpentine would be apt to draw a greater Swelling into the Part, than can well be evaporated by Tranſpiration: It is very good to charge a Horſes Leg with it, that has been caſt in his Halter, or gall'd with a Shackle, or has receiv'd a Wound on his Leg or Paſterns, for it will both mollify, cleanſe, draw, and heal. He goes on and ſays, That it is alſo very proper for the Pains and watry Sores, as it will powerfully draw out the Water; but that if theſe do not dry up in a ſhort time, it will be convenient to mix with it Powder of blue Vitriol, Verdigreaſe, green Copperas, or which is alſo very good, Egyptiacum; and thoſe drying and cleanſing Things are always the more effectual, when they are join'd to thoſe that are emollient and ſoftning, for when ſuch things are apply'd in Powder by themſelves, tho' they ſeldom fail to dry up the Humidity, yet they leave ſuch a Hardneſs and Cruſtineſs that the Part is very apt to Chap and break out into freſh Sores and Ulcers, as often as there is a very great acidity and ſharpneſs in the Juices: But all this may be prevented by mixing them with ſuch Charges as this, or with ſome emollient Cataplaſm; for at the ſame time the Verdigreaſe or Vitriols keep down the growth of proud fungous Fleſh, the other Ingredients maintain a ſoftneſs in the Part, with a perfect diſpoſition to heal and unite.

Farriers uſe another Remedy, call'd the *White-Plaiſter*, which is thus prepar'd: Boil half a Pound of Honey, a Litron of fine Wheat-Flower, and a Pint of Milk, ſtirring them gently over a little Fire till they begin to incorporate and grow thick; then adding four Ounces of common Turpentine, and two Ounces of Oil of Olive, continue boiling and ſtirring it for ſome time, and apply it as you do the *Honey-Charge*.

If the Legs ſwell and grow hard, take half a Pound of crude Quickſilver, and four Ounces of Powder of Brimſtone, put them into a Mortar and incorporate them with the Peſtle, till the Mercury be quench'd, then adding a Pound of Tallow, mix and make an Ointment.

In the Application of this Remedy, ſhave away the Hair as cloſe as you can, and afterwards rub the Part with a Surſingle till it grows hot, yet without making it raw; then apply the Ointment, holding a red-hot Iron near the Part, to make it penetrate the deeper, wrap it about with a Hogs-Bladder, and lay a Cover on that, binding on the Dreſſing with a piece of Liſt, which is leſs apt than a Cord to leave a Mark or Impreſſion. Renew the Application eight and forty Hours after, as before, only you muſt not rub the Part with a Surſingle, and continue it after the ſame manner. You may alſo deſtroy all ſorts of Vermin, by rubbing the Part where they are engender'd with this Ointment. And we may, by the bye, obſerve, That the ſame may be ſucceſsfully uſed for the *anointing* of *Bedſteads* that are apt to breed *Bugs*; and even to procure *Salivation*.

WHITENING; a Term uſed in reſpect to Linnen Cloth, ſignifying to make it White, which is the laſt thing done in that Part of Houſewifry, as *Bucking* is to make it ſomething White, by waſhing it with Ley made of *Gorſt-Aſhes*.

WHITE-POT; a ſort of Food, prepar'd after different ways.

1. Take two Quarts of Cream, or New-Milk, into which put half an Ounce of Mace, a Piece of Cinnamon, and half a Nutmeg ſlic'd; Chop off the Cruſt from a penny white Loaf, and lay the ſlices in the Bottom of the Diſh, which cover with Marrow, and put the Yolks of a dozen Eggs to the Cream, or Milk, well beaten with Roſe-Water, and Sweeten it with Sugar; then take out the Spices, fill up a broad Baſon, wherein the Bread and Marrow is laid, Bake it, but not in too hot

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hot an Oven, and when it is enough, ſcrape white Sugar over it.

2. Another way is to make a Manchet, cut like Lozenges, and ſcalded in ſome Cream, to which put beaten Spice, Eggs, Sugar, and a little Salt; then put in Raiſins and Dates ſton'd, and ſome Marrow, but do not Bake it too much for fear it Wheys, then ſtrew on ſome fine Sugar, and ſerve it up.

3. Some take Mornings-Milk, and ſoak therein ſome ſlices of white Bread, and put in a little Flower, with the Yolks of Eggs beaten very ſmall; bruiſe the Bread, ſo that it may be all mix'd with the Milk, Eggs and Flower; make it of about the thickneſs of a Pankake Batter; then fill a deep earthen Pan with it, and lay ſome pieces of Butter on the Top; tie a brown Paper about the Head thereof; and put it into your Oven; when it is bak'd, there will be a hard Cruſt on the Top of it: They may be made with Flower, and with Rice, or without either; only with Bread.

WHITES; a Term in Phyſick, and given to the Purgations of Women, and when they come away from them not as they ſhould do, but have the Colour which is natural to the Menſes changed into White.

To ſtop the Whites, take what quantity you have a mind of Nutmegs, the white of a new laid Egg, four Spoonfuls of Plantain-Water, as much Roſe-Water, and a little Sugar; put what quantity you think fit of Nutmegs into the Middle of a brown Loaf, and bake it in an Oven, and when it is enough take it out, and the Nutmegs out of it; beat the Plantain-Water, Roſe-Water, the Sugar and the white of the Egg well together, and ſcrape half an Nutmeg upon it, mix the whole together, and let the Patient take ſome of it every Morning faſting, for ſix or ſeven Days together.

Clary pounded with ſome Butter, is very good for the Whites; they rub the Navel with it, and it produces a very good Effect: They likewiſe uſe Coral, which by its vertue ſwallows up the acid Flux of the Menſes and the Emrods.

WHITE-WAX. See *Wax*.

WHITING, a Fiſh of a delicate Taſte, and ſo well known that it needs no deſcription; as for the dreſſing of 'em it may be done in a *Caſſerole*, after the ſame manner as may other ſorts of Fiſh: You may alſo fry and ſerve 'em up with Orange-Juice and white-Pepper; to which end they muſt be ſlit on the Back, and ſtrew'd with Pepper and Salt; they muſt alſo be ſteep'd in Vinegar, Flower'd and dipt in a thin Paſte or Batter, before they are put into a Frying-Pan: otherwiſe, Whitings may be farc'd, as it appears in the Article of *Mirotons* for *Fiſh-Days*, which may be conſulted; and their Fillets may not only be ſerv'd up in a Sallet, but alſo in ſeveral ſorts of Ragoes, and even in a ſtanding Pie, in a Tourte or Pan-Pie, and in a Pottage; for which ſee the reſpective Articles whereto they belong.

WHITLOE, a preternatural and very troubleſome Swelling towards the Fingers ends; to cure which, take Snail-Shells, and beat the pulpy Part of them very well, with a convenient quantity of fine chopt Parſley, which is to be apply'd warm to the affected Part, and ſhifted two or three times a Day.

This is a choice Medicine, and the following one is likewiſe a try'd Medicine: Take Houſe Snails and beat them, Shells and all, in a ſtone or wooden Mortar; ſo long till they be reduced to the Conſiſtence of a Cataplaſm; which apply ſomewhat warm to the Place affected, and keep it on for ſixteen or four and twenty Hours; renewing it then, if need requires.

Another excellent Remedy for Whitloes on the Finger, is to take a reddiſh, or at leaſt blackiſh Snail, of that ſort that has no Houſe or Shell, and having beaten it in a Mortar, that is not metalline, to the conſiſtence of a Poultis, apply it to the Part affected, renewing it, if need be, once or twice, after it has been kept on for ſome Hours.

WHOOP, or *Whoopoe*, the Shepherd's Tone or Cry, to call his Sheep together; to bring 'em to the Fold or Cote.

WIG, or *Simnel*, a kind of Cake; in order to the making of which, put half a Litron or ſomewhat more than half a Pint of Wheat-Flower, upon a Table, make a little Hole in the middle of it, and put into it half a Glaſs-full of Beer-Yeaſt, and adding thereto ſome warm Water, work the whole together, reducing it into a ſoftiſh Paſte, that it may ſerve for Leven; and therefore you muſt work and turn it into the form of a ſmall Loaf, which afterwards you muſt put into an hot place, that it may puff up and readily ſwell: And if it be in Summer time, it will do effectually in half a quarter of an Hour.

In the mean time put a Quartern of Wheat-Flower upon a Table, and making a Hole in the middle of it, put in a Pound of *unſalted Butter*, which you may firſt work and ſoften, if it be too hard, adding thereto an Ounce, or ſomewhat more, of fine Salt, mix theſe Ingredients together, and ſome cold Water to 'em to knead this Paſte; when it is half kneaded put in your Leven, and when you have thoroughly kneaded the Paſte, cut it into pieces and mould it with your Hand into the form of ſmall Loaves, and then extend 'em into Wigs. When that is done, you muſt put ſome Water into a Kettle, or Confectioner's Pan upon the Fire, and when near ready to boil throw in your Wigs, and leaving them there for ſome time, ſtir 'em a little in the Water; then take a Skimmer, with which take up a little of the Water and water 'em therewith, leaving them to continue in their Water till they ſtiffen; then take 'em out with a Skimmer, and put 'em to drain and grow cold upon a Rack, and after that into an Oven, where they will be bak'd enough in a quarter of an Hour; but the Oven muſt be heated thoroughly, in the ſame manner as if you were to bake large Pies: If they do not aſſume Colour enough in the baking, you muſt make a little clear Fire towards the latter end, at one of the ſides of the Oven, which will effect it.

Some put no Butter into their Wigs, but content themſelves with Salt and Water, and prefer theſe before the others.

Thoſe who make 'em of Eggs, prepare 'em in the ſame manner as they do thoſe made with Butter; and to a Quartern of Flower put in fifteen Eggs, and only half a Pound of Butter; the Paſte alſo muſt be well work'd, and ſofter than that for other Wigs: You are alſo to obſerve that the Oven muſt not be heated ſo much for baking Wigs made of Eggs, as thoſe made only of Salt and Water, or of Butter.

WIDENING, a Term in Gardening, and made uſe of when a Tree is too cloſe, which they open or widen in the middle; or when a Tree is too open or wide, which they cloſe: Thus they ſay, that ſuch and ſuch Pear-Trees grow too wide, and Care muſt be taken to cloſe them; and that ſuch and

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and ſuch are too cloſe and they muſt be open'd and widen'd.

WILD-BOAR, a *Wild-Hog*, that is generally of a Black colour, or ſome other inclining to it, he has a furious Eye, and large, ſharp and cutting Tuſhes: He is call'd a *Pig* of the Sounder the firſt, a *Hog* the ſecond, and a *Hog-Steer* the third Year of his Age; but when he comes to the fourth Year he is call'd a *Hog*, and leaves the Sounder: He is alſo call'd *Singlet* or *Sangler*; this Animal is always Pigg'd with as many Teeth, as he ſhall ever have after, which will only increaſe in Bigneſs, but not in Number; amongſt which he has four, which are call'd Tuſhes or Tuſks, whereof the two Biggeſt do not hurt when he ſtrikes, but ſerve only to whet the other two loweſt, with which they frequently Kill: When they fight againſt one another, and ſee a Wolf coming, they lay aſide their Quarrel, and join together to defend themſelves; they go in Herds, and ſuffer no other Animal, that is not of their kind, to Herd with them.

They Feed upon all kind of Corn and Fruit which they can come at, alſo upon Roots, and in *April* and *May*, upon the Buds of Plum-Trees and Cheſnut-Trees, and all other ſweet Buds they can find, and are never Meaſled as our tame Swine: Their Seaſon begins in the midſt of *September*, and ends about the beginning of *December*, when they go a Brimming.

Thoſe Parts of this Animal which are uſed in Phyſick, are his Greaſe or Fat, his Teſticles, his Gall, Ordure and Urine.

His Greaſe is very ſingular to allay Pains in in the Side, and to mollify the Matter: Some hold that if it be drank in ſome Wine or Vinegar, it will ſtop the Spitting of Blood; and that if it be mix'd with Oil of Roſes, it's a good Remedy for Diſlocations.

The Teſticles are good to invigorate the Body, and to help the work of Generation.

The Gall is uſed for the cure of the Evil, and for the Stone or Gravel.

The Dung being dry'd and drank in a proper Liquor, or apply'd outwardly, will ſtop the Spitting of Blood.

The Urine of the *Wild-Boar* has ſeveral Vertues: You muſt take his Bladder, in which ſome ſtore of Urine remains, and with this Urine mix a ſmall Matter of Oil; then hang up the Bladder, ſo as to receive the Smoak of the Chimney, and eave it till the Urine thickens and is come to the conſiſtence of Honey; and then keep it carefully in its Bladder, and therewith rub the Navels and Noſes of young Children, that are troubled with Worms: This has been found to be attended with much Succeſs ſeveral times; the Urine thus prepar'd, will break the Stone in the Bladder, particularly if you Drink a little of it.

The Fleſh of a *Wild-Boar* is better than that of a *Deer*; and we may appeal to the magnificent Feaſts of the *Romans*, who ſo much valued this Fleſh, that *Wild-Boars* were ſerv'd in whole to their Tables; the great Men of our Time value it much; eſpecially *Wild-Boars* Head, is reckon'd to be exquiſite and delicious Food, and the young ones are much valued in the Winter Feaſts and Banquets; It's certain that the Fleſh of a *Wild-Boar*, yields much Nouriſhment, and breeds a deal of good Blood; and this is the reaſon that Phyſicians value it ſo much, and eſpecially that of *Wild-Boar* which has been Hunted down.

To Dreſs a *Boars-Head* for an Intermeſs; let it firſt be well ſing'd at a clear Fire, and rubb'd with a piece of Brick to take off the Hair, let it alſo be ſcraped with a Knife and well cleanſed; after you have bon'd it, cut out the two Jaw Bones, and the Snout, ſlit it underneath, in ſuch a manner that it may ſtick to its ſkin on the top, and take away the Brain and Tongue: Then take up ſome Salt with the point of your Knife, and cauſe it to penetrate thro' all the Parts of the Fleſh: Afterwards let the whole Head be ſet together again, and well tied up, wrapping it in a Napkin; in the mean while get a great Kettle almoſt full of Water, hang it over the Fire, and put the Head into it, with all ſorts of fine Herbs, ſome Leaf-Fat out of a *Hogs-Belly*, two Bay Leaves, Coriander and Aniſeed, Cloves and Nutmeg beaten, and ſome Salt, if it has not been ſufficiently corn'd before, add alſo ſome Onio nand Roſemary: When it is half boiled, pour in a Quart of good Wine, and let it continue boiling for the Space of twelve Hours: The Tongue may alſo be boiled in the ſame Liquor: If Time will permit, the Head may be Salted, before it is dreſs'd, and let it lie for a while in its Brine: When it is ready, let it cool in its own Liquor; then having taken it out, let it be neatly put into a Diſh and ſerv'd up to Table Cold, either whole or in ſlices. As for the manner of *Roaſting* a *Wild-Boar*, and a young *Wild-Boar*. See *Roaſtmeats*.

WILD-CHERRY-TREE, a Plant of which there are two ſorts, *viz.* the ſingle Flower'd, and that which they call the Wild-Cherry-Tree, with a double Flower, which is ſo Fair and Large, that the Spring Seaſon produces but a few that are more Conſiderable: It is indeed valued on the Account of its Flower, which is fairer than that of the Cherry-Tree, in that it blows better, is not ſo white nor ſo large; and becauſe it has always a little Verdure in the middle of its Button: This Tree commonly grows in Woods, whither Birds often carrying Cherries, and dropping the Stones, they take Root there: There are thoſe Fruits that are Red and Black; from which, after the Stones and Pulp have been pounded and diſtill'd in a Limbec, they make excellent Brandy: The Tree grows thick with a fair Stock; but the Fruit is not ſo good as the Garden Cherries; the Country People eat them.

You may Plant your Wild-Cherry-Trees in your Nurſery, and three Years after you may tranſplant them for Walks, or the like; when you are about this Work, dig Holes for them three foot Broad, and two foot Deep, and they muſt be nine foot diſtant from one another; put good Earth at the Bottom, let 'em not be above a foot Deep in the Ground, and cover 'em with the like Earth, and if you take care to give a Dreſſing twice or thrice a Year, they will in a ſhort Time become very fine Trees, and yield much Wood, eſpecially if the Earth be Light and Sandy: They make Uſe of the Wood for the making of Harpſecords, and other Muſical Inſtruments, becauſe it is Sonorous; and all ſorts of Cherries may be grafted upon this Tree.

WILD-CAT, a quadruped Animal, and ſort of Vermine, that is very obnoxious and deſtructive: Its the Opinion of experienced Huntſmen, that ſhe makes as good a Cry, and leaves as good a Scent, as any Creature that is hunted; but tho' her *Caſe* be not ſo good as that of a *Martern*, yet it is very warm and Medicinal, for ſeveral Aches and Pains in the Bones and Joints; her Greaſe alſo

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is very good for Sinews that are ſhrunk: This and the *Martern* are not to be ſought on purpoſe, unleſs the Huntſman ſees them where they prey, and can go readily to them; if a Hound chances to croſs them, he will hunt 'em as ſoon as any Chaſe, and they make a noble Cry as long as they ſtand up; but when they can do it no longer, they will take a Tree, and ſo deceive the Hounds; but if the Hounds hold into them, and will not give it over ſo, they will then leap from one Tree to another, and make great ſhift for their Lives, with much Paſtime to the Huntſmen and Company, whoſe Buſineſs and Intereſt it is, becauſe they will kill young Lambs, *&c.* to deſtroy them.

WILD-DUCK. See *Duck*.

WILD-FIRE; a Diſeaſe in *Sheep*, which, tho' Infectious and Pernicious, and reputed Incurable, yet take Chervil and ſtamp it with old Ale, and making a Salve thereof, anoint the Sore therewith, it will kill the Fire and ſet the Sheep ſafe.

WILD-FLAX. See *Toad-Flax*.

WILD-THYME, in Latin *Serpyllum*, a Plant whoſe Stems are ſquare, woody, a little hairy and a Span high; the Leaves are ſmall and like thoſe of Origan, tho' whiter; and they ſmell like Sweet-Marjoram; the Flowers are ſmall, appearing like a Head in form, of a purple Colour; they grow on the extremities of the Stems. This Plant you have in Gardens, it grows likewiſe in mountainous, ſandy, and uncultivated Places, and blooming in *May* continues ſo to the end of the Summer.

Wild-Thyme ſtrongly digeſts and opens; its Decoction in Wine provokes Urine and the Menſes, cleanſes the viſcous Humours of the Kidneys, diſſolves Ventoſities, allays the Pains of the Bowels, cures inward Ruptures, and removes the Obſtructions of the Liver and Spleen: It's good for the Stomach, and therefore it is uſed amongſt Victuals, and in Sauces: The Smell of it alone fortifies the Brain.

Wild-Thyme boil'd in Vinegar and Oil of Roſes, allays the Head-ach, if you rub the Temples therewith and with ſome Honey; it cleanſes the Lungs, and gives Relief in the Falling-Sickneſs: and its Decoction is good for the Swellings and Hardneſs of the Spleen. The Smoke or Perfume of this Plant kills Serpents and other venemous Creatures, and drives away Fleas. An Ounce of the Powder of it, after it has been dry'd, being drank in Water, allays the Gripes and removes the ſuppreſſion of Urine.

WILD-VINE. See *Vine (Wild)*.

WILLOW, in Latin *Salix*; a Plant of which in general they reckon two ſorts, the *White* and the *Black*, the White is of two kinds, the one Yellowiſh and the other Brown; the Black Willow may be planted of Stakes of three Years growth, taken from the Head of an Old Tree before it ſprouts; and let them be ſet at ſix foot, and ten foot Diſtance; the woody ſort of Willow delights in Meads and Ditchſides, rather dry then wet; but the Black and Reddiſh do well in boggy Grounds; let them be planted of Stakes as big as ones Leg, cut as the other, at the length of five or ſix Feet or more, in the Earth, the Hole being made with an Oaken Stake and Beetle, or with an Iron Crow: Sloap the Truncheons at both extreams, and Plant the Biggeſt downwards; ſoak 'em in Water two or three Days, after they have been ſiz'd for Length, and cut off the Twigs before they are planted: Do this in the Month of *February*; cloſe the Mould well to them.

If you Plant for a Wood or Coppice, let 'em be ſet at ſix foot Diſtance or nearer, and take away all Suckers from them, at three Years end: Abate the Head half a foot from the Trunk, *viz.* three or four of the lighteſt Shoots, cut the reſt cloſe, and pare them yearly, that thoſe which are left may enjoy all the Sap, and within two Years hey will be gallant Perches: Arms of four Years growth yield ſubſtantial Sets, to be planted at eight or ten foot Diſtance. Defend them from Cattle for the firſt three Years. A Willow newly planted, and brouz'd upon by an Ox or Cow is utterly loſt.

A Willow Planted and well manag'd, may continue five and twenty Years, with Profit to the induſtrious Planter; ſome have Shot twelve Foo in one Year; after the expiration of the forementioned Time, the Old rotten Dotards may be fell'd and eaſily ſupply'd.

If you have Ground fit for whole Coppices of this Wood, caſt it into double Dikes, making every Foſs three Foot wide, and two and an half deep; leave four Foot of Ground at leaſt for the Earth, becauſe the Moiſture ſhould be below the Roots, that they may rather ſee than feel the Water, and two Tables of Sets on each ſide: Plant the Ridges of the Banks but with one ſingle Table, longer and bigger than the collateral, *viz.* three, four, five, or ſix Foot high, and about two Yards diſtant from each other.

Care muſt be taken to have 'em well weeded for the firſt two Years, till they have vanquiſh'd the Graſs, in the third let them copp'd Traverſe, and not Obliquely, at one foot or ſomewhat more from the Ground, and the Willows will Head to admiration; ſuch as are cut at three foot High are moſt durable.

Willows may likewiſe be grafted betwixt the Bark or Budding, and then they become ſo beautiful as to be fit for ſome kind of delightful Walks: Every Acre at eleven or twelve Years growth, may yield near one hundred Load of Wood: Cut them in the Spring for dreſſing, but in the Fall for Timber or Fuel, which is the Sweeteſt of all our *Engliſh* Fuel, and fitteſt for Ladies Chambers: All thoſe Woods and Twigs ought to be cut in the drieſt Time of the Day.

Moreover, we have the Garden Willow, which produces a ſweet and beautiful Flower, fit to be admitted into Gardens, and may be ſet for Partitions of Squares: It's propagated by Cuttings or Layers, and will grow in any dry Bottom, ſo it be Shelter'd from the South; affording wonderful and early Relief, to the induſtrious Bee.

All the enumerated kinds of Willows, are uſeful for Boxes, ſuch as Apothecaries, and Goldſmiths uſe, for Carts, Sadddletrees, Gunſtocks, half Pikes, Harrows, Shoemakers Laſts, Heels, Clogs for Pattens, Forks, Rakes, eſpecially the Tooths, Pearches, Hop-Poles, Ricing of Kidney-beans, Supporters to Vines, Hurdles, Sieves, Lattices, Kyele-Pins, great Town Tops, Platters, little Caſks and Veſſels, the beſt of any to preſerve Verjuice in; Pales are alſo made of cleft Willow, Dorſers, Fruit Baſkets, Cans, Hives for Bees, Trenchers, Trays, *&c.* better than any Wood.

Again, they uſe Willows for Coal and Bavin, the freſh Boughs yield the moſt Chaſte and Cooling Shade in the hotteſt ſeaſon of the Day, and it is ſo wholſom that Phyſicians preſcribe it to Feveriſh People, and allow the Boughs to be placed about their Beds, as a ſafe and comfortable refuge.

Mr.

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Mr. *Chomel* says, that the Willow cools and dries without sharpness, tho' it be a little astringent; that it staunches Blood, and breaks the Stone; that its Flowers are Cordial, and that the Juice which issues out, after the Bark is cut, in the Time it blossoms, is very good to remove every thing that obstructs and troubles the Sight, because it is absterfive and subtil in its Parts; that lastly, the Bark has the same Vertues, but that it is of so drying a Nature, that it cures and carries off Callosities, Warts, *&c.* if steep'd in Vinegar, and apply'd to 'em after it has been reduced into Ashes.

The Wood of Willow kept dry, will last a long Time, but that found wholly putrify'd, and reduced to a loamy Earth, in the hollow Trunks of superannuated Trees, is of all others, the fittest to be mingled with fine Mould, for raising our choicest Flowers, as Anemonies, Ranunculas's, Auriculas's, *&c.* The learned *Stephanus*, after having enumerated the universal Benefit of the *Salictum* says, *Nullius enim tutior reditus minorisve impendii, aut tempestatis securior.*

WILLY the *Wisp*: See *Ignis Fatuus.*

WIND, Air agitated and transported with some velocity, from one Country to another: Under this Article it will be proper to observe, what has been generally found to be true by Experience concerning the Winds and their Effects, for the Use and Information of Mankind: Winds are much more certain in the more Southernly Regions of the World, than with us, and the effects of them are more certain; for tho' the Wind be exactly in the South-East Point, and that it Rains that Day, yet it may be in the same Place another Day, and yet be fair Weather; also that Wind which brings Rain to one part of the Island, may not to another, the propinguity of the Sea, being to be consider'd, where that Wind brings Rain more frequently, than to another that is more remote.

As to the Quality of Winds, they are different according to their Positions; the *East-Wind* being counted Propitious neither to Man nor Beast: The *North-Winds* are more serene than the other; but when the *Wind* turns from any other Coast to the *South*, or removes from the *South* after it has been long there, it usually brings alteration of Weather: The *South* and *West-Winds* are generally more hot and moist; the *North* and *East* more clear, dry, and cold, and the *Eastern Winds* usually make our fresh Waters much clearer than the West. For *Sowing* the *North* is best, the *South* for *Grafting* and *Inoculating*; this last Wind being also worse for the *Bodies* of *Men*, for it dejects the Appetite, makes 'em more dull and heavy, brings pestilential Diseases, *&c.* And Beasts also are not exempted from these Influences. The *West-Wind* is moist, mild, and calm, and friendly to Vegetables: The *East* dry, more biting and deadly; and if it blows much in the *Spring* injures *Fruits* by breeding *Worms.*

All *Winds* blowing much cleanse the Air, still and quiet Summers being the most unwholsome, and subject to pestilential and epidemical Diseases. If in great *Rains* the *Winds* rise and fall, its an Indication that the Rain will forthwith cease; and if it varies much in a few Hours, and then be constant to one place, it signifies its long continuance there. The *South-Wind* blowing in the beginning of the Winter, and then the *North*, presages a cold Winter; but the *North* blowing first, and then the *South*, is a sign it will be warm and and mild. The blowing of *Winds* from several Coasts, with other concomitant Causes, are the true Prognosticks of *Thunder*; as the blowing of them aloft, with a murmuring or hollow Noise more than below, commonly presages Rain; so does the blowing or compression of the *Wind* downwards, causing Smoke, *&c.* to descend more than usual. Moreover, if the *Winds* blow directly downwards, and cause a Motion in the Water several ways, or force the Dust to arise with the Wind, that is, repercussed by the Earth; or if also they force Hay, Corn, or other things in the Fields, up aloft into the Air, which denotes the Grossiness of the Vapours in the Air, that by the Heat of the Sun does emit such casual Blasts, for they rarely happen but in Summer, and in the Day-time, they do prognostick *Wind*, and sometimes *Rain* to succeed, other Causes concurring, or otherwise extream Heat: But if these *Whirlwinds* are very great they do presage the Approach of a Tempest.

The Author of Nature having ordered nothing in vain, *High-Winds* are undoubtedly wholsome and have their use, tho' they do also prove very pernicious to the *Husbandman* and others, in several respects, as to Building, Fruit-Trees, Hops, Corn, *&c.* as many more, especially in plain open Countries find by woful Experience: To prevent which, as to *Building*, we find by common Experience, that *Trees* are the only and most proper Safeguard; for which the Yew is justly reputed the best, tho' it be long a growing; only it is to be observed, that the Trees should not be planted so near the Building, as that their fall may any way endanger them.

Timber, or *other Trees*, which are also subject to be subverted or broken by high Winds, should have the largeness of their Heads abated, by cutting off their spreading Arms, a Yard or so from the Body; it will prove a good Prevention, especially the *Elm*, which ought often to have its Boughs shred up, or else it will be very subject to be injured by high Winds.

Amongst all the Plants that are propagated, *Hops* receive the most damage from high Winds, which may in some measure be prevented against the *Spring-Wind*, which nips the young Buds, and afterwards blows them from the Poles: A good Pale, or Thorn-Hedge, much advantages them; but when they are at the Tops of the Poles, a tall Row of Trees encompassing the Hop-Garden, is the best Security against boisterous Wind, which is in our Power to give them: Be sure also to let the Poles be firm and deep in the Ground.

As to *Corn*, Winds sometimes prove an Injury to it in the *Ear*, when they are accompanied with great Rains, by lodging of it; the only Remedy is to cut it betimes, and so let it lie along on the Gravel, to kill the Weeds and harden the Grain, which will never grow nor receive Nourishment after the Stalks are broke, or much bow'd down to the Ground: But the greatest Injury is to the Winter-Corn when it is young; the fierce bitter Blasts in the Spring destroying whole Fields; of which nothing is a preventer but Inclosures.

WIND-BROKEN or *Broken-Winded*; an Inconvenience that befals a Horse, when you let him stand long in a Stable without Exercise, by which, gross and thick Humours are drawn into his Body so abundantly, that sticking to the hollow Parts of his Lungs, they stop up his Wind-pipe, that the Wind cannot Pass backwards nor forwards; but it sometimes happens to a Horse,

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when you run him off his Wind, at a time that he is very Fat and Foul, you may know it by his heaving and drawing his Flanks together, and blowing his Noſtrils wide.

To cure this Diſtemper, take the Guts of an Hedgehog, dry and beat them to Powder, of which give the Horſe two or three Spoonfuls, in a Pint of Wine or ſtrong Ale, then mix the reſt with Aniſeed, Liquoriſh, and ſweet Butter; of which make round Balls or Pills, and give him two or three after his Drink; and let him faſt two or three Hours after it.

Others take Wheat Flower, the Powder of Mullet, Aniſeed, Cumminſeed, of each three Drams, make 'em into fine Powder, and then into a Paſte, with Honey and ſweet Butter, of each a like quantity, and put thereto the Yolks of two new laid Eggs; make this Paſte into Balls, and every Morning faſting, give him three or four of them in the Powder of Elicampane, and that of Liquoriſh, of each alike.

Another very good Receipt for Broken-Wind, is to take Boar's or Barrows-Dung, dry'd and beaten to Powder; take a Spoonful of it, with about two or three Thimbles of the Powder of Brimſtone, and put 'em into a Quart of warm Milk, which you are to give the Horſe in the Morning faſting four or five times, reſting a Day between each taking; it will very much help, if not altogether cure him; and if you find that his Drink does not make him ſick, you may give him a larger Proportion, but not exceeding two Spoonfuls.

But the beſt way of all, is to take Mullet-Leaves dry'd and reduced to fine Powder, making them up in Balls with ordinary Honey, of the Bigneſs of a Pidgeon's Egg, and give him three at a time, for fourteen or fifteen Days together, and let him not Drink any cold Water during that time, and let his Exerciſe be moderate, his Hay ſprinkled with Water, and his Oats wetted with good Ale or Beer.

WIND-CHOLICK in Mankind. See *Cholick.*

WIND-CHOLICK; a Diſtemper in *Horſes*, which ſo ſwells their Bellies, as if they were ready to Burſt, the ſame being accompany'd with Toſſing and Tumbling, common to other kinds of Cholick; for which ſome give them a Spoonful of Cumminſeeds, with a few Camomile Flowers in Poſſet-Drink: Others tell us in general; that bleeding in the Flanks, and under the Tongue, with frequent Walking, or ſometimes Trotting them, is a Cure; but that if the Diſtemper continues, you are to inject this Gliſter; take two Ounces of the Droſs of Liver of Antimony in fine Powder, boil them a little, but very briſkly, in five Pints of Beer, and with three or four Ounces of good Oil of Bay, make a Gliſter, to be injected lukewarm, and repeated every two Hours.

But the moſt effectual expeller of Wind, is three or four Ounces of the following *Carminative Oil*, in the ordinary Gliſters: Take Rue, Calamint, Wild-Marjoram, and Penny-Royal, all dry'd in the Shade, of each one handful; Seeds of Cummin, Carrots, Fennel and Bay-Berries, of each an Ounce, Oil Olive, two Pounds, and a Pint of White-Wine: Let the Herbs be pounded and the Seeds bruiſed, and put all together into an earthen glaz'd Pot, covering it with another ſomewhat leſs, and lute it with Clay or Paſte: Give them ſix Hours boiling over a ſlow Fire, and ſtrain out the Oil when it is half cooled, adding four Ounces of the Pulp of Coloquintida; then put the Oil again into the ſame Pot, covering and luting it as before; let it be boil'd ſix or eight Hours with a gentle Fire, and afterwards briſkly for half an Hour. Uncover the Pot when it is half cooled, and preſs out the Oil; which is a cheap and durable Medicine, and more effectual than any other Ingredient in carminative Glyſters. See *Cholick.*

WINDFLOWER. See *Anemone.*

WIND-GALLS, a Diſtemper in *Horſes*, being Bladders full of corrupt Gelly, which being let out is thick, and of the Colour of the Yolk of an Egg: They are ſometimes great, ſometimes ſmall, and grow upon the outſide of the Fetlock-Joints, upon all four Legs, and are ſo painful to the Beaſt, eſpecially in the Summer-Seaſon, when the Weather is hot, and the Ways hard, that they make him not only halt downright, but ſometimes fall. They come, for the moſt part, from extream Labour and Heat, whereby the Humours being diſſolved, flow and reſort to the hollow places about the nether Joints, and there fix, which is the occaſion of this evil Malady.

The general Method of Cure is, To open theſe Galls the length of a Bean, and thruſt out the Gelly, then apply the White of an Egg, with Hurds Plaſterwiſe thereto; or after the Gelly is let out, lay a wet woollen Cloth about it, and with a Taylor's hot preſſing Iron, rub it upon the Cloth till all the Moiſture is dry'd up; then dawb it all over with Pitch, Maſtick and Roſin boil'd together, and lay Hurds upon it; but you muſt ſhave away the Hair, and open the Sorance.

But the more particular Receipts for the Cure of this Evil are theſe following: Take Tachamahaca, Maſtick, Perozin, of each the quantity of a Hazel-Nut, and of Stone-Pitch to the quantity of a Walnut, with a little powder'd Brimſtone, melt all together, then put in as much Turpentine as a Walnut will contain, and ſpreading it on a Plaiſter, lay it to the Place warm; dawb it all over with the ſame Salve, and put Flax upon that; and let it remain thereon till it falls away of itſelf.

Some take Oil of Vinegar, and dipping their Thumbs therein, rub the Sorance with it every Day till the Hair falls off, and that will cauſe the Wind-Galls to break out and bleed; and then they heal and cure them as already directed.

WINDMIL, a Mill turn'd by the Wind for grinding of Corn, &c. See *Mill.*

WINDMIL, another ſort of Mill driven or turn'd by the Wind, contriv'd for the *overflowing* and *watering* of *Land.* Several Mills of this kind have been uſed, ſuch as the Horizontal Windmil, which by a Wheel with Buckets or Scoops fix'd upon Chains, as alſo by a Wheel carrying the Water up in Buckets fix'd thereunto, caſt the ſame forcibly from it by the ſwiftneſs of its Motion. But that is reputed the beſt made with vertical Sails, like the ordinary Windmils, only more in number, but not ſo long, placed on an Axis of a proportionable length to the length of the Vanes, the one end reſting on a hollow moveable piece of Timber, that will move round over the Pump, as there is occaſion to turn the Vanes, the other end reſting on a Semicircle, in which are ſeveral Notches and Stays, ſo that it may be plac'd as you pleaſe, that be the Wind which way it will, by the Motion of that, or the Semicircle, you will have it at the one ſide of the Vanes or the other; Let the Pump, over which one end of the Axes reſts, be placed in the Pit or

Well

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Well, out of which you intend to raiſe the Water, and the Noſe or Mouth of ſuch a height, as you think fit to convey the Water into a Trough; which Pump may be made of what diameter you think convenient, according to the ſtrength of the Wind-Mill, and Height that the Water is raiſed; the Trunk of the Pump may be made round, or if you would have it made large, then a ſquare may ſerve as well; the Bucket muſt be always dipt into the level of the Water, which prevents much trouble and injury to the Work: The Handle of the Pump muſt be extended in Length to the Axis of the Wind-Mill, which muſt be made Crooked, to receive and move the ſame, like unto the Axis of a Cutlers Grind-Stone, or Dutch-Spinning-Wheel, turn'd with the Foot; or the end of the Axis of the Wind-Mill, may reſt on a Cylinder or Box, made movable on the top of the Pump it ſelf, with the Crook'd-neck or end within the Cylinder, ſo that when you turn it any way, ſtill the end of the Axis is perpendicular over the Pump.

A Channel alſo cover'd or open muſt be to convey the Water out of the River into the Pit or Well, wherein the Pump ſtands, and care muſt be had, that the Handle or Rod of the Bucket, be ſo made, that it may, ſwivel-like, turn any way, as you turn your wind Vanes, without twiſting, or otherwiſe injuring the Bucket, which Wind-Mill or Machine, by any reaſonable Gale of Wind, will raiſe a very great quantity of Water, proportionable to its Strength and Weight, with eaſe; being made with a ſmall charge, comparatively, and being not compoſed of very many Parts, it requires the leſs Repair, and is leſs ſubject to Damage by violent Winds.

About twenty Years ago, there was a Wind-Mill erected near the *New-River*, between *London* and *Iſlington*, with *ſix Wings*, being the admirable Contrivance of that ingenious Architect Mr. *Surrocole*, in order to convey Water from the lower Ponds, thro' Pipes under Ground, to a New one made on the top of the Hill, conſiſting of an Acre of Ground, which ſerves Succesfully to ſupply the great Increaſe of New Buildings of *London*, eſpecially to the Weſtward; but a ſudden Guſt of Wind, or rather a Whirlwind, blew it down about twelve Years ago; however it was ſoon reſtor'd: It was on the 20*th* of *November* 1720. blown down again by a terrible high Wind, that then hapned; the Proprietors have not thought fit to put up the Sails again, but erected another Mill near it, both which are drawn by Horſes.

WIND-ROWS, the long Rows of *Graſs*, which after it is Mow'd, they gather up into that Form; from which Wind-Rows, they gather it into little Heaps, wherein it lies the firſt Day to dry, and they are call'd *Graſs-Cocks*.

WIND-SHOCK. See *Infirmities of Trees*.

WINE, a Liquor ſqueez'd or preſſed out of Grapes, and which they ſuffer to ferment, to make it fit for Drink; before this Juice has fermented, it has a ſweet and agreable Taſte, and this is commonly call'd *Muſt*: *Muſt* will not intoxicate like Wine; but, on the contrary, it opens the Body by precipitating downwards.

There are ſeveral ſorts of Wines, and the Differences ariſe from the different ſorts of Grapes, or the different Climates which produce thoſe Grapes, or from their Colours, Smells and Taſtes, or, finally, from the different degrees of Fermentations which the Muſt undergoes. Beſides thoſe Wines which may be call'd Natural, there are thoſe which may be call'd Artificial, either in reſpect to their Compoſition, when they make 'em of Grapes, or when they preſs 'em from ſome other Fruits.

The common Method of making Wine, is this; after the Fruit has been gather'd, when full Ripe, and in dry Weather, put 'em into the Fatt, where they muſt be trod by Men to preſs out the Juice, without breaking the Stones, or where the quantity of Grapes is not large, they may be preſs'd with the Hands, and it will do as well, and ſeems more cleanly: The Liquor thus preſs'd, ſhould ſtand in the Fatt about fifteen Days, with the Huſks and Stalks in it, to ferment, if the Grapes were dry when they were gather'd, otherwiſe not above half that Time, before the Wine is to be drawn off, leaſt it turn Sour, as it will be apt to do, if the Grapes were gather'd wet: Some who are very curious in their Wine, pick off the damag'd Grapes from the Stalks, before they make their Wine, which is ſo rich in its Flavour, that to compare it with the Wine made the Common way, from the ſame Vineyard, it does not appear to be of the ſame Growth.

As Wine is not the common Produce of our own Country, there is no need we ſhould treat of it at large; however this may be obſerved, that as it is our Common Drink, eſpecially among the higher Order of People, the ſtrongeſt Wines ſeem much more agreeable to *Engliſh* Conſtitutions; but where they are too Strong and Neat, they may be diluted with Water: Theſe by their Spirituouſneſs, wonderfully conduce to the Digeſtion of the groſs Food of our Country, eſpecially the great quantities of Fleſh we Eat, and are the more neceſſary, by reaſon we Eat, comparatively with other Nations, but little Herbs: But tho' the thinner Wines are the moſt grateful to the *Stomach*, and leſs diſorder the Head, yet they carry a *Tartar* with them into the Blood, which they leave behind, in the *Mucilaginous* Glands of the Joints, where it occaſions thoſe racking Pains of the *Gout*, and ſometimes by degrees takes away the Uſe of the Limbs, ſo far as to reduce Perſons to be Cripples.

WINE (*Emetick*,) a Liquor whoſe Vertue it is to reſtore loſt Appetite, and is very uſeful for all ſick Horſes, and being mix'd with good purging Remedies, has admirable Succeſs, tho' it never purges when given by it ſelf; it promotes the Operation of Purgatives, and ſometimes very powerfully provokes Urine, when Nature ſtands in need of ſuch Evacuations; and beſides, it is excellent for Glyſters: Take five or ſix Pieces of the fineſt Glaſs of Antimony, beat them ſmall, and infuſe them all Night in a Quart or five half Pints of White-Wine or Claret; next Morning take out the Powder, which will ſerve a whole Year, without loſing its vertue.

You alſo may make Emetick-Wine, by letting it ſtand four and twenty Hours in a Cup of Regulus of Antimony, which will ſerve perpetually; if you take Care after every Infuſion, to ſcour the Cup well, and to waſh away the Dregs or Sediment that do ſtick to it.

WINE-LEES, the Settlement and Dregs of Wine, ſometimes uſed, and that only in outward Applications to *Horſes*, wherein they are often ſerviceable, in the *Greaſe* and other *Swellings* of their *Legs*, proceeding from an Over-Relaxation of the Parts, and this in a twofold Reſpect, *viz.* not only as it abounds with Spirits, but as it has

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ſome ſhare of Sharpneſs from the Tartar, whereby it forces the relax'd Fibres to contract themſelves. See *Tartar*.

WINE-MEASURE, a Meaſure in *England*, ſmaller than thoſe of Ale or Beer; and holds proportion as about four to five, ſo that four Gallons of Beer Meaſure are almoſt five Gallons of Wine Meaſure, and each Gallon of Wine is two hundred thirty one Cubical Inches, eight Pounds, one Ounce, and eleven Drams *Averdupois*, of Rain-Water: Of theſe Gallons a Runlet of Wine holds eighteen; half a Hogshead thirty one Gallons and an half; a Tierce of Wine holds forty two Gallons, a Hogſhead ſixty three Gallons; a Puncheon eighty four Gallons; a Pipe or But holds one hundred twenty ſix Gallons, and a Tun two hundred fifty two Gallons or two thouſand and ſixteen Pints.

A Table of Wine Meaſure.

A Tun of Wine weighing Averdupois 17*C. weight.*
one Pint 1 lb. 0 ½ *Ounces* Troy.

Pints								
8	Gall.							
144	18	Runl.						
252	31½	1	Barrel.					
336	42	2⅓	1⅓	Tierce				
504	63	3½	2	1½	Hogſh.			
672	84	4⅔	2⅔	2	1⅓	Pnuch.		
1008	126	7	4	3	2	1½	Buts	
2016	252	14	8	6	4	3	2	Tuns.

WINTER, one of the four Seaſons of the Year, which begins about the eleventh of *December*, and ends towards the tenth of *March*; tho' it be a Cuſtom, in ſome Countries, to count the Winter from the beginning of *November*, to the end of *January*.

To know whether the Winter will be long, and what Weather it will be; the obſervations which follow, may be of ſome Uſe to a labouring Man, to precaution him againſt the too great Rigor of the Seaſon; and he may be aſſured of it, as a certain preſage, that what Year ſoever produces Plenty of Acorns, the Winter will be always very Severe.

A Shepherd will be careful to obſerve if his Sheep, which have already gone to Ram, ſeek him again, and from thence they will conjecture, the ſucceeding Winter will be very Cold.

Moreover, thoſe who have the care to look after the Cattle, obſerve whether they go in Herds, or if the Swine grub the Earth with their Heads turn'd Northwards, then it is neceſſary that they ſhould be well ſupply'd with Fuel, for the Winter will generally be hard and laſt long.

Some obſerve what Day the four and twentieth of *November* makes, and that ſuch will be the Winter, and as the five and twentieth Day of the ſame Month proves, ſo alſo will the Month of *January* be.

You may remark what ſort of a Winter it will be, by obſerving the laſt Days of the *November* Moon that terminates in *December*, for as tehy prove, ſo will the Winter.

To known what ſort of Summer it will be, the nice Obſervers of the Seaſons ſay, that the three laſt Days of the Moon that begins in *April*, and ends in *May*, are infallible Preſages of the Temper of it.

Gardiners alſo ſhould have regard to the preſages of the Seaſon; and to keep their Feet from Cold, they ſhould, in the beginning of *October*, take the Juice of Rhue, and Nut Oil, put together for ſome Time, and Waſh their Feet therewith once only in the beginning of the Winter.

WINTER-GREEN, or *Wild-Beet*, in Latin *Limonium*, a Plant that has Leaves like thoſe of Beets tho' thinner and longer; they are generally ten in Number, the Stems are ſmall and ſtrait, bearing a red Seed that has ſome what of an aſtringent Taſte, the Root is thick and red, and the Flowers are white and ſmall: It grows in Marſhy Places and Meadows; and Bloſſoms in *July*: The Leaves and Seed of this Plant are deſiccative, and have a conſolidating Vertue; the Seed being boiled in Wine, or pounded and Drank, is good againſt the Bloody Flux, for ſtopping the Menſes, and for thoſe who ſpit Blood: And if apply'd by way of Plaiſter is proper for Inflamations.

WITCH-ELM, otherwiſe call'd *Dutch-Elm*, a Tree that grows uſually faſter than the other *Elm*, under which we have ſaid ſo much in general, that nothing more may be offered under this Head, but that this ſort is very proper for the making of Eſpaliers; and if ſuch are deſigned to be made ſerviceable, the firſt or ſecond Year, it will be requiſite in the firſt Place to make a Frame of Wood, or a Rail, unto which the Trees muſt be faſtned after they are planted, becauſe they muſt be a larger ſize than thoſe that are to grow up leaſurely; they muſt be alſo Prun'd, but ſo as that the ſide Boughs remain to be ſpread out, and faſtned by Withs to the Frame; they muſt be planted Shallow in the Border in a ſtrait Line; the largeſt, which ſhould be about eight or ten foot High, to be at three foot Diſtance from each other, and between all the largeſt ſize throughout, Plant one of the leſſer ſize, that is to be about four or five Foot high, whereby there will be an equal Number of both ſizes planted: The Frame muſt be made Strong, Subſtantial and of a ſufficient Height, and the Poſts fix'd ſtrongly to the Ground: When the Trees are Planted, and faſtned to this Frame, they will grow more uniform and upright, and thick from Top to Bottom, and muſt be kept ſhear'd and water'd on all occaſions.

But Eſpaliers may be made without a Frame of Wood to ſupport it, and then the Tree, at firſt planted, muſt not be the largeſt, not above five or ſix Foot high, and the leſſer four; the firſt muſt be ſet three Foot aſunder, and the other between them as before; the fuller of Boughs they are the better, but they muſt be cut off within an Inch, or two or three of the Stem, and often clipt as they grow, that they may be upright, and appear uniform like a Wall; the Borders alſo muſt be kept clear of Weeds, and carefully Dug every Year, yet not ſo deep as to injure the Roots.

WITHERS, the Juncture of the Shoulder-Bow of a *Horſe*; which uſeful Animal often receives Injuries therein, by being Ridden, *&c.* If a Hurt in the Withers, occaſion'd by the largeneſs of the Saddle-Bans, is not very great, you may rub the Swelling with the whites of ſix Eggs, beat a piece of Allom,

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Allom, almoſt as big as an Egg, for a quarter of an Hour together, till the whole be reduced, to a very thick Scum or Froth, and afterwards cover it with the reſt of the Froth, ſuffering it to dry on the Part, repeating the Application every tenth or twelfth Day, and notwithſtanding the Heat, and Swelling remain, it will be a perfect Cure.

But in caſe of *great Heats*, the Humours are to be diverted by Bleeding at firſt in the Neck, and repeating it after two Days: If a Tumour and Inflamation follows a Contuſion, occaſion'd by the Saddle-Bows, it muſt be anointed thrice a Day, with the *Dukes Ointment*, (which ſee) and the Withers cover'd with a Lambs-Skin, with the woolly ſide next the Part, after you have bathed the Part with Lime-Water, prepared without Sublimate; for the Remedy is very efficacious to allay the Inflamation, and Defenſives in this caſe are of no Uſe: If the Tumour inclines to ſuppurate, the Ointment muſt be waſh'd off with lukewarm *Oxicrate*, mix'd with a Handful of Salt, and the Part muſt be Chafed when dry, gently four times a Day, with an Ointment of half a Pound of Populeum, and of Honey and black Soap, a quarter each, mix'd and diluted with a large Glaſs of the Spirit of Wine; then cover the Sore with a Lambs Skin; but for want of this Ointment, to promote the Suppuration, an equal quantity of the Powder of Cummin and Linſeed, boiled in Cows Milk, with a large quantity of the Powder of Pidgeons Dung will do; and for a ripening Poultis to be apply'd warm, after you have well boiled four Ounces of the Roots of Marſh-Mallows, and a handful of the Leaves of Mallows, and of Brans-Urſin in Water, beat 'em to a Maſh, adding Oil Olive and Butter, two Ounces each, with Flower of Fenugreek-ſeed.

While the outward Cure of a Hurt in the Withers is performing, the Horſe ought to have a Doſe of Cinnabar-Pills, for two Days together, keeping him bridled for two Hours, before and after taking of them; and you muſt be ſure to repeat the ſame courſe after an Interval of two Days.

When there is a *Ripe Swelling* in the *Withers*, one Hole or more is to be made in the lower Part of it, with a red hot Iron, about the bigneſs of your Fingers end, and having preſſed out the Matter, the Holes muſt be dreſs'd with ſoft Tents, beſmear'd with the Dukes Ointment; and put in Tents of Hog's Lard, reaching from one Hole to another: Having taken care of the evacuation of the whole Matter, the Skin at the end of every hollow Place, ſhould be pierced with a red hot Iron, putting in Tents with the Duke's Ointment from one Hole to another, keeping the Sore moiſt, with ſome Ointment to allay the Inflamation; and if there be a large hollow with great Putrefaction, inject the yellow Water: this is better than Inciſion, but in caſe the Bone ſhould be foul, cut off all that is corrupt, even to the very Mane, if there ſhould be occaſion, but do not touch the Nerves that run above it: The Sore, when once diſcover'd to the Bottom, and pierced to the Quick, muſt be cut Sloaping, without High or Swelling Lips, and the corrupt Fleſh carefully ſeparated from the Neck Sinew; ſtrew the Sore, thus freed from its Corruption, with red hot Aſhes till the Blood is ſtopped; waſh it next Day with the Water of a Smith's Forge lukewarm, or with warm Wine, Urine, or the ſecond Water: Let the Stirring of the hot Aſhes be repeated twice or thrice in four and twenty Hours: But if this ſhould happen to be in an Army or any where elſe, where Aſhes are not eaſily comeatable, the Sore, after the Inciſion, may be bathed with Water fully laden with diſſolv'd Spirit of Vitriol, or the *German* green Copperas, binding on Flax dipt in the ſame Water.

If you perceive when, after twelve Hours, you have taken off the Dreſſing, that an Inflamation remains, apply the Flax as before, till it is over; then waſh the Sore with Smith's Forge Water lukewarm, after with the ſecond Water, or Lime-Water, beſmear it with Ox-Gall, covering it ſoftly with Flax; waſh it again, and proceed in this manner till it is healed: Corrupt or bruiſed Fleſh muſt be Burnt, and proud Fleſh conſum'd with the Powder of white Vitriol. *Note*, That Swellings or Wounds on the Reins or Back, are cur'd in the ſame manner with thoſe on the Withers.

WITHERING *of a Cow*, a Term uſed in reference to this Animal, when ſhe has new Calv'd, and has not caſt her *Cleanſing*; which if not remedy'd will ſoon kill her; to prevent which, take Colworts, Mallows, Maiden Hair, Mugwort, Betony, and Ariſtolochia, all which boil in Water, and give the Beaſt lukewarm.

Others take Ariſtolochia, Myrrh and Pepper, bruiſe them, and give her the ſame in White-Wine, or ſtrong Ale lukewarm; and this will not only cauſe her to caſt her latter Burden, but dead Calf, ſhould it happen to be ſo, and make her whole.

Some give her Smoak'd Barley, which Barley is but ſing'd in the Straw, and ſhe will eat of it, for her good.

WITHS, things uſed by Thatchers to bind their thatching Rods to the Rafters; they are commonly Sold at ſix Pence the hundred; and a hundred of them, will do about three Squares of Thatching: But ſome uſe about three or four and thirty Withs, and as many thatching Rods, which are of the ſame Price with the Withs, in a Square; for they bind down their Straw at every Foot, or there abouts, *viz.* at every other Lath; for they lath out two Laths in a Foot, and each Courſe of Thatching, bound down with one length of Rods, is about three Foot in Breadth. See *Thatching*.

WITHY, a Plant under which Head, our *Engliſh* Books promiſcuouſly enumerate the ſeveral Sorts of Sallows, and Willows and Oziers, thus: The Common white Willow, the Black and the hard Black, the Roſe of *Cambridge*, the Black Withy, the round long Sallow, the longeſt Sallow, the Crack Willow, the round-ear'd ſhining Willow, the leſſer broad Leav'd Willow, ſilver Sallow, upright broad Willow, Repant broad Leav'd, the Red Stone, the leſſer Willow, the ſtrait Dwarf, the Yellow Dwarf, the long Leav'd, the yellow Sallow, the Creeper, the black Cow Willow, the Willow Bay, and the Ozier.

The Withy is a reaſonable large Tree, fit to be Planted on high Banks and Ditch-ſides, within the reach of the Water, and Weeping ſides of Hills: Plant them at ten or twelve Foot diſtance, and tho' they grow the ſloweſt of all twiggy Trees, yet they recompence it with the larger Crop, the Wood being tough, and the Twigs fit to bind ſtrongly; the Peelings of the Branches are fit to bind Arbour-Peleing, in Topiary works, Vineyards, Eſpalier Fruit, and the like: The two principal ſorts of theſe Willows, are the Hoary and Red Withy; the later of which is the tougheſt and fitteſt to bind, while the Twigs are flexible and tender. See *Ozier*, *Sallow* and *Willow*.

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WOAD or *Wade*, in Latin *Iſatis* or *Glaſtum*, a Plant that has Leaves like a Plantane, tho' Blacker and Thicker, the Stem is about two Cubits high; the Flowers growing at the extreamity of the Stem, are ſmall of a gold Colour, and numerous: It grows, ſays *Monſieur Chomel*, in *Italy*, *Languedoc*, and other hot Countries, and Bloſſoms in *May* and *June*.

But this being a very rich Commodity, in our own Country, as it is uſed by the Dyers to lay the Foundation of many Colours, eſpecially of all ſad Colours, it is well worth the Culture of the Huſbandman, and it muſt not be ſo ſlightly paſs'd over.

Woad requires a very rich Soil, that is dry and warm, if it be a little Gravelly and Sandy it will do well, and if it has long reſted and been in Heat; but the richeſt Garden Earth, near great Towns is the beſt, tho' it is Sown in many other Places: If it is long continued, it much impoveriſhes Lands, but being moderately uſed, it prepares Land for Corn, abating the over much fertility of it, where Land is too Rank: The Land for this Seed muſt be finely Plow'd, Harrow'd, and all the Clods and Turfs broke, and the Stones pick'd up and carry'd off.

They commonly ſow Woad upon a Lay, which they Plow into high Ridges, except it is very dry Land, and Harrow as before, but ſome pick out all the groſs Weeds and Lumps of Earth, which they fling into the Furrows to Rot; tho' others think Burning of them would be better.

The beſt Time of ſowing Woad, is about the beginning of *February*; it's apt to be ſpoil'd by the Fly and Grub, but being yearly Sow'd, it eſcapes the better, and they have the better opportunity of Sowing, if the Grubs or Flyes kill any of it, which they do by making Holes with a Stick, about ſeven or eight Inches aſunder, and putting five or ſix Seeds into each Hole: They never Sow it but two Years upon one Piece of Land; and in Plowing it up and Sowing it again, they pick up all the old Roots, as they Harrow it, except what they deſign for Seed, which they let ſtand, to Seed the next Year; and it many times produces fifty Quarter upon an Acre: They always keep a good quantity of Seed by them, to Plant the Ground with, which fails; the Seed will grow at two Years old, as well as at the firſt; and if they Sow or Plant it late, when the Ground is dry and hard, they ſteep it in Water the Day before, which cauſes it to come np the ſooner. Some are of Opinion, that if it is ſteep'd in an equal mixture of Soot and Lime, and as much Urine as may ſerve to cover the Seed, it will prevent, both the Grub and Fly, from eating it, as well as Turneps.

Woad muſt be continually Weeded; but if it comes up good, it will need the leſs Weeding, the Common price of which, is about eight Pence an Acre: It's ripe when the Leaf comes to its full growth, and retains its perfect Colour, and lively Greenneſs, which is ſometimes ſooner and ſometimes later, as the Seaſon proves moiſt or dry: As ſoon as it is fit to cut, let it be ſpeedily done, that it may not fade nor wax Pale.

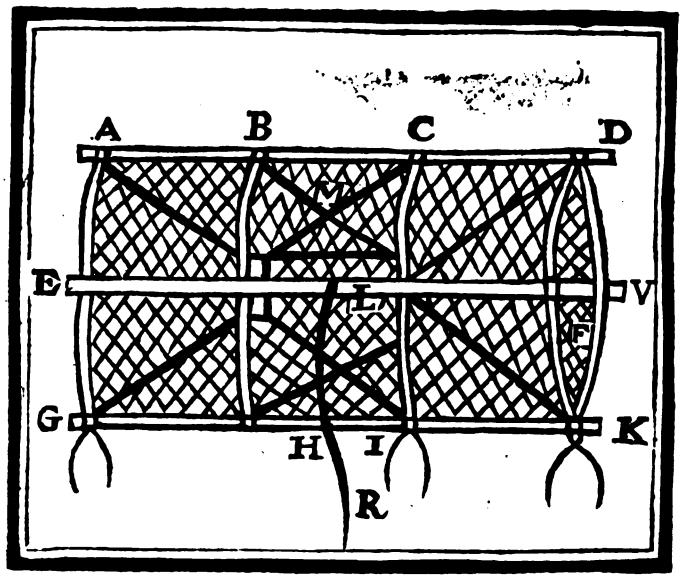
Good Woad may in a plentiful Year, yield five or ſix Crops; but generally it yields no more then four; ſometimes but three, eſpecially if you let it grow for Seed; what grows in Winter, they do not Uſe, but it is very good for Sheep: The two firſt Crops are the beſt, which are uſually mix'd in the Seaſonings; the later Crops are much the worſe, which if mix'd with either of the former Crops, will ſpoil the whole.

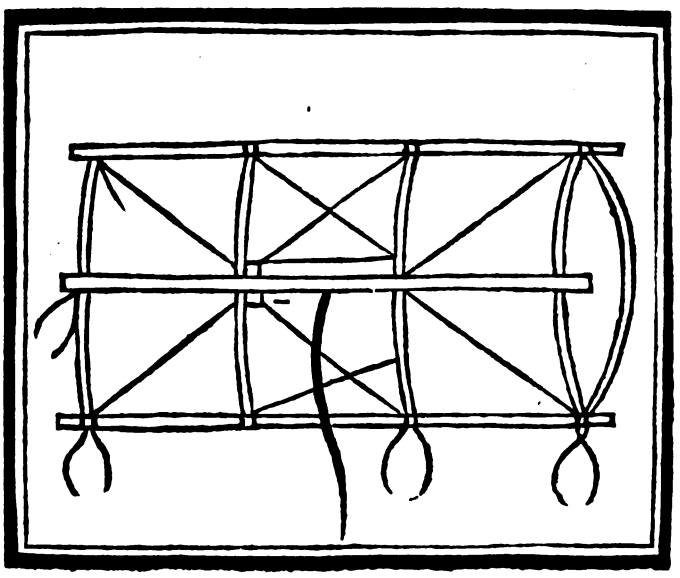
When Woad is cut, it muſt immediately be carry'd to the Mill, the manner whereof, with the way of ordering it, is beſt learnt, ſay our Countrymen, from experienc'd Workmen, and is not to be truſted to, from a bare Deſcription of it: It many times ſells from ſix to thirty Pounds a Tun, an Acre commonly yielding about a Tun.

The Medicinal Vertues aſcrib'd to Woad, are, that it drys extreamly without biting, it is alſo Bitter and Aſtringent: Its Decoction in ſome Wine being Drank, cures the hardneſs of the Spleen; the Leaves being apply'd outwardly diſſolve Impoſtumes, heal Green Wounds, ſtop the bloody Flux, and cure St. *Anthony's* Fire and rotten Ulcers.

WOLD, a Plain, or a Down, an open Champaign Ground, Hilly and void of Wood, as *Stow* in the *Wolds*, and *Cotſwold* in *Glocesterſhire*; this is ſometimes miſunderſtandingly confounded with *Weald*.

WOLF; the name of a Net that is a great deſtroyer of Fiſh, as well in Rivers as Ponds, and may not unfitly be call'd the *little* Raſle, as being exactly the ſame, except the four Wings.





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The ſecond Figure repreſents it only with the Traces or Lines, that you may the better comprehend the Form and Proportions thereof.

You muſt begin to Work it upon ſixteen Meſhes of Lever, and to caſt the Accrues from four to four Meſhes, to the firſt Row made, near the Lever, and continue the other Rows in the ſame manner, making the Accrues over againſt thoſe found at the Ranges of the preceding Meſhes, until the Net comes to be a Foot and an half long, which will be one of the Gullets. Having attain'd to this Length, you muſt give over making any more Accrues, and Work without Increaſe or Diminution, and when you have brought it to three Feet more in Length, leave an opening.

Inſtead of working all that you have hitherto done to your Net round-ways, return upon your Work, and when you come to the Meſh, where you have alter'd the Method of Working, go back upon the Meſhes you have done, and when you are come to the other End, do the ſame again, and continue this way of making your Meſhes, till you attain to a foot in Length: When that is done, Work round-ways, as at firſt, till you attain to three foot more in Length: This Trunk or Coffer will conſiſt of ſeven Feet, without the two Gullets; then make the ſecond Gullet, by taking two Meſhes at a time, at each Quarter of the round of the Net, in order to diminiſh it to ſixteen Meſhes, as you had begun the other End.

Having done this, you muſt faſten it to the Hoops, by putting the firſt F, G, exactly upon the Range of Meſhes, near the firſt, where you have caſt your Accrues, and the other D, K, on the other End of the Coffer, that ſo the other two Hoops, between both Ends, denoted by the Letters B, H, C, I, may be at an equal Diſtance: Then adjuſt the Gullets, like thoſe of the Coffer of the Raffle, cloſing the Regard M. The four Hoops which you uſe to the Wolf, will be as Big as thoſe of a Tun, which may be made Uſe of upon this occaſion.

You muſt carry this Net to the Water-ſide, near the Place where you intend to pitch, which, to do well, ſhould be ſome Ground full of Ruſhes, Sedges, and ſuch like Water-Graſs; then with your Paring-Knife, quarter out a Place for the Net, by cleanſing away all the Traſh and Weeds near it, the larger the better; eſpecially if you did cut two Alleys, in a direct Line, a pretty Length, one on each ſide of the Net; by which the Fiſh might be invited, and as it were guided to the Net. You muſt take four Sticks or Poles, D, F, K, U, about the Thickneſs of a Man's Arm, and five foot and an half Long, with Holes or Notches, near their ends; you muſt tye 'em with Cords round the Hoops, to keep the Net tight, as repreſented by the Letters A, B, C, D. You muſt let four little Cords hang to the Stick G, H, I, K, in order to tye Stones to them, that the Net may be conveyed to the bottom of the Water: You muſt likewiſe faſten a Cord L, R, three fathom in Length, to the Pole L, whereby to draw the Net on Shoar, without being neceſſitated to go into the Water for it; tho' poſſibly you were forced to do ſo, when you placed it there, which do, in caſe you ſet the Net in the middle of any wide River; but if you Place it within ten or twelve foot of the Bank, you may then caſt in your Net, and ſettle it afterwards according to your mind, by the help of ſome long Pole, or the like, tho' the former muſt be conteſt to be the better way, but more troubleſome. See *Raffle*.

WOLF, a fierce pernicious Animal, reſembling a Maſtiff, having a ſquare Head and an exquiſite Smell: He lives in the Woods, and Feeds upon Carrion and dead Carcaſſes; He will alſo ſeize upon live Animals, Horſes, Aſſes and particularly Sheep, amongſt which he will make ſtrange Havock; neither will he ſpare Mankind: In ſhort, he does much Miſchief in the Countries which he frequents, and the Peaſants will not complain of the Huntſmen that tread down their Corn, when they go a Wolf-hunting.

WOLF, a Swelling that differs much from others, becauſe its Matter is contain'd as it were in a Purſe, and is bred from cold, gluey and viſcous Flegm.

There are three ſorts of this Swelling, the firſt of which contains Matter that is like to Tallow, mix'd now and then with ſmall Stones, little Bones, or other ſolid Things: The ſtuff contain'd in the ſecond ſeems to be like Pap, and that in the third ſort, has the ſame Colour as Honey: All the three may at firſt be cur'd, by rubbing 'em often with your Hand, and warming them by that means, by which they will ſoon diſſolve and be conſum'd; or elſe apply a Plaiſter to 'em, prepar'd after the following manner.

Take two Ounces of Gum-Amonicak, and as much Sagapenum, melt them in a glazed earthen Veſſel, with a Chopine of Vinegar; and when you have ſtrain'd the Maſs thro' a Linnen Cloth, or the like, put it upon the Fire again, and there continue it, till the Humidity evaporates; after which, add to it an Ounce of Antimony, well pulveriz'd, which ſtir till the Plaiſter grows cold; and then ſpread it upon Sheep-Skin to the thickneſs of half a Crown-piece: There is no neceſſity of renewing it above twice or thrice a Week.

But if theſe Swellings are ſuffer'd to go on too long, the ſhorteſt way will be to open them with a Lancet, or Cauſtick; and when the cruſt is fallen off, put upon it a plate of Lead rubbed with Quick-Silver, or elſe apply Egyptiacum or Red-Precipitate to it.

WOLF-BANE, in Latin *Aconitum*, a Plant deſcrib'd by Mr. *Chomel*, to have a Stem two foot High; the Flowers of it in ſome meaſure repreſenting a Head, cover'd with an Helmet: Our *Engliſh* Authors ſay, that in the Winter, one ſort of Wolf-Bane Springs up, even in the Month of *January*, having round, tho' cut, green Leaves, and the Flower on ſome Part thereof, ſmall and Yellow, conſiſting of five Leaves with yellow Threads in the middle; the Root is thick and tuberous, but round, and loſing its Fibres every Year. That there is another ſort like unto it, but of a paler Yellow, both great Increaſers, yet fit to be ſprinkled here and there, becauſe ſo early and ſo hardy, as to be removed at any Time; but this Plant, as to inward Uſe, is to be avoided as Poiſonous and Deadly; yet the abovenam'd Author ſays, that tho' it be Poiſon, it is uſed in Fomentations, and in Ointments for the Itch, and to deſtroy Lice; but is very dangerous for Horſes, for if a Horſe eats it, he will fall down, as if he had a Vertigo, and his Body will become very Lean; in which caſe he muſt be blooded, and pour down his Throat, the Seed of wild Parſley in White-Wine, or elſe ſome Rue, pounded and mix'd with ſome good old Wine.

WOLFS-FOOT, in Latin *Lycopodium*, call'd by ſome Club-Moſs, ſhoots forth long Twigs, form'd

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form'd like Cords, garniſh'd with ſmall Leaves ſeven or eight Ells long, from whence Spring other ſmall Branches, garniſh'd in the ſame manner; the whole Plant is Rough to the Touch, and creeps on the Ground, having ſmall hairy Roots, like Ivy: It grows in Sandy Mountains, between Stones cover'd with Moſs.

A Decoction of this Plant, being boil'd in ſome good Wine, is good for the Stone in the Kidneys, and to cauſe you to make Water: Being pounded and boil'd in ſome Water, and apply'd outwardly, it allays Inflamations and burning Pains: It's good for the Gout, proceeding from a hot Humor; if you hang it in ſome Wine you have a mind to turn, you muſt put of it in, in proportion to the bigneſs of the Veſſel, and it will bring it to it ſelf.

WOLFS-TEETH, an Inconvenience that befals Horſes, being two ſmall Teeth which grow in the upper Jaw of a Horſe, next to the great Grinding Teeth, which are ſo painful to him, that he cannot endure to Chaw his Meat, but is either forced to let it fall out of his Mouth, or to keep it ſtill half Chew'd.

To cure this Evil, you muſt tye up the Horſe's Head to ſome Poſt or Rafter; and after you have open'd his Mouth with a Cord, as wide as you can ſee any Part thereof, take an Iron Inſtrument, made like unto a Carpenters Gouge, and with your left Hand ſet the edge of the Tool to the foot of the Wolfs-Teeth, on the out ſide of the Jaw, turning the hollow ſide of the Tool downwards; then knock it out as ſteddily as you can with your Mallet, and put ſome Salt finely bray'd into the Holes.

Now if the upper-Jaw Teeth, hang over the neither-Jaw Teeth, and ſo cut the inſide of the Mouth, then take your Gouge and Mallet, and pare the Teeth ſhorter by little and little, turning the hollow ſide of your Tool downwards towards the Teeth, whereby you ſhall not cut the inſide of his Cheeks; then file 'em all Smooth, with your File, without any Ruggedneſs, and waſh his Mouth with Salt and Vinegar.

WOMENS DISEASES; Diſtempers peculiar to the Fair Sex, from which the Men are exempt; to begin particularly with the *Menſes* and to bring 'em on; take about twenty Leaves of ſmall Sage, and twenty Spoonfuls of Claret, which boil ſo long, till there is no more than ſix left; and when the Patient at Night, is gone to Bed, let her by Intervals take a Spoonful of this Wine, and when ſhe begins to Sweat, let her take no more.

Another Receipt, is to Bleed in the Foot, and then taking a Dram of round Ariſtolochy, chopt ſmall, infuſe it over Night in a glaſs of White-Wine; and let her in the Morning Drink both the Powder and Wine, it will be found an effectual Remedy.

Take black Chiche Peaſe, boil them in Water, then ſtrain the Water, and let the Patient Drink a Glaſs of it in the Morning for three Days ſucceſſively.

Take the Leaves of Bark, or the Seed of the Aſh-Tree, which pound and infuſe for four and twenty Hours in ſome White-Wine; and let her take a little of this Infuſion for three Days together in the Morning.

Another much experienced and very ſovereign Remedy, is to cut from the Branches of your Aſh, the Wood that is of two Years Growth, reject that of one and that of three Years; you may eaſily know it by the Knots; burn the Wood by it ſelf, in order to preſerve its Aſhes, put Part of the Aſhes into the Maid's Chamber-Pot that is diſorder'd, and when ever ſhe has occaſion to make Water, whether by Night or Day, care muſt be taken to heat the Pot and the Aſhes, upon hot Coals, then let her make Water therein; this Method being purſued by Night and by Day, will cure her in two or three Days.

An Opiate for the *Green Sickneſs* in Women or Maidens, is to take Crocus Martis, and prepar'd Harts-Horn, of each one Ounce, the Aromatick Powder of Roſes, Sugar Candy, of each two Ounces, an Ounce of the Conſerve of liquid Roſemary, Succory Leaves, Balm-Gentle and Ceterach, a little of each; mix the whole together, and let her take about the quantity of a Hazel-Nut of it Morning and Evening.

In caſe of *Flooding*, take ſome Spiders Web, and making a Plaiſter of it with ſome Vinegar, apply it to the Navel, and it will prove a preſent Cure.

Another Receipt for it, is to take two Ounces of Plantain-Water, ſix Ounces of Cinnamon, half an Ounce of Vinegar, and as much prepar'd red Coral, twelve Grains of Dragon's Blood, two Grains of Laudanum, an Ounce of Syrup of Myrrh; mix the whole together, and give a ſpoonful of it at a time to the Patient: If there be clotted Blood add half a Dram of Crabs Eyes: This Remedy is approved for all loſs of Blood, of Blood Vomittings and Hemorrhagy.

A third, is to take a Knuckle of Veal, break the Bone, boil it, take away the Fleſh, and leave nothing but the Broth; put in this Broth ſome Chervil, boil it with the Broth, then ſtrain the Liquor thro' a Linnen Cloth, ſo that there remains no more than three Parts of the Broth, which you are to give the Patient in the Morning, every two Hours; and repeat it, if there is occaſion the two following Days.

A fourth, is to take a Dram of Bole Armoniac, as much Dragon's Blood, and a Balauſtium or the Flowers of the Wild-Pomegranate, put the whole, when pulverized, into half a Setier of Plantain-Water, mix and give it to the Patient, at any Hour, provided only it be two Hours after ſhe has eaten or drank ſomething, and ſhe muſt likewiſe faſt two Hours after ſhe has taken it: If the Flux of Blood be violent, and does not diſcontinue, you muſt repeat the Doſe, *viz.* at two Hours end, take your Repaſt, and two Hours after the Medicine: It may be taken even a third time; there muſt be neither Bleeding nor Ligature in the Caſe.

Another Remedy is to dry the Leaves of the White-Vine in the Shade; the Doſe is from half a Dram, or a little more in ſome White-Wine.

It's to be obſerved concerning Women that are *with Child*, that they muſt not be Purg'd for two reaſons; firſt for fear the Purge may affect the fruit of their Womb; ſecondly, it is to be apprehended, leaſt the Entrails being irritated by the ſharpneſs of the Purge, ſhould throw the Womb into a convulſive motion, and cauſe a Miſcarriage: It's better therefore, to give Big-Belly'd Women Precipitates and Anodines; and by all means let 'em ſhun Narcoticks.

Nevertheleſs, if purging be abſolutely neceſſary, while a Woman is with Child, Recourſe muſt be had to moderate Purges, eſpecially if the Party be of a tender Conſtitution, and you ſhould be content with giving a Jalop with Cream of Tartar, or an Infuſion of Sena and Aloes Pills; but luſcious Purges,

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Purges, Scammony and Caſſia, muſt be carefully avoided.

A Purge for Big-belly'd Women that are Coſtive, is to take a Scruple of the Cream of Tartar, and eight Grains of the Salt of Tartar, which you are to put into ſome Broth that is very hot.

To deliver a Woman in *Labour* readily, give her half a Dram of Borax in Powder, in a Glaſs of good Wine, but before you give it her, the Midwife ſhould be preſent and tell her the Child is right, and ſo ſhe will be deliver'd in a moment after ſhe has taken down the Borax.

To Purge *lying-in Women*, let 'em only take the Peſtilential Pills of *Ruſfi*, or *Elixir Proprietatis*, with Rhubarb.

When a Woman has ſore Breaſts, take an Orange, make ſeveral Holes in it with a Bodkin, put it into a new earthen Pot, fill'd with Oil of Olive, put it on the Fire, and boil it till two thirds of it is waſted; then rub the Breaſts therewith as hot as it can be born; but for a Hardneſs in that Part, make a Plaiſter of Verdigreaſe and White-Wax, which apply to the Hardneſs.

WOMB; that Part in Womenkind wherein the Conception is form'd, and the Child nouriſh'd till it is Born: It is ſubject to ſeveral Diſtempers; ſome Cures proper for it, have been inſerted under the Article *Fits of the Mother*; ſome others ſhall alſo be ſet down under this Head.

Hyſterical Fits attack Women, and ſometimes Maids; to cure which you muſt make Uſe of the following excellent Water, which is eaſily prepar'd; Take rectify'd Brandy ſix Ounces, Roſe-Water four Ounces, fine Sugar three Ounces, and fine Cinnamon one Ounce, cut the Cinnamon into ſmall Pieces, reduce the Sugar into Powder, then mix 'em with the Waters, and let them ſteep for twelve Hours; when that is done you muſt ſtrain it two or three times, and keep it in a Silver Vial, if you can, or in a Glaſs one, and give the Patient two or three Spoonfuls of this Liquor, when well, to prevent the Fit, or in the Fit, to free her from it.

Take two Ounces of the Seed of Burdock, an Ounce of Cinnamon, and three Grains of Muſk, reduce 'em all into a very fine Powder, of which give the Patient one Dram, in ſome Broth or White-Wine.

You muſt ever remember to give this Powder in the Time of the Fit, and not otherwiſe.

For Ulcers in the Womb; Take the Leaves of St. *John'swort* four handfuls, and a Chopine of White-Wine; ſteep the Leaves in the White-Wine, for four and twenty Hours; diſtil the whole in a Limbec, and keep the diſtill'd Liquor in a Bottle; and let her take a little of it in a Glaſs, for eight days together.

A try'd Medicine for an *Ulcus Uteri*, is to take of true and choice *Betumen Judaicum*, or *Aſphaltum*, and having reduc'd it to very fine Powder, let the Patient take of it about a Dram at a Time in any proper Vehicle, once or twice a Day.

For the *Prolapſus Uteri*, apply to the Patient's Navel a pretty large Cupping-Glaſs; but let it not ſtay on too long, not above a quarter of an Hour, for fear of injuring the Part it covers, eſpecially the Navel-ſtring.

For Impoſtumes in the Womb; Take ſome Crumb of White Bread, Milk, Yolks of Eggs, Opium, Saffron, and Oil of Poppy, a little of each; and take as much of theſe things as you judge moſt proper to make a Cataplaſm of, mix them well, boil 'em till the Yolks of the Eggs are half done, and afterwards apply the ſame to the Evil.

For a Timpany in a Woman's Womb, which is a piece of Fleſh which breeds therein, and it is known to be ſo, becauſe it does not ſtir as a Child does; you muſt uſe ſoftning Remedies, with thoſe that promote a Miſcarriage, Sneezing and Suppoſitories.

An often prov'd Remedy to bring away what is, or ſhould not be left in the Womb of a *Puerpera*, tho' it were Part of a dead Child: Make a Syrup with the Juice of Sheep-Sorrel, and ſome of the ſtrong Infuſion of the ſame Herb, unpreſt, in Water; of which let the Patient take about a ſpoonful, a little more or leſs, as need may require, twice or thrice a Day.

An eaſy Medicine to cleanſe the Womb, eſpecially after Child-bearing: Take a large white Onion, of about four Ounces in weight, if you can get ſo big an one, and boil it in about a Pint of Water, with any thing fit to make a very thin Broth, till a third part or more of the Liquor be conſum'd: Of this Broth, which may be made a little palatable with Nutmeg, *&c.* the Patient is to take ſix or eight Ounces twice or thrice a Day.

WOOD; a Place planted with Trees; all ſorts of Trees may be comprehended under this Word, but we only take notice here of thoſe you would ſow, that they may in Time become either Under-Wood or Timber Trees.

You are in general to Sow in ſuch Ground, which Nature has not altogether unfitted for producing all other ſorts of Seed; we frequently meet with thoſe Perſons, who finding they could make nothing of certain Lands in their Poſſeſſion, lay it aſide for Wood, but have been baulk'd in their Expectations, and after they have Sown thin enough, and long waited for the Fruit of their Labour, have got Wood, but of an indifferent Growth: On the other hand, it muſt be allow'd that you are not to make uſe of the beſt Ground for producing Wood; and therefore the midling ſort is to be choſen for this end; and yet if the worſt Ground belonging to a Houſe or Farm, by ſome advantageous Situation, ſhould be found proper to bear Corn, you muſt not heſitate to Sow it therewith, Corn being always to be preferr'd before Wood, how uſeful ſoever it may be.

As for the quantity of Ground to be imploy'd for Wood, that depends upon the Will and Circumſtance of the Proprietor; but as all Ground, deſign'd to receive Seed, will produce nothing without Culture; even your Wood will come up but imperfectly without it; and for receiving Acorns it requires at leaſt three Dreſſings; that is, it is neceſſary it ſhould be rendred ſoft, and not be clodded, that they may come up the ſooner.

The Ground ſhould be traced into very large Ridges, and always in ſuch a manner, that when the Rains fall, they may eaſily run off: Some are for Planting the Acorns in theſe Ridges in a ſtrait Line, at half a Foot diſtance from one another; and make Uſe of a ſmall Stake, with which they form the Holes for the Acorns: They would have the Ridges to be four Foot broad, and have but one Row of Acorns ſow'd on them, to the end, ſay they, that they may the more commodiouſly Dreſs the Wood that ſhall grow, and the ſooner have a fair one.

But others are leſs ſcrupulous upon this Occaſion, and content themſelves with ordering their Ground to ſow their Acorns, as they do when

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they prepare it for other Seed; but always obſerve to ſow 'em much thinner, and alſo cover 'em with a Plow or Harrow. As to the Time of Sowing, it muſt be always in *February* or *March*, when the Earth is freed from the great Humidity it has acquir'd by the Winter, which would hinder the Culture of it, if it were ſtill poſſeſſed of it.

The firſt thing to be done after the Wood is ſown, is to defend it with a Ditch, to prevent Cattle from trampling it, and brouzing upon it when it comes up; the ſame will alſo be of Uſe to drain off the Water, which otherwiſe would ſettle on the Ground wherein the Acorns were ſowed, and ſo rotting them, may by that means render the Labour uſeleſs.

There are productions of Plants wherein much Plenty is requiſite to yield great Profit, which will not hinder 'em to attain to a Perfect Growth; but there are others which tho' they come up in great Numbers, yet prove injurious to one another, if care be not taken to retrench thoſe that may be prejudicial to the reſt, and that is the caſe of Oaks, which having uſually great Roots, abſolutely require they ſhould be a Foot and better diſtant from one another; and this ſhould be done about the end of *June*, when theſe Plants will be ſtrong enough to bear thinning; but theſe Plants are not yet grown hard; and that their Roots may remain in the Ground, by reaſon of their hardneſs, while the Stem is ſeparated from them, to prevent this Inconvenience, you muſt wait for falling of Rain, and then in weeding the Wood, you may entirely remove all that be noxious to your Plantation: whereas ſhould the Roots continue in the Ground, they would prove Hydra-like, the cutting off one Head ſoon producing another: The Weeds alſo muſt be carefully taken off; and then you have no more to do with your Wood for that Year. You muſt in the ſame Month of *June*, in the ſecond Year, and alſo after Rain, viſit your Wood; and whatever is judged neceſſary muſt be taken off, and as many Hands muſt be imploy'd, as may do it expeditiouſly; becauſe the Earth at that Time of the Year, will ſoon harden after Rain; a light Dreſſing will ſerve the next Year, and help forward the Growth of your Plants.

Culture to Plants, may be compar'd to the great Care men take to preſerve themſelves in Health; and it is by the means of theſe Dreſſings, that the Earth is diſpoſed to receive the Influences of the Heavens, and ſo becomes more ſubſtantial, and conſequently in a Condition to bring what it contains to a perfect Growth: Thus after the third Year, when the Roots of the Plants are grown ſtrong enough, you muſt annually give 'em two Dreſſings; the firſt in *March*, which muſt be a little deeper than the other at the end of *July*, three Days after the falling of Rain, and always in fair Weather, to the end that the Heat of the Sun may burn the Roots of the Weeds that are upon the Ground, and hinder 'em to increaſe, which they will ever do in moiſt Weather; let 'em be cover'd with never ſo little Earth.

Theſe Dreſſings ought to be continued to the ninth Year, which is the firſt Time for cutting, not in hopes of any great Abundance; but coming by this means to free the Stock of all the Branches which it muſt Nouriſh, and that having more of the ſubſtance of the Earth, it may acquire greater ſtrength than otherwiſe it would, and ſending forth Shoots in greater plenty than before, it may become Thicker and more Beautiful.

You, may when the Plant ariſing from ſuch Seed, comes to a Foot and an half high, take it up and replant it elſe where, or make Cops of it: Every Body knows that Under-Wood conſiſts not alone of Oak, but that there are Elms, Yoke-Elms and other Wild Trees, even thoſe that bear Fruit in the Number; and therefore it is proper to obſerve, that when you ſow Acorns, you may add a hundred Part of theſe ſorts of Seeds: They will be of particular Uſe in due Time.

When the end of *June* is come, the new planted Wood requires, by reaſon of the ſtranger Roots which beſet it on all ſides, you ſhould free it from them a ſecond Time, by a very ſlight Dreſſing, for the ſame Reaſon as before; and finally, for the third Dreſſing, it muſt be done in the ſame manner as the two foregoing, about the middle of *September*. After which this Wood requires no more till the *April* following, when you are to ſtir the Earth a little deeper than the firſt Time; the ſame muſt be done in *June* and *Auguſt*, and much in the ſame manner.

The Soil can ſcarce be ſo ungrateful after the taking of ſo much Pains, but that it muſt exert all its Vertues in the happy Growth of Plants. Having one Year after another to the ſixth, beſtow'd your Labour on the young Wood at the Times preſcrib'd, and always deeper and deeper, their Branches by the ſeventh will be ſo extended on all ſides, and become ſo thick, that you can ſcarce paſs acroſs 'em, and the Plants will have vigour enough to grow to your Wiſhes, till the firſt Time of cutting, which is uſually done when they are ten Years Old.

Great Precautions are to be uſed in Buying of Wood, the Situation of the Place muſt firſt be conſider'd, ſecondly, the Merchant ought to be perfectly acquainted with the Nature of the thing, to obſerve how the Trees are furniſh'd, and to ſee that they are Thick enough for the Places and Uſes they are deſign'd for; he ought likewiſe to have much regard to the Bargain he makes, in reſpect to the Time of Payment, and to make his Money of his Goods, and that he meets with no Interruption in carrying 'em off the Ground.

Sometimes the Seller reſerves to himſelf a Number of young Standards for Growth, which are to be mark'd, and therefore the Buyer ſhould make it part of his Bargain, that in caſe any of them ſhould happen to be bruiſed or broken by Accident, he is not to ſtand to and be anſwerable for the Damage that way, or otherwiſe done by the Workmen thro' Malice or want of Care, for which the Seller muſt call 'em to an account: The Merchant likewiſe muſt covenant for a reaſonable Price to clear the Place of the Wood he Buys; and that as Woods do not always ſtand upon or near Highways, and that many Times there is a neceſſity they ſhould be carry'd away over other Peoples Ground, the Merchant ought to oblige the Seller, to procure him free Paſſage for 'em to the Port, or where he has a mind to convey 'em, without any Moleſtation or Hindrance.

It would be tedious to enumerate the many Articles neceſſary to be ageed in ſuch Bargains or Contracts, that is to be left to every ones Prudence and Experience in that way of Dealing. As for *Foreſt* or *Timber-Trees*, which are thoſe that are ſuffer'd to grow according to the notion of many Perſons, from forty to two hundred Years; to underſtand

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these aright as they are ſtanding, is very different, and more difficult than that of Under-Wood; in order to which the Merchant muſt firſt examine the Nature of the Ground, where the Foreſts are Situated, the Sizes of the Trees and Uſes they are deſigned for: There are thoſe Foreſts called by the *French*, *Pleine Futage*, wherein the Trees ſtand ſo Thick, that the Sun cannot penetrate into 'em, and are ſituated in a good Soil; now the Wood had from thence is always of a very tender Nature, by reaſon of the continual Shade which makes it ſo, and is only proper for Joinery-Work; but if the Ground where the Foreſt grows is ſandy and ſtony, or elſe gravelly, or if the Trees grow in Hedges, and are fully expoſed to the Sun, you need not then heſitate to purchaſe the Timber for Carpentry-Work; for the Wood will be hard, and ſo fit for that Uſe.

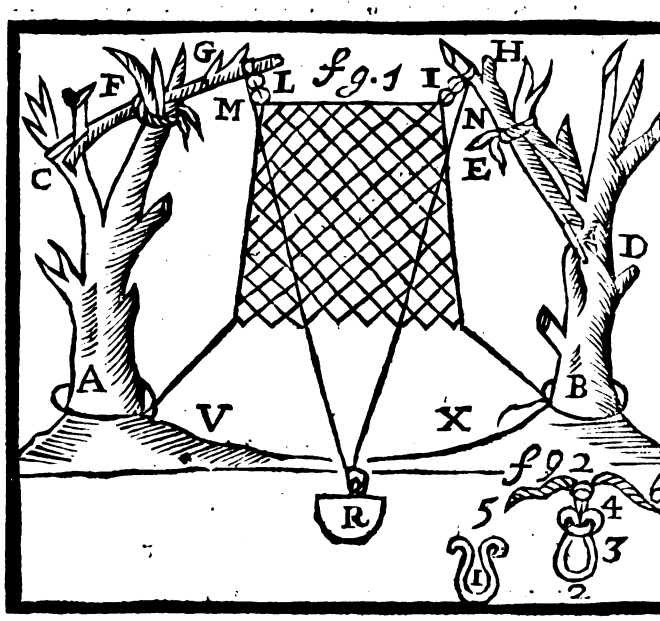
The uſual Time of cutting down Wood, is from *Martinmaſs* to the end of *February*, and many have ſtrenuouſly contended it muſt be done in the Wane of the Moon; but it is well known the Influences of that Luminary are not efficacious enough to Work many of the Effects that are aſcribed to it, upon ſublunary things.

He that buys Wood or Timber-Trees muſt take care, if they are not very numerous, to obſerve their Talneſs and Thickneſs, and not content himſelf with the bare view of them in that Reſpect; but make Uſe of a Cord to Meaſure, and he muſt likewiſe obſerve the Branches, and well weigh what they may yield, and write down a Computation of the whole, that he may take the beſt Meaſures he poſſibly can: He ſhould have ſome Body with him, and beginning at the Foot, Meaſure two Fathoms upwards, and when that is done, he may Judge of the reſt by his Eye proportionably, and ſo adding the whole together, he will very near aſcertain thereby the Height of the Tree.

To know the Thickneſs of a Tree, take a Cord or Line, with which encompaſs the Tree; and that if it be ſix Foot about, fold the Cord into three equal Parts, take off one, and folding the other two remaining ones into twelve, in order to take off one Part more, when you have done that, fold the remainder into four Parts; and you have no more to do than to Meaſure the Length thereof, and that will ſhew the Thickneſs of each Part of the Tree. See *Planting of Timber-Trees and Under-Wood*, &c. And as for Trees in particular, you will find an Account of them under their reſpective Names.

WOOD *of Ornament*, a Term in Gardening, being that which imparts a deal of Agreeableneſs to Gardens; you give it what Shape you think fit; the moſt common are thoſe of Stars, Geeſe's-Feet, and St. *Andrew's* Croſs; there are likewiſe a great many other Fancies, which prove very Ornamental this way; but one thing muſt more particularly be minded, that the Trees be ſo placed that they do not interrupt any Agreeable Viſta; as you ought above all things to avoid an exceſſive multiplicity of Walks, that you may not uſeleſly waſte Part of your Ground, you muſt alſo take care not to ſuffer great Squares of Wood in your Garden, unleſs you beſtow ſuch an Ornament upon them as may give you Pleaſure.

WOODCOCK, a travelling Bird that has a very long Bill and ſpotted with Gray: Woodcocks commonly arrive in ours and the Neighbouring Countries, towards the middle of *October*, and go away in *March*; they come and go without tarrying above eight or ten Days in the ſame Place; or if they ſtay longer, 'tis becauſe they are Hurt, and ſo continue to be cur'd; they never fly in the Day time; unleſs ſome Beaſts or Men force them to it, and they retire in thick Woods, where there are void Spaces, cover'd on all ſides; where they remain all the Day, ſearching for Earth-Worms to feed upon, under the Leaves and amongſt Cops: Upon the approach of Night, they go out of the Woods, to ſeek for Water and Meadows, that they may Drink and waſh their Bills, which are full of Earth, becauſe they thruſt them into the Ground to ſearch for Earth-Worms, a Food that is Natural to them: Thus they ſpend the whole Night till Morning, and the Day no ſooner begins to appear, but they take their flight into the Woods; when they Fly, they make Uſe of Shady Places, and Coaſt far along, that they may find the talleſt Woods, that ſo they may conceal themſelves, and being under covert from the Wind; whether they have a mind to enter into the great Wood, or Paſs to the other ſide; they always follow it with a low flight, until they find ſome Glade to go acroſs; they never love to Fly high, and dare not Fly amongſt the Trees, becauſe they ſee nothing before them no more than Hares, and therefore they are eaſily taken with Nets ſpread along the Foreſts or elſe in Glades.



Your *Cock* or *Draw-Nets*, are very Profitable in ſuch Countries as are very Woody, for you may ſometimes take a Dozen Woodcocks in them. Suppoſing then that your Range of Wood be about three hundred Paces long, more or leſs, in ſome Place towards the middle, cut a Walk thro' it, ſo that there may be a ſpace of ſix or eight Fathoms between the Tree A and the Tree B; the Place muſt be well clear'd, without Trees, Buſhes, Underwood or Stones, and about ſix Fathom ſquare; then prune or cut off all the front Boughs of the two Trees A, B, to make way for the Net to hang and Play, without being entangled.

The next thing is to provide two ſtrong Logs of Wood, which open or cleave at the biggeſt

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Ends, as mark'd C and D; tye the middle Parts faſt to ſome Boughs of the Tree, as the Letters E and F direct; and let the tops hang over as G and H repreſent, to the end that the Net may be a little diſtanced from the Trees: You ſhould always have in a Readineſs good ſtore of Pullies or Buckles, made of Glaſs, Box, Braſs or the like, which ſhould be about the Bigneſs of a Man's Finger, according to the form deſign'd by the ſecond Figure, and faſten one at each end of the Perches or Logs G and H. Having ty'd on your Pullies about two Branches mark'd 3, a certain Cord of the Thickneſs of ones little Finger; and then tye another knot on the ſaid Cord, about the diſtance of an Hand's Breadth, from the Knot mark'd 4, and ſo let the two ends of the Cord 5 and 6, hang down about a Foot long each; that there withal you may faſten them to the Pullies, which are at the Ends of the Perches or Logs, as repreſented by the Letters I and L, cloſe to the Notches of the Perches G and H. Theſe Notches ſerve to hinder the Pullies from deſcending lower than the Place where you would have it remain. Then clap into each Pully a ſmall Packthread, the end of each of which ſhould reach to the Foot of the Trees; that by the help of them you may draw up two ſtronger Cords into the ſame Pullies, where you hang the Net, and not be forced always to climb up into the Tree: Theſe latter you may let always hang, provided you live by honeſt Neighbours.

The laſt thing to be provided is a Stand to lie conceal'd, and wait for the coming of the Woodcocks, it matters not on what ſide it be, provided it be over adroit, and ſix or eight Toiſes from the middle of the Net, as at the Place marked R. About half a dozen Boughs of about the height of a Man, pitch'd up together and interwoven may ſerve for a Stand; you may ſit upon a little Hawn or Fern, and at three or four Foot diſtance from thence towards the Net, force a ſtrong Stake into the Ground, at the Place mark'd Q, whereon faſten the Lines of the Net when it is drawn up.

Its not neceſſary to make Uſe of two Pullies, one only is enough on a ſide, as at N, and the other at L, they tye a long Pole at one of its Ends, and the other is faſtned to the Tree, a little above C, by the means of a Cord, which gives the Pole liberty to be raiſed up or lower'd, as you would raiſe up or lower the Net; the Sportſman ſhould have but one Cord to hold, and Place himſelf on the ſide of the Tree B, where he may not be diſcern'd.

When a Woodcock is taken, the Net muſt be let down as readily as poſſible, for he may by ſtruggling make his Eſcape; then you muſt break a Wing and cruſh his Head; the Net muſt immediately be ſet up again, for it may happen the other *Woodcocks* will come to be taken, which you might miſs, if tedious at your Work.

The Author of the *Gentleman's Recreation* ſays, If any Beaſt come athwart you, you muſt let 'em paſs under your Net about five or ſix Foot, then make a Noiſe with a ſhout, and ſo let go: The Beaſt at the firſt Noiſe will retire back, and ſo become enſnar'd: To be ſure if you let go while he is juſt under the Net, he will either ſpring forwards or backwards, and not be taken, but moſt likely retire back.

It often happens, according to the ſame Author, under this Head, that a Man perceives a great thorough-fare of Birds, between ſome Copices or Timber-Woods, over a certain Piece of Ground, where he wants the Conveniency of a good Tree to oppoſe ſome other, which poſſibly ſtands according to his mind; but whether he wants one or two, if he finds the Place likely, and that in Probability it will quit his Coſt, let him then take one or two young Trees fit for the purpoſe, and Plant them deep in the Ground, that they may ſtand all Weathers.

If you would take Woodcocks by Nets in High woods, by driving 'em into 'em; your Net muſt be like your Rabbet-Hays, but not ſo ſtrong, and about twenty Fathoms long, and you ſhould have two or three of them.

Being provided with Nets, and having the Aſſiſtance of five or ſix Perſons to go into the Wood with you, which ſhould be at leaſt ſeven or eight Years growth, for the Elder the better; then go into ſome Part thereof, about the Middle, if it be not too large, and pitch your Nets along, as you do for Rabbets, but one joining to the other, Slopewiſe, hanging over that way which you deſign to drive the Cocks: You may make room for the Net's, if there be no Paths, by Splaſhing away the Shrub-Wood: Your Nets being thus fix'd, let your Company go to the End of the Wood, at about ten Rods aſunder, and having Sticks in ther Hands, make a Noiſe, as alſo uſe your Voices, as if you were driving Cattle along, and ſo go forward and forward, till you come to the Place where your Nets are ſet, and you will not fail to catch thoſe that are in that Part of the Wood: Then when that Part of the Wood is thus drove, turn your Net ſlopewiſe on the other ſide, and going to the other End, obſerve the foreſaid Directions: You may by this way, uſe to take 'em at any Time of the Day with great Eaſe and Pleaſure.

To catch Woodcocks in the Woods by Gins, Springs or Noozes; the Peaſants who are wont to follow this Work, after they have ſet 'em, need not loſe their Time, but go at Four in the Afternoon and ſee the Effect; they muſt be provided with ſeveral Dozens of theſe Snares, more or leſs, according to the Place in the Wood where the Woodcocks are: Theſe Noozes are made of good long Horſe-Hair twiſted together, with a running Buckle at one end, and a great Knot at the other, which they paſs thro' the middle of a Stick cleft with the point of a Knife; they open it and put in the end of the Horſe-Hair Nooze, and then make the Knot to keep it tight, and to hinder it to paſs thro' the Cleft; this Stick is about the thickneſs of ones little Finger, and about a Foot long, being ſharp-pointed at one end, the better to fix it in the Ground, and to each of which they faſten a Nooze or Spring. The Peaſant having bundled 'em up, goes into a Copſe that has moſt Leaves, in order to find if there are any *Woodcocks* there, and this he may perceive by the Leaves on the Ground, which are rang'd both on the one ſide and the other, by the Woodcocks, in ſearching for Worms under them, and by their

Dung

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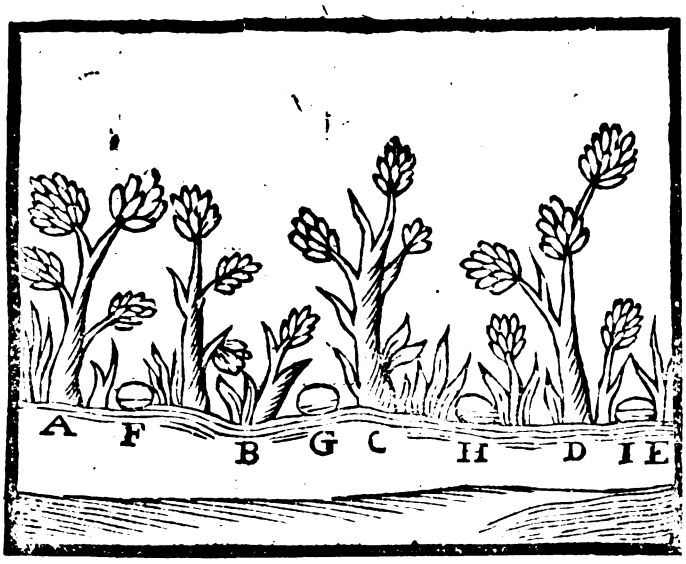
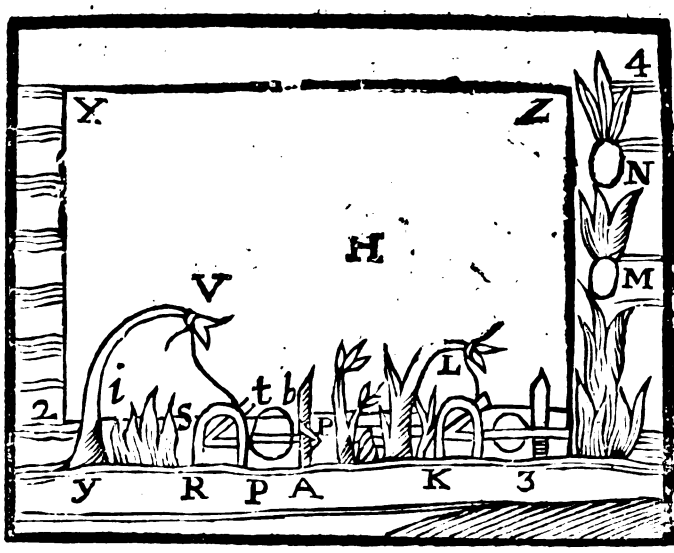
Dung which is of a dark Grey Colour: When he finds there are Woodcocks in that Place; he muſt take a great Round of about forty or fifty Paces off, which is repreſented by the following Figure.



The moſt proper Places for this purpoſe are amongſt Buſhes and ſmall Coppices, and the manner is thus; ſuppoſe the Branches mark'd A, B, C, D, E, were ſo many Stumps, make a ſmall Hedge-Row of half a Foot high, of Broom, Furz, Brambles, *&c.* from one Stump to another, leaving a Gap in the middle, for the Woodcock to Paſs as at F, G, H, I, ſo that the Woodcock Walking in the Wood in ſearch of Food, and finding this Hedge-Row, he will follow it till he comes to the Gap; for he will never Fly, and therefore the Peaſant ſhould fix his Strings there, open'd in a round Form, and laid upon the flat Ground, ſupported only by ſome Leaves; and the Pheaſant entring the Gap, can ſcarce avoid being taken by the Legs: The Form of the extended Snares is repreſented. If in Walking in the Woods, you ſhould find Noozes, and the like, that are ſet five or ſix Inches above the Ground; ſuch as are denoted by the Letters F and G, its a ſign Partridges frequent that Place, and that the Peaſants come to take 'em: We often find Partridges and Woodcocks taken in the ſame manner; there are thoſe who make theſe little Hedge-Rows of different Lengths and in different Numbers, as they think fit, according to the Game, they ſuppoſe the Place may afford.

It has been obſerv'd in the beginning of this Article, that Woodcocks in the Night-time frequent Springs and the like Places, becauſe they do not Freez; and thoſe Perſons who make it their Buſineſs to catch 'em, will not forget in the Mornings to Walk along the ſides of Rivulets, Springs, Marſhes and Ditches, that are under the Covert of Woods, in order to find out whether any Woodcocks had been there the Night before; for they will not fail to return thither, if they have been once there before; and therefore they muſt lay Snares for them, which the *French* call *Rejects*, and that according to the following Figure.



Suppoſe the oblong Square denoted by the Letter H, ſhould be a Ditch full of Water, frequented by Woodcocks, and that its Bank ſhould be that ſide repreſented by the Figures 2, 3, 4. Let the Peaſant ſtop all other Places, by which the Woodcocks can come at the Banks of the Ditch, from 2, X, as far as Z, with Broom and the like things, and on the faireſt Bank make a ſmall Hedge 2, Y, P, 3, M, N, about five or ſix Inches, and about half a Foot diſtant from the Water, but he muſt in this Hedge leave Gaps at the diſtance of about five or ſix Feet from one another, more or leſs, according to the extent of the Place: Theſe Paſſes are denoted by the Letters P, 3, M, N, where the Snares or Springs are laid: They fix a Stick at the Edge of the Gap, five Inches high, and not ſo thick as a Man's little Finger; and within half a Foot of the other ſide of the Paſs, a ſmall Bow two or three Fingers high, which forms as it were a round Gate or Door, facing the Stick A. Then they have a ſmall wooden flat Crochet; ſeven or eight Inches long, with a Notch in it, near the End R, which is put into the Stick A, and the othe End paſſes under the Bow; they alſo take a Switch of Hazel, or of ſome Wood, which being folded, will grow ſtrait of it ſelf: This Rod, which is a Finger thick, and about three Foot long, is fix'd in the ſmall Hedge; they tye to the End V, a Packthread half a Foot long, and to the End of which Packthread they faſten a Horſe Hair Snare or Spring, with a ſmall Stick cut at both Ends, and made like a Wedge to cleave Wood with: The Peaſant muſt fold this *Reject*, and Paſs the Snare P, underneath the Bow, and doing the ſame alſo by the End of the ſmall Stick, let him faſten it under the edge S, of the Bow, and raiſing the Bird-Trap or Snare, let him fix the other End of the Stick in the Notch R, by which means the Machine will be kept light, then let him extend the Snare P, into a round Form over the Trap; but it muſt be ſo plyant, that as ſoon as the Woodcock would paſs thro', and ſet his Foot upon the Trap, the *Reject* will immediately unbend and catch him by the Leg.

Others faſten a ſmall Circle to the Trap, that ſo the Woodcock may have more room for his Feet, and ſo make the Reject of Uſe to you, and catch him; for it may happen, that as he croſſes the Gap, he do not Paſs over it: This ſecond device with the Circle, is repreſented by the Letter K:

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K: Others make Uſe of Snares which they adjuſt, as has been ſhewn in the preceding Article, and which are ſet forth in the Cut, by the Letters M, N. See *Draw-Net*.

If you would *Roaſt* Woodcocks, you muſt firſt pluck 'em, and thruſt the Bill athwart the Body thro the ſides, without drawing them; then having larded 'em very adroitly, ſpit 'em, and put Toaſts of Bread into the Driping-Pan, in order to receive the Dripings, as they Roaſt; and when they are enough, make a Sauce for 'em with Orange, Salt, White-Pepper and Chibol.

To make a good *Ragoe* of Woodcocks; they take 'em when they are parboil'd, then cut 'em in Pieces, in order to put 'em into a Caſſerole, with ſome Wine, Capers and Muſhrooms, the whole being ſeaſon'd with Salt and Pepper; after which they ſuffer 'em to boil, till they are enough, and having ſqueez'd ſome Orange Juice thereon, ſerve 'em in.

To make a *Side-Diſh* of *Woodcocks*, with *Wine*, &c. take and cut your Woodcocks into Quarters, as it were Chickens for a white Fricaſſy; as alſo ſome Truffles, cut 'em in Slices, with Veal-ſweet-breads, Mouſſerons and common Muſhrooms, all which are to be fry'd together, and ſoak'd with good Gravy: Afterwards, two Glaſſes of white or red Wine, may be pour'd in, and when the whole Meſs is well ſtew'd and ſeaſon'd, a Woodcock-Cullis to thicken the Sauce, or ſome other good Cullis, according as may ſtand with your Convenience. A Spoonful of Gammon-Eſſence, may alſo be added, and all muſt be thoroughly clear'd from the Fat: Then lay your Woodcocks in order in a Diſh, turn the Ragoe upon them, and ſqueeze in the Juice of a Lemon, before they are brought hot to the Table.

If you would make a *Salmigund* or *Hotch-Potch* of *Woodcocks*, with *Wine*: When the Woodcocks are half Roaſted, let 'em be cut into Pieces, and put into a Stew-Pan with Wine, proportionable to their Quantity; let ſome chopt Muſhrooms and Truffles, be alſo thrown in, with a few Anchovies and Capers, and let all be well ſtew'd together: Then the Sauce being thickned with a good Cullis, the Woodcocks muſt be dreſs'd and kept Hot, without boiling: Afterwards, having drain'd off all the Fat, and ſqueez'd in the Juice of an Orange; they may be ſerv'd up Hot to Table.

A Side-Diſh may alſo be made of Woodcocks in a *Sur-Tout*; for which ſee *Pidgeons*.

An hot *Pie* of Woodcocks, Partridges, *&c.* is made after this manner; Take two Woodcocks, and as many Partridges, and let them be well drawn, reſerving the Livers; let them alſo be neatly truſſed, and beat the Breaſts with a Rolling-Pin; having done that, lard 'em with thick ſlices of Bacon and Gamon, and let 'em be ſeaſon'd with Pepper and Salt, and ſlit through the Back: In the mean time let a Farce be made of a tender Piece of Veal, as thick as an Egg, with raw Bacon, a little Marrow, Parſly, and fine Herbs, a few Truffles and Muſhrooms chopt, and a little Veal-Suet: When the whole farce is thus duly prepar'd, bind it with the Yolk of an Egg, and ſtuff the four Fowls in the Back with it: It will moreover be proper to mince and pound ſome Bacon, with the two Partridge Livers, and to ſeaſon all with beaten Spice. Then making ſome Paſte, with an Egg, freſh Butter, Flower, and a little Salt, roll out two Pieces of it; let one of them be laid on a butter'd Paper, and let ſome Lard pounded in a Mortar, and be neatly ſpread upon it: The Woodcocks and Partridges muſt be ſeaſon'd, and ſet round about in order, after you have broken all their Bones; add ſome Truffles and Muſhrooms, with a Bay-Leaf, and let all be cover'd with ſlices of Bacon or Bards; when the other Piece of Paſte for the Lid has been laid on, the ſides muſt be cloſed up round about, the whole Pie waſh'd over, and then put into the Oven, taking care of the Fire: When the Pie is baked, let the Paper be taken from underneath, preparing at the ſame Time a good Cullis of Partridges, Veal-ſweet-breads, Muſhrooms and Truffles: This done, the Lid of the Pie muſt be cut off, and the Juice of a Lemon ſqueez'd in: The whole Cullis ſhould likewiſe be very hot pour'd into the Pie, and having cover'd it again with the Lid, let it be immediately ſerv'd up to Table for a Side-Diſh: Hot Pies of Chickens, Pidgeons, Larks, Quails, Thruſhes, and others of the like Nature, are uſually made after the ſame manner.

WOOL, the Fleece of Sheep; White Wool is more valuable than black; to keep Wool you muſt expoſe it to the Air and lay it up in a proper Place, where Mites cannot come to ſpoil it: This Commodity is eminently uſeful, various ways; of which we cannot enter upon a deduction here.

Sheep ſometimes after Scabbineſs *loſe their Wool*, but to make it grow and fill up the naked Place again.

1. Some Shepherds uſe to greaſe the Sheep with Tar, mix'd with Butter, Oil, Gooſe-Greaſe, or freſh Greaſe, one or other of them; for Tar alone is ſharp, a fretter and whealer.

2. Others make the Wool ſoon come again, by mixing the Soot of a Caldrons bottom, with Tar and Oil.

3. *The Powder of a burnt Daffodil-Root, or the* Powder of the Water-Lily-Root, or elſe the Root of the Water-Clot, which has a broad Leaf on the the Water, or Garden Creſſes beaten with Muſtard, and apply'd to, or the Herb Crowfoot-ſtamp'd, with Oil, cauſe both Wool and Hair to come again in any peeled place.

Wool with us in *England*, is weighed by the Clove, which is ſeven Pound; by the Stone, which is fourteen Pounds; by the Tod, which is eight and twenty Pounds; by the Wey, that is an hundred and eighty two Pounds; by the Sack, that is three hundred ſixty four Pounds, or by the Laſt, which is four thouſand five hundred and ſixty eight Pounds.

WORM, a Diſtemper that ſometimes befals a *Spaniel*, for when the Dog happens to be Hurt in ſome Part of the Body, *&c.* Worms are apt to breed there: Indeed if he can but lick the Place it will be whole without any Medicine; but if he cannot, he muſt be aſſiſted, by ſtrewing on the Place, ſome Powder of *Matreſilva*, dry'd in an Oven, or in the Sun.

Sometimes *little Worms* will ingender in the Wounds, which will much retard their Recovery, nay, rather render them worſe and worſe: To Remedy this Evil, put into the Wound a little Gum of Ivy, and let it continue therein a Day or more, than waſh the Place with White-Wine, and ſo dreſs it with an Ointment made of Bacon-Greaſe, Oil of Earth-Worms and Rue.

If *Worms* be within the Body, give 'em faſting the Yolk of an Egg, with about two Scruples of Saffron, keeping them faſting till the next Morning.

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All Spaniels have certain *Strings* under their Tongues, by moſt call'd a Worm; this muſt be taken out when they are about two Months Old, with the help of a ſharp Knife to ſlit it, and a Shoemakers Awl to raiſe it up; you muſt be careful to take all out, or elſe your Pains is to little purpoſe; for till then, he will hardly be ever fat and right, in regard the *Worm* or *String* will grow foul and troubleſome, and hinder his Reſt and Eating.

WORM, a Diſtemper in the Claw of *Sheep*, which have naturally a ſhew of it, when little there is or no Danger; but when they grow great, there is: It's known by its hairy Head, as the Worm itſelf is.

For the curing of this Diſtemper, ſlit the Foot, and take it gently out, without breaking, and anointing the Place with Tar and Tallow, it will do well: But when thoſe harmleſs Animals, are troubled with Worms in the Belly, which is known by their beating and loooking on their Bellies; ſtamp ſome Coriander Leaves, mixing the Juice with Honey, give 'em to Drink, then chafe them a little, and let them faſt two or three Hours.

But ſome Sheep have a turning Sickneſs, which is cauſed by a certain ſmall Worm, as ſome Shepherds ſay, which lies under her Horn, and makes her to run as it were round, and if the Worm be under the right Horn, then the Sheep will turn on her left ſide; but if in the left Horn, ſhe will turn on the right ſide, always contrary: Wherefore when any one turns or bows her Head on the left ſide, firſt raze all round about the Horn, ſtrike it off, Tar it, and ſhe ſhall mend again.

WORM, a Diſtemper that breeds in the end of the Tails of *Black Cattle*, and is like unto an eating Canker; which will cauſe the Beaſt to grow Lean and of ill-liking; the Signs are, that the Hair ſometimes falls off where the Worm lies, and moſt commonly ſome of the Joints are eaten aſunder.

The way to cure it, is to ſlit the Skin of the under ſide, about the decay'd Joint, juſt againſt the Vein, and to prick the Vein, and let it bleed very well, then take Garlick, Butter and Salt, bind it to, and it will do, and ſlit their Gums againſt every Tooth, and rub 'em with Salt, they will grow faſt.

But to cure Worms in the Body of either Ox, Cow or Calf, there is nothing better than pounded Savin and Black Soap, blended with a Quart of ſweet Wort, and given them in a Morning faſting, but they muſt be kept without any manner of Food for three Hours together.

WORM-CHOLICK, a Diſtemper in *Horſes*, occaſion'd by broad, thick and ſhort Worms, or Truncheons, like little Beans, of a reddiſh Colour, which ſometimes bring violent Cholick-Pains upon the poor Beaſt: They gnaw the Guts, and ſometimes eat Holes thro' the Maw, which kills the Horſe: The voiding of red Worms, along with the Excrements, is a ſign of this Diſtemper, for long white ones ſeldom gripe a Horſe; ſo are his biting his Flanks or his Belly, in the extremity of the Pain, or tearing off his Skin, and then turning his Head and looking upon his Belly; you alſo find him Sweat all over, frequently throw himſelf down, and ſtart up again, with other uncommon Poſtures: Several Remedies are ſet down for this Diſtemper, but that which follows being juſtly reputed a *Specifick*, for this and other *Horſe-Cholicks*; it is neceſſary it ſhould be inſerted.

Take a Pound of each of theſe, *viz.* Root of Maſterwort, Leaves and Roots of Radiſhes, great Centory and Tanſie, all dry'd in the Summer-Sun or moderate Heat of an Oven in Winter; half a Pound of each of theſe *viz.* Germander, Roots of Angelica and Elicampane, all dry'd in the Shade, Sea-Moſs, and Liver of Aloes, of each four Ounces, of Galangal, Nutmeg and Sal Prunellæ, two Ounces of each; they muſt all be pounded apart, then mix'd and kept in a Leather Bag, or Glaſs Bottle ſtopt up cloſe: The Doſe, according to the ſize of the Horſe, muſt be from an Ounce to two Ounces and an half, to be mix'd with three or four Drams of old Treacle, or an Ounce of Diateſſeron or Mithridate, and given in a Pint of White-Wine, after which the Horſe muſt be walk'd in his Cloaths.

If you ſuſpect Worms, an Ounce and an half of this *Specifick Powder* mix'd with half an Ounce of *Mercurius dulcis*, will infallibly kill them; and therefore an Ounce of Specifick Powder may be mix'd with as much Aloes, three Drams of Coloquintida, as much Agarick, and half an Ounce of Turbith, giving him the whole in a Quart of White-Wine, with a quarter of a Pint of the Gall of an Ox; covering him well after it, and Walking him for a quarter of an Hour: Its true, that will at once both purge and kill the Worms, tho' it is only fit for great Eaters, and that about two or three Days after the Cholick-fit is over.

WORMING, the taking away of a Nerve from under a Dog's Tongue, an Operation which will hinder him from ever biting, tho' he grow Mad.

WORMS, Reptils, of which there are two Sorts, *viz. Earth-Worms*; of which ſee an Account under that Article: And Worms in the *Inteſtines*, of which we are to ſpeak here; they are bred from Corrupt and Putrid Matter in the Bellies of *Mankind*; and thoſe who are of a groſs and pituitous Temperament, are moſt ſubject to 'em in the Autumn and Summer; ſo are thoſe who live Gluttonouſly, and obſerve no Rule in their Diet: They are likewiſe incident to Children, but moſt Old People are free from them.

The Grinding of the Teeth, Chewing with an empty Mouth, frightful Dreams, Waking in a great ſurprize, to riſe in ones Sleep, Torments in the Night, and turning ſometimes on one ſide and ſometimes on the other, Red and Cherry Cheeks now, and preſently Pale ones, and an even Pulſe, and irregular Fever, a Reaching to Vomit, Loathing of Food, an Itching of the Fundament, as if you had Piſmires there, and prickings in the Belly, are all ſigns of being troubled with Worms.

This Malady being neglected, threatens you with a Canine Appetite, the Falling-ſickneſs, Swooning, Cholick and twiſting of the Guts.

If in the firſt acceſs of Fevers you diſcharge Worms with Matter, they ſhew the malignity of the Humour, and it is a ſign of Death approaching; if they are diſcharged with Blood either upwards or downwards, this is alſo a bad ſign; for you diſcover thereby, that the Parts are excoriated.

Worms cauſe ſeveral Accidents, according as the Parties are, who are troubled with them; as a Diſtention, Wringings, with a rumbling in the Belly: They likewiſe cauſe a Paleneſs in the Face, Itching in the Noſtrils, and a Leanneſs all the

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the Body over; and if they come up at the Stomach, they do so prick the Membranes or its superior Orifice, that they cause Swooning, Fainting away, with a Cough, the Falling Sickness, and a Perception of being Suffocated.

The pituitous and putrid Matter that is in the Entrails, and of which the Worms breed, has it Origin from bad Nourishment, as also from Milk, Fruits and Cheese, and hence it is that Poor People and Infants, are very subject to them.

As to the Remedies found out for this Distemper, there are so many of them, that the meanest Peasant will furnish as many as the greatest Doctor: So that we shall say no more of it.

Worms in *Horses*. See *Bots*.

Worms, a Distemper in *Dogs*, and troublesome to them, especially when Young: To cure which, take a Pint of new Milk, and mix it with a good quantity of Brimstone, and give it the Dog lukewarm, let him fast at least two Hours after it; this will warm and scour them, causing them to be free of all inward Filth; or if you think good, make Pills of Aloes, Hartshorn, the Juice of Wormwood, with some Flower of Brimstone, of this give 'em to the quantity of a Hasel-Nut, wrapt up in sweet Butter; forcing it down the Dogs Throat, by pulling out his Tongue, and so putting it down, and when he draws in his Tongue, it will slip in of itself. See *Spaniel*.

Worms, a Distemper wherewith *Hawks* are afflicted; the Worms are usually an Inch long, proceeding from gross and viscous Humors in the Bowels, occasion'd thro' want of Natural Heat, and ill Digestion; they may be perceiv'd by the casting of her Gorge, stinking Breath, trembling and writhing her Train, croaking in the Night, offering with her Beak at her Breast, and by her Mewt being small and unclean.

She may be cur'd with a scouring of wash'd Aloes hepatick, Mustard-seed and Agarick, of each an equal quantity; or the Powder of Hartshorn dry'd, or else the scouring of white Dittander; Aloes hepatick wash'd four or five times, Cubebs, and a little Saffron wrapt in some Flesh, to cause her to take it the better. See *Back-Worm*.

WORMWOOD, a Plant of which there are different Sorts: It's in general multiply'd by Seed that is of a pretty odd Figure, as being a little bent inward in its smallest Part, and on the other End, which is bigger and rounder, a little open, and upon which last End, there is a little black Spot: Its Colour is Yellowish at the bigger End, and its sharper End inclines to Black: Its Seed is seldom used, because it is difficult to sow it, and therefore, when there is Occasion of propagating Wormwood, its Cuttings that are a little rooted are rather made Use of: It's planted in Borders or Edgings, in a Line, at two or three Inches distance, and five or six Deep in the Ground, and it is good to slip 'em every Spring, to renew 'em every two Years, and take away the oldest and decay'd Stocks: The Seed is gather'd about *August*.

This is the substance of what is contain'd in our own Authors, concerning this Plant; but Mr. *Chomel* describes that which is commonly made Use of Medicinally thus; It grows about four Foot high, sending forth several Stems and woody Branches, of a dark-white Colour: Its Leaves are longish, deeply indented, softish, and it has an aromatick Smell, and a very bitter Taste; the Boughs are beset or adorn'd with a great many small Yellowish Seeds, which are succeeded by small Seed; the Root is thickish and woody: It grows in Gardens, and they call it *Absynthium Ponticum, seu Romanum seu Vulgare*, to distinguish it from the other Sorts: It contains a sulphurous Spirit, or rather an exalted Oil, which causes its sweet Smell, much Salt, and little Flegm.

It's good to kill Worms in the Body, it strengthens the Stomach, is vulnerary, opening, helps Digestions and forwards the Menses: It's used in Diseases of the Liver, Spleen and the Stomach.

Southernwood and Origan, serve instead of it; they commonly sell only the Leaves and Tops of Wormwood in the Shops.

WORN-OUT-EARTH. See *Earth*.

WOUND, *Dogs* as well as other Animals, may be wounded several ways, and for a general Cure, take the Juice of red Colewort, and squeeze it into the Wound, and it will cure the Animal in a few Days: Those Dogs that Hunt the Wild-Boar are very subject to be Wounded, and therefore it is very necessary they should be readily dress't: They are commonly Wounded in the Belly; but provided the same be only ript, tho' the Guts come out, and unhurt, they are easily cur'd by a Dexterous Man, who is gently to put the Guts in with his Hand, which ought to be clean wash'd before, and anointed with Oil of Olive, or some good tender Fat: You should put a small slice of Bacon into the Wound, and sew it up with a Chirugeons Needle, and fine white Thread, twisted and knotted at the Ends, that it may not slip, and to prevent its soon rotting; the same may also be done by other Places, and the Wound *must always be kept moist, that the Dog* may lick it, which is the best and most sovereign Ointment of all: The Point of the Needle ought to be square, and the rest round, and Dog-Keepers ought always to be Furnish'd with them, as well as good Thread and Bacon.

It often happens that Dogs are Hurt by Wild-Boars, in running over their Bellies, tho' they have not injur'd them with their Tushes; this Animal, which is heavy, sometimes breaks one of their Ribs, or at least puts 'em out: In this case take care to set them: But if there be a Bruise or Hurt, take Simphiten Root, the Plaister of Melilot, Pitch or Gum, Oil of Roses, an equal quantity of each, mix all together, spread it upon a Linnen Cloth, and when you have cut off the Hair on the Place affected, apply the Plaister to it as Hot at he can endure it: But in *Savoy* and *Piedmont*, they prepare a sovereign Remedy, call'd *Benjoin*, which they take from Fir, a Plaister made of which, will not fall off till the Cure is perfected.

WOUND, a recent, bloody and violent Rupture of the soft Parts, made by some Instrument; Wounds are different, according to the different Instruments with which they are given, or Parts of the Body in which they are receiv'd.

A common Remedy to stop the Bleeding of a Wound, is to make a Cataplasm with the Powders of Aloes, Dragon's Blood, Bole Armoniack, and the Whites of Eggs, mixed all together and apply'd to the Wound.

Another Receipt, is to take two Ounces of Vinegar, one Dram of Colcothar, two Drams of binding Saffron and of Mars, beat the whole together, and dip therein some of the Moss of Oak or Lint; then add thereto some Mushroom Powder

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der, or that of Fuſſe-Ball; and apply it to the Wound; it will ſtop the Bleeding.

Care muſt be taken to bandage the Part very well, otherwiſe your Aſtringents will have no effect.

You may alſo make uſe of Spiders Web, Mill Duſt, and the Powder of a Rotten or Worm-eaten Oak; or elſe take Soot out of the Oven, and mix it with the Juice of an Aſs or Ox's Dung, to which you may only add the White of an Egg.

Medicines to Cure recent Wounds in a ſhort Time.

Take an handful of the Leaves of Mallows, and an handful of Sallow, pound theſe Leaves in Mortar, ſqueeze out the Juice, and apply it with a Piece of Linnen to the Wound: This tho' a ſimple Remedy, is more efficacious than ſeveral other Unguents.

Take ſome Fearn Leaves, preſs out the Juice, with which you ſhall waſh the Wound very well, and apply to it a Piece of Linnen ſteep'd in the ſame Juice.

Take the Leaves of Sage, pound 'em in a Mortar with ſome Hog's-Lard, of which you are to make an Ointment, which you muſt apply to the Wound.

Other Remedies for freſh Wounds: You muſt take ſome Garden Balm-Gentle; the great and little Comfry, and a ſmall quantity of Salt, pound all together, and apply it: It's alſo good to drop in the Wound the Juice of Tobacco, or rather apply to it the groſs ſubſtance, and Juice of that Plant pounded; and bind it up without delay; you may conclude it will cloſe up in three Days time.

For all Wounds, whether Old or New, Ulcers and cuts in the Fleſh; Take the Leaves of Plantane, Ribwort, Mallows, and Garden Clary, of each an handful, and of Garden Sage, about four and twenty Leaves; all theſe Herbs muſt be very well clean'd and waſh'd, then pound 'em all very well together: After this, take a Pound and a Quarter of Old Hog's Greaſe, put it into a Pan, and melt and boil it with theſe Herbs; and when you find that the Liquor of the Herbs is conſum'd, you are to ſtrain the reſt, and add to it, as much Frankinſence as a Nut, Virgins Wax and Roſin, to the quantity of two Nuts; melt it, that ſo the whole may come to the Conſiſtence of an Ointment, which you may make Uſe of for all ſorts of Wounds.

Take ſome Sulphur, that has been very finely pulverized and ſearc'd, put it into a Glaſs Veſſel, and pour upon it ſo much Oil of Olive, as to riſe four or five Fingers above it, expoſe it to the Heat of the Sun for ſix Days, ſtirring it ſeveral times with a clean wooden Ladle: You muſt otherwiſe keep the Veſſel always cover'd, to the end that no filth may fall into it; at the end of ten Days, pour off all the Oil gently, and put all the Eſſence of the Sulphur into a Glaſs Bottle, with a Funnel, and ſuffer none of the Dregs to paſs in; ſtop the Bottle very carefully, and when you would uſe it, dip ſome Lint, white Linnen, Cotton or black Wool therein, which you are to apply to the Wounded Parts, Ulcers and Cuts; you may do the ſame by Impoſthumes, and continue to do the ſame daily, till they are cur'd: You may a ſecond time put ſome Oil to the Dregs, from which you took the firſt, by way of Inclination, and do as before: Theſe two firſt may be depended upon for ſure Remedies.

An Ointment for Wounds, is to take a Pound of Oil of Olive, four Ounces of gold Litharge, four Ounces of Ceruſe, an Ounce and an half of New-Wax, an Ounce of the beſt Aloes, and half an Ounce of Colcothar, which ſhould be reduc'd into Powder: Put the Oil into an earthen glaz'd Veſſel, over a ſlow Fire, and when it begins to boil, add to it the Litharge and Ceruſe, keeping always ſtirring it, and continue to do ſo, till the Ointment appears to be made, over the ſmall Fire; and you will know when it is done, by putting a little of it, with the Laddle upon a Plate, and when it is Cold, preſs it with your Thumb Nail, and if the Nail brings away no other than the Ointment which is before it, its a ſure ſign, it has not boil'd enough, but if it brings all the Ointment under it and at the ſides, 'tis a ſign it is done enough. The Boiling commonly laſts five Hours; unleſs the Fire be a little too Hot: This done, add the Wax to it, in ſmall Bits, with the Powder of Colcothar; and when the Wax is melted, take it off the Fire, and when the Ointment boils no more, put in the Aloes by little and little, when the other ſtuff is off the Fire, and keep always ſtirring, till you can make it up into Rolles, which may be done, by pouring the Ointment into cold Water.

This Ointment is very good for Wounds, it takes any extraneous Body out of them: It hinders 'em to gangreen. Being apply'd to the Temple and the top of the Jaw behind the tip of the Ear, it is good for the Tooth-ach: It cures Wounds in a very few Days; each Plaiſter laſts two or three Days, and it is enough to wipe 'em Morning and Evening.

To prepare a Cloth for Wounds, you may in the Spring time, when Frogs ſpawn or lay their Eggs, take three or four Ells of thick Linnen Cloth, more or leſs, as you have Occaſion; waſh this Cloth well with theſe Frog-Eggs; and then expoſe it to the Sun to be dry'd; and keep it for your Uſe; and when you have Occaſion, take and double ſome of it, and apply it to the Wound, in the form of a Cataplaſm: The Effuſion of Blood will preſently be ſtopp'd, which has been found to be true upon ſeveral Occaſions.

You may draw the point of an Arrow, or any Iron, out of a Wound, if you put into it a Probe, dipt in the Juice of Valerian, and if you tye to it the pounded Herbs; for by this means the Iron will not only be drawn out, but the Wound will alſo be healed, if an *Italian*, ſays Mr. *Chomel*, is not a Lyar, who aſſur'd him he had try'd the Experiment. The Leaves of Clary or Clear-Eye, will do the ſame, when they are pounded, for they will draw the points of Things, and Thorns out of the Body.

Wounds made with Fire-Arms, are eaſily known, becauſe they are Blue, Red, Black, Livid and Inflam'd; there is a loſs of Subſtance, with Bruiſes and breaking of Bones; they are not uſually attended with a Flux of Blood.

They very often kill the Parties that receive 'em, and that forthwith, when the Shot enters into the ſubſtance of the Brain, into the Marrow of the Backbone, when they touch the Heart, or even the Pericardium, when ſome of the great Veſſels are Broken; and in a word, when the Shot penetrates to ſome other Noble Part: There are hopes of curing thoſe Wounds, that are but ſuperficial, and ſuch as are received in the Arm, Shoulders, Thighs, and Parts of the Body; in which there is not ſo much danger to be apprehended.

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Some Preparatives are neceſſary to be made for dreſſing of Wounds receiv'd by Fire-Arms: You muſt firſt know with what Weapon the Wound was given; a Wound received with a Muſket, is more dangerous than with a Piſtol Shot; thoſe receiv'd with a Canon Ball or Bomb, are the moſt dangerous of any; beſides the Accidents that ſucceed, may increaſe the danger; you muſt endeavour to draw out the extraneous Bodies, by the ſame Holes thro' which they entred; to this end, the Patient muſt be put into the ſame Poſture he was when he receiv'd the Wound; and if that cannot be done, an Inciſion muſt be made in the oppoſite Part, at the place where he feels ſome hardneſs, and have a care you do not open any Veſſel.

If any Bone has been conſiderably Bruiſed, and that Amputation is found to be neceſſary, Recourſe muſt be had to it; but if a Ball adheres too much to a Bone or is too deep; it is better to let it alone, than to run the hazard of injuring the Bone.

As to the Dreſſing of Wounds receiv'd by Fire-Arms, you are to begin to allay the Pain and Inflamation by Bleeding, by Anodyne Topicks, and by cooling Glyſters, and Purges: In the mean time it muſt be obſerv'd, that if the Patient has loſt a great quantity of Blood, it will not be proper to Bleed him.

To aſſwage an Inflamation when it is very great; Take ſome Oil of Roſes, the White of an Egg, and Vinegar, beat 'em together and apply it to the adjacent Parts.

To allay the Pain, they make uſe of a Cataplaſm made with Crumb of Bread, Milk, Saffron, Oil of Roſes hot, and the Yolk of an Egg.

The Oil of Roſes alone is very good for this Purpoſe.

The Glyſters ought to be prepar'd with Decoction of Mercury, Beets, Mallows, an handful of Barley, and Roſe-Honey.

Purges, which ſhould be given every other Day, according to the Practiſe of ſome Perſons, and even on the Day the Wound is receiv'd, if the Strength of the Patient will allow it, ought to conſiſt only of Manna, pale Roſes, Caſſia, Tamarinds, Syrup of Violets, and other very gentle Remedies.

After theſe Preparatives, when you are about to dreſs it, and the ſpirituous Remedies are apply'd, they make uſe of Pledgets dipt in the Water of Camphire-Wine: Recourſe muſt be had to Stiptick-Waters and other Aſtringents: For which ſee the Article *Styptick-Water*. Theſe Remedies ſhould be apply'd hot.

The *Suppuration* is forwarded by a Digeſtive made with Oil of Roſes, *Venice*-Turpentine, and the Yolk of an Egg. When the Wound is upon the Nerves, Tendons, and other Nervous Parts, you muſt never make uſe of Ointments, which will not fail to corrupt thoſe Parts; but make uſe of ſpirituous and drying Remedies. You may make a Cataplaſm with the Meal of Barley, Vetch, Lupines, and Lentils; and you may boil 'em with Red-Wine, to which add the Oil of *Hypericum*.

The Balm of *Peru*, Oil of Turpentine diſtill'd, the Balm of St. *John's-wort*, Oil diſtill'd of Lavender, Oil of Wax, Oil of Philoſophers, the Spirit of Wine, and Gum-Elemi, are very good for the Nerves.

If the Wound is deep, you muſt make Injections with the following Vulnerary Water, which is alſo excellent for all ſorts of Contuſions, for Ulcers and Gangreen:

Take of Wood-Sage, Mugwort, and the Great Groundſel, of each four handfuls; *Betony*, Tobaco, Plantain, Vervein, Agrimony, Meadow-ſweet, St. *John's-wort*, and Wormwood, of each three handfuls; Little Centory, Scrofularia, or Figwort, Bugle-Fennel, Sanicle, Clary, Mouſe-Ear, of each alſo three handfuls; two Ounces of Long Ariſtolochy, and three Ounces of Round Ariſtolochy, put the whole into two *Paris* Pints of good White-Wine, and ſuffer it to digeſt for the ſpace of thirty Hours; diſtil it afterwards by way of Bath-Mary, till a third part of it be conſum'd.

When the Parts Ganger, you muſt make uſe of the Spirit of Motherwort, which is thus prepar'd; Take two Drams of Maſtick, Myrrh, Oliban, and Amber, and mix all theſe Ingredients together in a *Paris* Pint of rectify'd Wine, which you muſt afterwards take care to diſtil.

An excellent Fomentation for Wounds, is to mix equal Parts of Camphir'd Wine and Lime-Water, with three Drams of Camphire; and make uſe of the ſame hot. *See Balm.*

WOUNDS, *Hurts*, mention'd here as they relate to *Horſes*, which are ſuch ſerviceable Animals to Mankind: They receive Hurts ſeveral Ways, and in ſeveral Parts of the Body, and it is neceſſary the Methods of curing them ſhould be here ſet down: If a Horſe receives a Wound with the Shot of Gunpowder, the Farrier, in order to the cure of it, muſt firſt ſearch if the Bullet be in the Wound; if ſo, let him take it out, with an *Inſtrument made for that purpoſe*; but in caſe it cannot be got out, Patience muſt be had, for Nature itſelf will wear it out of its own accord, without any Impediment, Lead being of that nature it will not canker: Then to kill the Fire, let him drop ſome Varniſh with a Feather to the bottom, and ſtop up the mouth of the Wound with ſome ſort of Flax, dipt likewiſe in the ſame, then charge all the ſwollen place with the following Charge.

Take a quarter of a pound of Bole-Armoniac, half a pound of Linſeed Oil beaten into Powder, as much of Bean-flowers, and three or four Eggs, Shells and all; a Quartern of Turpentine, a Quart of Vinegar, which mingle well together upon the Fire, and being ſomewhat warm, charge all the ſore place with part thereof, and clap a Cloth upon it to keep the Wound warm; and ſo every Day for four or five Days together, when on the fifth leave off anointing it, and taint it at the bottom with a Taint dipt in Hogs-greaſe and Turpentine melted together, renewing it once or twice every Day till the Fire is kill'd, which may be perceiv'd by the Matter in the Wound, and falling of the Swelling; for as long as the Fire has the upper-hand no thick Matter will iſſue out, but only a thin yellowiſh Water, neither will the Swelling aſſwage; then take half a Pound of Turpentine waſh'd in nine ſeveral Waters, and put three Yolks of Eggs and a little Saffron to it; taint it with this Ointment, renewing it once every Day till the Wound be whole.

But if the Shot be quite thorough the Wound, then take a few Weavers Linnen Thrums made very knotty, and dipping 'em firſt in Varniſh, draw 'em through the Wound, running 'em up in the Wound at leaſt twice or thrice a Day, and charging

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charging it on either ſide upon the ſwollen places with the Charge aforeſaid, till you perceive the Fire is kill'd; then clap a comfortable Plaiſter upon one of the Holes, and taint the other with a Taint in the Salve of waſh'd Turpentine, Eggs and Saffron, as aforeſaid.

But there are ſome Farriers who uſe to kill the Fire with the Oil of Cream, and to heal up the Wound with Turpentine, Wax, and Hogs-Greaſe melted together. Or they kill it with Snow-Water, and charge the ſwelled place with Cream and Barm mix'd together, healing up the Wound by dipping a Taint in the Yolk of an Egg, Honey and Saffron well beaten together. Others, in caſe of a wounded Horſe, have recourſe to the following Pills, that carry in them a wonderful and almoſt incredible Efficacy:

Take of the fineſt and cleareſt *Aſſæ fœtida*, Bayberries of *Provence* or *Italy*, and Cinnabar, all in fine Powder, of each a Pound, incorporate them in a Braſs Mortar, with a ſufficient quantity of *Aquavitæ*, and make up the Maſs into Pills, each weighing fourteen Drams, which muſt be laid in a convenient place to dry; give two of theſe Pills to the wounded Horſe once in two Days, or once every Day, until he has taken eight or ten, according to the Greatneſs of the Wound, and let him ſtand bridled two Hours before, and as many after. Theſe Pills promote the Cure of a Wound by purifying the Blood and reſiſting Corruption, and may be kept twenty Years without any diſparagement to their Vertue. When the Wound ſeems to be at a ſtand, and yet does not appear foul, it requires Medicines that are endued with a Power to make the Fleſh grow; and the following Powder is recommended as being of extraordinary uſe in this Caſe: Take true Dragon's Blood and fine Bole-Armoniac, of each half an Ounce; Maſtick, Olibanum, and Sarcocolla, three Drams of each; Aloes, Round Birthwort, and Roots of Flower-de-lis, of each a Dram and an half, mix'd and made into Powder; but the Effect of it will be more powerful if mix'd with Syrup of Roſes, Turpentine, or Juice of Wormwood. This indeed you'll find will make the Fleſh grow beyond expectation.

If a *Detergent*, or *Cleanſer* be requir'd, let the following Water be uſed, which may be eaſily prepared thus, and is call'd by Farriers, who love to keep People in Ignorance, the *Phagedenical Water*: Take two or three Pounds of unſlack'd Lime newly made, put it into a large Baſon of fine Tin, and by degrees pour upon it five Quarts of Rain-Water, then ſetting the Baſon in a convenient place for two Days, ſtir the Water often; after which ſuffer the Lime to fall to the bottom, pour off the Water by way of Inclination, ſtrain it through brown Paper, and to two Pints of it add half a Pint of good Spirit of Wine, an Ounce of the Spirit of Vitriol, and as much coroſive Sublimate in fine Powder: Mix and preſerve it for Uſe in a Glaſs Vial. If you perceive a great deal of Corruption in the Wound, or any Appearance of a Gangrene, add to the whole quantity of the Water, an Ounce of Arſenic, diminiſhing the Doſe proportionably, according to the quantity of the Water.

Now having laid down ſeveral uſeful Medicines for the Cure of Wounds, it will not be improper to propoſe ſome certain Maxims, on which the true way of proceeding in the Cure is grounded: Firſt then, A Horſe's Wound muſt be prob'd very gently, and as ſeldom as poſſible, by reaſon his Fleſh is extreamly ſubject to Corruption, and to grow foul upon the leaſt Contuſion that happens.

Secondly, The Wound muſt be kept clean, and freed from corrupt Fleſh, which muſt be conſum'd with Powders.

Thirdly, A Repulſion muſt be made in the beginning, that is, you muſt divert the Courſe of the Humours, and prevent their falling upon the Wound: Bleeding is the beſt Repulſion, for it allays the heat of the Humours, and leſſens the redundant Quantity of them.

Fourthly, A Horſe's Tongue being as prejudicial to a Wound as Poiſon itſelf, he muſt not be ſuffer'd to lick his Wounds.

Fifthly, Never proceed to Suppuration, if the Humours can either be diſſolv'd or repell'd; eſpecially in Parts that are full of Ligaments and Sinews, or near the Bones.

Sixthly, If a Wound be accompany'd with a great Contuſion, or is round or circular, in ſuch Caſes Inciſions and the Application of Cauſticks are requir'd.

Seventhly, The Wound muſt be carefully cover'd, for the Air retards the Cure.

Eighthly, The callous Lips of the Wound muſt be cut to the Quick, before they can be reunited.

Beſides this general Account of Wounds and the Method of curing them, ſomething may be proper to be ſaid concerning ſome Wounds or Hurts receiv'd in ſome particular Parts of a Horſe's Body; and when he has receiv'd any ſuch in his Back, you muſt apply Oyſter-ſhells reduced into Powder thereto, and let him eat ſome golden Comfrey, cut into ſmall Pieces, among his Oats. The Wounds of the Breaſt, according to ſome modern Authors, are cured with Taints and ſoft Folds of Linnen put over 'em, ſteep'd in a Compoſition made of Verdigreaſe, Vitriol and Allom, of each an Ounce, eight Ounces of Vinegar, and a Pound of Honey boil'd together till they become red.

Wounds in the Belly are cur'd in the ſame manner as Men's Wounds in that Part, by ſowing up the whole *Peritonæum* with a very ſtrong woollen Thread, leaving the Extremities without, and the Skin with a ſtrong Hempen Thread wax'd, joining the Lips of the Wound together in the form of a Buckle, and applying thereunto the common Ointments proper for Wounds: And in caſe any Inflamation happens, you muſt apply ſome Chalk diſſolved in Vinegar to it.

When the Guts of the Horſe come out, you muſt not touch 'em, but put 'em in with a Sponge ſteep'd in hot Water, and then ſqueezed, to the end that it may only retain the Heat. Some, in putting in the Guts, endeavour to make the Horſe Vomit, by putting a Feather into his Throat which has been ſteep'd in Oil. If the Wound is not large enough to put 'em in thro', you muſt make it wider: If the Pannicle comes out, you muſt cut it: When the Guts are wounded or ſwell'd, there is no likelihood of a Cure; no more there is when the Horſe evacuates Blood at his Fundament. Thoſe that are wounded near the Groin, eaſily fall into Convulſions; and in ſuch Caſes you muſt keep the Horſe from drinking, as much as poſſible, cover him well, and ſuffer him not to walk; but give him green things to eat.

Wounds in the Knees, according as *Apaſiltes* informs us, are difficult to be cured; becauſe there is but little Fleſh and Skin in that part, no more than on the Legs; and therefore thoſe

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Medicines are to be uſed that are of a very drying nature: whereas where there is ſtore of Fleſh, you muſt uſe thoſe that are moderately drying.

When Horſes are wounded with Thorns and other things, but lightly, in ſome Parts of their Bodies, you muſt apply thereto Honey and Tallow boil'd together; and when the Wound is conſiderable, Turpentine and Oil, both hot. Some, in order to take out that which has run into the Foot, and for Pricks, put nothing upon it but boil'd Elder; and if any thing ſhould penetrate between the Foot and the Hoof, it muſt be pull'd out, and afterwards an Ointment apply'd to it made of Nuſi Verdigreaſe, and the like; and Care muſt be taken that the Wound be well cleanſed. Or elſe you may melt ſome Turpentine, Tallow and Wax mix'd together; it's neceſſary the Medicines ſhould penetrate the bottom of the Wound; and therefore if it be narrow it muſt be enlarg'd: And this muſt be obſerv'd concerning all Wounds.

To ſay nothing here of ſeveral Ointments that are proper for Wounds, and well known generally to thoſe who have occaſion to uſe them.

If a Nerve happens to be cut, you muſt cloſe it, and uſe a Defenſive, to prevent a concourſe of Humours: Some take the Bark of the Root of an Elm, with the Dregs of Oil of Olives, and boil 'em till a third part be waſted; ſo that there is but one Pound left, which you muſt mix with two Ounces of the Powder of Long Ariſtolochy, and four of an He-Goat's Greaſe, or Fat; you muſt boil it ſo much that when you drop ſome of it upon a Stone it will grow hard. Some there are, who make a Mixture of Laurel, Aniſe, Maſtick and Tartar, and incorporate them with Cheeſe and Hogs-Greaſe, to make an Ointment of them.

If a Nerve has receiv'd ſome Prick, you muſt foment it with ſome Oil, Wine, and Honey; then apply thereunto a Plaiſter made of the Root of Elder, Honey, and the Root of *Althea*. If the Nerve is bruiſed, you muſt apply ſome fine Flower, Myrrh, and Aloes, mix'd with the Fleſh of a Tortoiſe to it: And if it be a little torn, make a Circle round it with an hot Iron, and draw a dozen Lines acroſs in the form of a little Wheel.

In caſe the Horſe happens to be wounded with a Bone, bit of Wood, or Shard, and that the ſame ſtick in the Fleſh, or Hoof, you muſt forthwith take it out; and after you have cleans'd the Wound, apply to it a Medicine made of Verdigreaſe, or ſome other Plaiſter proper for Wounds; put a Tent into it, and the next Day waſh it with ſweet Wine, and anoint it with Things proper to heal, and put ſome Barley-Flower and Allom upon it.

WOUNDS, *in Trees.* See *Infirmities of Trees*

WREATH, a Term in Heraldry; ſignifying a Roll of fine Linnen or Silk, like that of a *Turkiſh* Turbant, conſiſting of the Colours born in the Eſcutcheon, which in an Atchievement is placed between the Helmet and the Creſt, that does immediately ſupport the Creſt.

WRENCH *in a Horſes Back.* See *Flanks.*

WYTHERS, certain Parts of a Horſe: They begin where the Mane ends, are joyned to, and end at the Top of the Shoulder-Blade: If you would ſee more concerning this Head, ſee *Withers*, as alſo the Article, *Parts of a Horſe's Body.*

YARD-

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Y.

YARD-FALLEN. See *Falling of the Yard.*

YARD, Long Measure, consisting of three Feet.

YARD-LAND, *Virgata Terræ*, a Quantity of Land, that varies according to the Place: 'Tis accounted fifteen Acres at *Wimbleton* in *Surry*; in other Countries it is twenty; in some twenty four, in some thirty, and in others even four Acres: In a Manuscript of the Abbacy of *Malmesbury*, a Virgate of Land is said to contain twenty four Acres: This uncertain quantity in 28 of *Edward* IV. is call'd a Verge of Land.

YEANING, the Term by which they express the *Lambing* Time of *Sheep*, or bringing forth their Young; towards the Spring, when the Time of Sheep's yeaning approaches, good Heed must be had to the Ewes, which must be well Nourish'd; for if they are not then strong, they will not have Power to deliver their Lambs, therefore good Shepherds should attend such Places where great Flocks are, to watch in the Night as well as the Day time, and it is incumbent upon their Masters, to see that they do carefully attend their Business, in this, as well as other Respects; and where an Ewe cannot deliver her Lamb, the Shepherd must help her, by setting his Foot on her Neck, and with his Hands take it gently from her: If the Lamb comes with the Head forward, its more easy to be taken out; but if the Rump be foremost, he must put in his Fingers, and put a small Cord about the Hoofs of both the Lambs Feet, and so fasten and pluck him out; and if it chances to lie overthwart or cross, then with a sharp Knife, the Shepherd must cut the Lamb in three or four Pieces, and so take it out. Now to facilitate the deliverance of the Lambs, in Cases of Necessity, Nettles boil'd in *Maltsey* and *Green-wile*, open the Neck of the Matrix; so will Aniseed boil'd in Ale or Wine, the Juice of Penny-Royal, stampt and given; Wild Parsnips, stampt, strain'd and given, with many more things. See *Lamb* and *Sheep.*

YEAR, a Period of Time; there are two Sorts of Years, *viz.* Solar and Lunar: The Solar Year, consists of three hundred and fifty five Days, five Hours and forty-nine Minutes: It's the Time used by the Sun, to come back to the same Point of the Ecliptick from which it departed. The Lunar Year consist of three hundred fifty four Days and forty nine Minutes: It's also the time employ'd by the Moon to come back to the same Point of the Zodiac; and it is consequently shorter than the Solar Year by eleven Days: These eleven Days are call'd Epacts, which must be added to the Lunar Year to make it equal to the Solar Year. As the five Hours and forty nine Minutes which remain over every Year make almost one Day every four Years, this is that which gives Room to add one Day to the fourth Year; which for that reason is call'd *Bissextile*: It's usual to reckon this Day in the Month of *February.*

The Civil Year is divided into twelve Months, some of which contain thirty Days, and others one and thirty, and the Month of *February* eight and twenty in the common Years; but in Leap-Year nine and twenty: It begins on the first of *January*; and the twelve Months are, *January*, *February*, *March*, *April*, *May*, *June*, *July*, *August*, *September*, *October*, *November*, and *December*. Christians reckon their Years from the Nativity of our Saviour. The Year also comprehends four Seasons, *viz.* the Spring, which according to the New-Stile, begins on the twenty-fifth of *March*; Summer, which begins on the one and twentieth of *June*; Autumn, the twenty second, or twenty third of *September*; and Winter, the one or two and twentieth of *December*, each Season lasts three Months.

To know if the proposed Year be Leap-Year or not, there needs no more than to resolve this Question concerning the Years which have elapsed from 1582, divide the Year proposed by four, and if after the Division nothing remains, that same Year is *Bissextile*, if any thing remains, the Remainder denotes the fourth Year after *Bissextile*. Suppose we propose the Year 1716, you may reject the first two Figures 17, and as the 16 may be divided by four without any Remainder, it shews that 1716 is the *Bissextile*. Suppose 1718 should be propos'd, after you have rejected the two first Cyphers 17, the other 18 cannot be exactly divided by 4, but after the Division there remains 2, which shews that this Year is the second after the last 1716. But if the Year proposed be one of the hundred Years, as 1600, 1700, 1800, 1900, &c. you must in that Case divide 'em by 400, or, which is the same thing, cut off the two Naughts and divide the rest by 4, and if the Division is exact, its Leap-Year, if not, it consists of no more than 365 Days.

To find out the four Seasons of the Year, take the following *Latin* Verse for your Rule.

Post Peut. Crux. Luc. Ci. sunt Tempora quatuor Anni.

That is to say, The *Wednesday* after Pentecost, after Holy-Cross Day, after that of St. *Lucius*, and after *Ash-Wednesday*, are the Four Seasons.

YEAST, or YEST, the Flower or Froth of Ale, Beer, &c. See *Bread* and *Brewing*, &c.

YELLOWS, a Distemper in a *Horse*, being much the same that a Physician calls a Jaundice in a Man, and there are two kinds of it; the *Yellow* and the *Black*, of which, the first is Moist and the other Dry: The Yellow proceeds from the Overflowing of the Gall, occasion'd by Cholet, and the other from the Overflowing of the Spleen, proceeding from Melancholy, which are both dangerous Infirmities; but the *Black* is the most Deadly and Mortal.

Now the Yellow is discover'd by the Horse's changing his Natural Colour of White in the Balls of his Eyes to Yellow: His Tongue, as al-

so

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ſo the inſide of his Lips, and the outward Parts of his Noſtrils are Yellow colour'd; whereas the Black is diſcover'd by quite contrary Symptoms; for herein you will perceive the Whites of his Eye, Tongue, Mouth and Lips, to be of a Duſkiſh Colour, and not ſo clear and ſanguine as before; and tho' this Diſtinction of the Yellow and Black Jaundice, may ſeem ſtrange to ſome Perſons, yet it is moſt certain, that when a Horſe dies of the Yellows, he dies of the Black ſort, for in drawing near his End, all the inward Parts are converted into Blackneſs, and the Yellow Subſtance is clearly maſter'd.

The Origin of the Diſtemper, is principally owing to the unnatural Heats given the Horſe by hard Riding or Labour, which inflames the Liver, Gall, Blood and ſpleen, that cauſes Choler to have Sovereignty and Dominion over the Humours, which occaſions this Diſeaſe, that ends in a ſudden Death, if not timely prevented.

Amongſt the many Preſcriptions order'd for this Diſtemper, we have ſelected theſe: Take an Ounce of Mithridate, diſſolve it in a Quart of Ale or Beer, and give it the Horſe lukewarm; but for want of Mithridate, give him two Ounces of *London* Treacle, or for lack of that two or three Spoonfuls of Common Treacle. Some take Turmerick, Burdock Roots, Long Pepper, of each about half an Ounce; Aniſeeds and Liquoriſh, in fine Powder ſearc'd, of each a Spoonful, an Handful of Celandine Leaves and Roots, chopt ſmall, which they ſtrain and put into a Quart of ſtrong Beer, and boil them a little on the Fire, and in the cooling ſweeten it with *London* Treacle, and putting into it a good Piece of Butter, give it him Blood-warm; and then give him white Water, and he will do well.

Others after they have blooded the Horſe on each ſide the Neck, and in the third Bar, on the pallate of the Mouth, give him Camomile, Elder Leaves and Celandine, of each a ſmall handful chopt indifferently ſmall, with a little of the inner Rind of the Barbery Tree, boil'd in three Pints of ſtrong Beer or Ale, till reduced to a Quart, then they ſtrain the Herbs from the Liquor, and give it him lukewarm, faſting in a Morning, with a piece of ſweet Butter melted therein, and ſweetned with two Spoonfuls of Honey or common Treacle.

Some, after having bled him as before, give him Turmerick and Aniſeed beaten into Powder, of each an Ounce; with half an Ounce of the Powder of the inner Bark of the Barbery Tree; and for want of that, a Gill of the Juice of Celandine, all which give him either in a Pint of White Wine Vinegar; or in a Quart of Stale Beer and half a Pint of Brandy, lukewarm, faſting in the Morning, and with all a ſpoonful of the Flower of Brimſtone, at the Mouth of the firſt Horn you give him, but none with the reſt.

YELLOWS, a Diſtemper incident to *Black-Cattle*, the Symptoms of which, are, that they will be yellow in their Eyes, Ears and Tails end, nay, ſometimes all over the Body: The Cure is to Bleed them in the Ears, and in the Tail very well, to put ſome Salt into their Ears, and rub 'em between your Hands, when they are blooded, to make them Bleed; and then give them two handfuls of Salt, down their Throats dry over Night, and in the Morning let them have Fenugreeck, Turmerick, Long Pepper, Aniſeed and Liquoriſh, but two penniworth in all; the whole being to be made up into a Powder, and given the Beaſt in a Quart of Ale lukewarm: Its alſo good for the Overflowing of the Gall.

YEW-TREE, in Latin *Taxus*, a Tree that is always Green, and ſhoots forth a divided Stem from its Root, ſurrounded with ſeveral Branches lock'd one within another; the Wood of 'em is very hard and reddiſh: The Branches bear oblong Leaves, round and narrow, like Needles, hard, ſharp, and of a browniſh Green Colour: At the top of theſe Branches, grow the Flowers in the Form of Cats-Tails, of a pale Green Colour, compoſed, as Mr. *Tournefort* ſays, of certain Tops, fill'd with very fine Duſt, cut like Muſhrooms, and indented into four or five Parts: On other ſeparate Places appear Fruit, a ſort of ſoft Berries, Reddiſh, full of Sap, hollow on the fore Part like a Bell, and fill'd each with Seed.

This Tree is multiply'd by Seed; the Seaſon of ſowing is commonly in *March*; and that it may come up as you would have it, chooſe the looſeſt ſort of Earth, you can get, to Plant in, raiſing Borders for that purpoſe, as broad and as long as you think fit. Theſe Borders are drawn with a Line, and if not compoſed of very good Earth, ſpread an Inch thick of Bed-mould over 'em, ſmooth 'em, and ſow the Yew Seed there in open Ground: They alſo ſow it in Drills, and as thin as can be both ways.

Some Perſons before they ſow this Seed, ſteep it in Water, or in Bran and Water mix'd, and let it lie till it begins to ſwell, and alledge it makes it come up the ſooner, becauſe the Seed before it is put into the Ground, will be thereby the more diſpoſed to germinate; and this certainly is the beſt Method, notwithſtanding ſeveral Gardiners are of an other Opinion: When the Seed is put into the Ground, it is immediately cover'd with a Rake, then being moiſtned well with a Water-Pot, its left ſo till it comes up. When theſe little Plants appear, they muſt from time to time be water'd during the Hot Weather, and care being taken to Weed 'em well, they will in two Years time be fit to be tranſplanted.

This is the firſt ſort of Nurſery, prepar'd for Yew-Trees, till they are tranſplanted, and then they have a ſecond; for a larger Bed is made, which muſt be dug to looſen the Earth, it muſt be ſmoothed with a Rake, and Lines drawn upon it, at two Foot diſtance from one another: They muſt be water'd as ſoon as they are planted, and their Roots well cover'd: This firſt digging is to be done always in *March*, to fit theſe Plants to act and ſhoot the deeper Roots; the ſecond in *May*, to facilitate the Operation of the nouriſhing Sap in them; the third in *July*, to quicken in them a Motion, which is ſlackned, by the exhauſting of the Sap; and the fourth in *September*, to aſſiſt the Salts in the Earth, the Heat being incorporated with them, to penetrate theſe Plants the more readily, when the Weather is good and will allow it.

Theſe Plants muſt remain in this Nurſery four or five Years, after which you begin to raiſe 'em, to ſet 'em in their Places, either in Borders of Parterres or Alleys of large Gardens, or to make whole Paliſades of 'em, or put 'em into the form of Hedges, along broad Walks: When they are tranſplanted, it muſt always be done with the Earth about

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about the Roots, otherwiſe they will be a long Time in taking Root again, and if they are to be carry'd far, they muſt be taken up in little Baſkets made on purpoſe.

There is nothing more agreeable to the Eye, nor makes Gardens more gay and magnificent than Yew-Trees, they are alſo very Ornamental in great Parks. The Leaves of this Tree are ſo ſmall, that it is poſſible to bring it into any form we deſire, as the famous Plants now growing in the Phyſick Garden at *Oxford*, and that in the Churchyard at *Hillington* near *Uxbridge*, do teſtify: Great varieties of Figures have been repreſented in Plants of this ſort, as Men, Beaſts, Birds, Ships, and the like; but the moſt common Shapes, which have been given by Gardiners, are either Conick or Pyramidical. Its Cuſtomary to fence in the Quarters of Wilderneſs and Woods, with theſe Plants, where they have a very good Effect.

The Propagation of the Yew, ſince Bows and Arrows have been diſuſed, has been neglected at leaſt for ſome Time, tho' our barrenneſt Grounds and coldeſt Mountains, might be repleniſh'd with them to advantage; for it is uſeful to the ſame End with *Box*: which ſee. Its alſo uſeful for Coggs of Mills, Poſts in moiſt Grounds, and for Axletrees, there is nothing to compare with it: Its alſo uſeful for Lutes, Theorbas, Bowles, Wheels, Pins for Pullies, and Tankards to drink in: Whatever *Pliny*, and others have ſaid of the Shade of the Yew-Tree, that it is pernicious to thoſe who do ſleep under it, yet it is eſteem'd Noxious to Cattle, when in the Seed or Sprout.

The Berries of the Yew, bring bloody Fluxes and Fevers upon thoſe who eat 'em; and 'tis the Opinion of ſome, that the Leaves and Flowers, are as much a Poiſon as Hemlock.

As for the *Taxus* of the Ancients, Dr. *Bellucci*, ſometime Preſident of the Phyſick Garden at *Piſa* in *Tuſcany*, ſays, when his Gardiners clipt the Yew-Tree, they were not able to Work above half an Hour at a time, it made their Heads to Ache ſo much.

Here it may be obſerv'd, that the Cuttings of Yew being Green, are ſometimes eagerly devour'd by Cattle, but if eaten in any quantity, they cauſe certain Death, as has been ſufficiently experienced, the Stomach of the Animals not being able to digeſt 'em.

YOKE, an Inſtrument made Uſe of by the Huſbandman, by which Oxen are tyed together, to draw either in the Plow or Cart. It conſiſts of theſe following Parts. 1. The Yoke properly ſo call'd, which is a thick Piece of Wood that lies on the Ox's Neck. 2. The Bows that compaſs the Neck about, and go thro' the Yoke of Wood. 3. The Stitchings and Wreathings, being thoſe Parts that hold the Bows faſt in the Yoke, and laſtly, the Yoke Ring and Ox-Chain.

YUCCA, an *American* Plant, but hardier than we commonly take it to be: It will endure our ſharpeſt Winter, without ſetting it in Caſes: When it comes to ſome Age, it bears a Flower of admirable Beauty; and being eaſily to be multiply'd, might make one of the beſt and moſt Ornamental Fences for Gardens in the World.

Z.

ZACCO, a Term ſometimes uſed for the Lower Part of a Pedeſtal of a Column, and is in the form of a ſquare Brick or Tile.

ZENITH, or *Vertex*, the Point in the Heavens right over ones Head, being neceſſarily ninety Degrees diſtant from the Horizon.

FINIS.

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